

## FOR THE TABLE

### Garlic Hummus | 12

Roasted Garlic, Naan Bread, Za'atar

### Whipped Caprese Dip | 13

Whipped Ricotta, Roasted Tomatoes, Basil Pistou, Balsamic, Crostini

### Arancini | 14

Risotto, Carmelized Onions, Mozzarella, Pesto Aioli

### Birria Hand Pie | 16

Braised Beef Birria, Oaxaca Cheese, Chile Aju

### Szechuan Wings | 18

Szechuan & Sesame Marinated Chicken Wings, Cashews

### Nutty Goat Flatbread | 15

Pecan Butter, Arugula, Prosciutto, Aged Goat Gouda, Figs, Black Pepper Dressing, Toasted Shallots

### Farmer Ricky's Snack Board | 30

Deviled Eggs, Pimento Cheese, Smoked Ham Mousse, Blackened Chips, Pickled Dilly Beans, Farm Veggies, Miso Herb Buttermilk Dip, Crostini

*\*No Substitutions\**

## MAINS

### Market Fish of Day | Market Price

Fried Hunan Style, Farm Veggies, Sweet & Sour

### Pan Seared Salmon | 38

Pole Beans, Carrot, Squash, Orecchiette Pasta, Vin Rouge

### Chicken Parmesan | 28

Panko & Parmesan Breaded Chicken Thigh, Marinara, Mozzarella, Basil Pistou, Angel Hair Cacio e Pepe Pasta

### Lamb Ratatouille | 50

Braised Lamb Pave, Couscous, Charred Eggplant Béchamel

### Pepper Crusted Filet | 45

Filet, Cacio e Pepe Farrotto, Sauce Bordelaise

### Smoked Pork Chop | 26

Bone In Pork Chop, Caramelized Onions, Red Eye Gravy, Mashed Potatoes

### Wagyu Burger | 20

9 Line Farms Wagyu Patties, Roasted Maitake Mushrooms, Caramelized Onions, Smoked Gruyère Cheese, Mighty Mayo, House Mustard  
Add Fries for \$8

## ADD-ONS

### Sides

Beet Salad with Goat Cheese, Citrus, Pistachio, Honey Truffle Vinaigrette | 10

Mashed Potato | 8

House Cut French Fries | 8

Truffle Fries with Parmesan Reggiano | 10

Cacio e Pepe Farrotto | 10

### Farms & Purveyors We Partner With

**Green Arrow Field Organics**, *Westville, FL*

**Kings Table Farms Chicken**, *Ponce de Leon, FL*

**Jerkins Angus Farm**, *Bristol, FL*

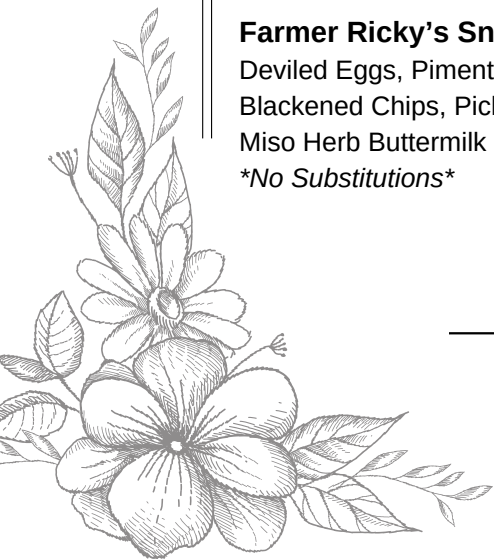
**Register Family Honey Farm**, *Freeport, FL*

**9 Line Farms, 100% Full-blooded Wagyu**, *Bonifay, FL*

**Working Cow Dairy Farm**, *Slocomb, AL*

**Panhandle Organics Mushroom**, *Ponce de Leon, FL*

**Tidewater Grain Company**, *Oriental, NC*



*Bitterroot*

Menu prices reflect cash transactions

20% gratuity may be added to parties of 6 or more

**Executive Chef: Chadwick Donelson**

**Chef de Cuisine: Dustin Gentry**

\*Consuming raw or undercooked meat, poultry, shellfish, seafood, and eggs, may increase Your risk of foodborne illness.