
EXPERIENCE HOPE

Like the intertwining of a live oak, a father's passion for wine combined with his son's love of agriculture, The Hope Farm came to life. Robert and Bentley Evans love their hometown of Fairhope and have long dreamed of providing their community a memorable gathering space full of comfort and tranquility.

“We wanted to turn our passion for sustainable living into a positive impact on our community”

Robert and Bentley believe that the idea of knowing where your food comes from and feeling connected to the people that are producing it is something special. The Hope Farm is a father and son's “fair hope” for a sustainable future.

THIS SEASON'S FARM PRODUCE

MUSHROOMS	HYDROPONICS	AROUND THE FARM
Blue Oyster	Red Oak Lettuce	Heirloom Tomatoes
King Trumpet	Sweet Crisp Lettuce	Blackberries + Blueberries
Green Oyster	Mizuna + Mustard Greens	Husk Cherries
Chestnut	Red Batavia Lettuce	Heirloom Squash
Pink Oyster	Baby Romaine Lettuce	Sweet + Hot Peppers
Pioppino	Microgreens Assortment	Genovese Basil



THE HOPE FARM

FAIRHOPE, ALABAMA

Starters

HOUSE MADE FOCACCIA 8
roasted garlic + garden herb dipping oil

ROASTED HEIRLOOM CARROTS 12 ^{GF} ^V
za'atar | muhammara | hazelnut duqqa

CHICKEN LIVER MOUSSE 11
elderflower | bourbon + blackberry jam | house sourdough

MUSHROOM TOAST 19
HF mushrooms | aged fontina fondue | basil | pickled shallot

CHICKEN + DUMPLINGS 18
ricotta dumpling | house chicken sausage | charred lemon jus

BURRATA 21
salted apple butter | speculaas crumble | feuille de brick | farm herbs

CRAWFISH BOIL AGNOLOTTI 14
conecuh | sweet corn | garden tomatoes | grana padano

POMME FRITES 14
house cut fries | curry ketchup | truffle aioli

Soup + Salad

Hope Salad 12 ^{GF}

local greens / confit tomato / crispy country ham / herb + shallot dressing

Farm Salad 14

heads of romaine / crispy shiitakes / house made chili crunch / charred lemon / grana padano / smoked mushroom caesar dressing

Wedge Salad 15 ^{GF}

baby iceberg / marinated blue cheese / cherry tomato / red onion / Neuski's bacon lardons / herbs / creole buttermilk dressing

Cognac + Mushroom Bisque 8

truffled crème fraîche / dill

Plats Principaux

Roasted Half Chicken 38 ^{GF}

dijon + rosemary glaze / roasted fennel / asparagus purée / pickled cippolini / truffle

Stuffed Gulf Fish MKT

cornbread + crawfish stuffing / sauce creole

House Smoked Pork Double Chop* 46 ^{GF}

charred broccolini / roasted sweet potatoes / Steen's cane syrup BBQ

Pan Roasted Duck Breast 42 ^{GF}

watermelon molasses / warm beet salad / HF chili vinaigrette / garden accoutrement

Peppered Ahi Tuna 34 ^{GF}

marinated artichoke / olives / roasted peppers / gigante beans / salmoriglio

Hope Farm Burger 19

8oz house grind / American cheese / green tomato thousand island / house made pickles / brioche bun served with house cut fries



URBAN FARM & WINE BAR

Steaks

TENDERLOIN* ^{GF}

5 oz 35 || 10 oz 55

TENDERLOIN BARREL STEAK* ^{GF}

15 oz || 70

DRY AGED RIBEYE* ^{GF}

14 oz || 58

HANGER* ^{GF}

10 oz || 36

NEW YORK STRIP* ^{GF}

8 oz || 26



Accents + Embellishments

SIDES 14

pomme frites / cauliflower agro-dolce / crawfish pimento mac / sautéed HF mushrooms / creamed swiss chard

BUTTERS 8

burnt scallion butter / creole butter / green peppercorn maître d' butter

SAUCES 6

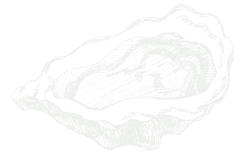
demi-glace / peppercorn / chimichurri / house steak sauce

Gratuity may be added to parties of 6 or more guests.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Please inform your server of any dietary restrictions. Our kitchen is happy to accommodate when possible.



URBAN FARM & WINE BAR



Sea

Raw Oysters* MKT ^{GF}

cocktail sauce
horseradish
mignonette

Broiled Oysters* 24

charred scallion
crab fat
lime
coriander

Colossal Shrimp Cocktail 15 ^{GF}

u8 prawns
reaper cocktail sauce

Cured + Aged

Meat Board 25

assortment of cured meats

Cheese Board 20

cow / goat / sheep / honeycomb

Farm Board 40

combination of meats, cheeses, house bread, pickles + preserves

