
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.

EVENTS

Let us host your next event! With our multiple event spaces we have the ability to accommodate your next event no matter the size. Whether it is an indoor space or outdoor venue our coordinator can help setup the perfect atmosphere and menu for your event needs.

SPACES AVAILABLE

The Hall
The Pavilion
The Back Forty
The Barn



Scan the QR code for more information on events at The Hope Farm



THE
HOPE FARM

FAIRHOPE, ALABAMA



Shareables

House Made Focaccia 8
roasted garlic + garden herb dipping oil

Farm Board 40/75
combination of meats, cheeses, house bread, pickles + preserves

Pickled Board 26
fermented local vegetables + pickled eggs / pimento cheese

Chickpea Fritter 14
crawfish nantua / garden herbs

Crispy Brussel Sprouts 14
plum miso caramel / foie gras powder

Pomme Frites 12
house cut fries / curry ketchup / truffle aioli

Mushroom Toast 16
HF mushroom conserva / smoked jalapeño aioli / house made sourdough

Burrata 21
blood orange + shallot salad / mint / hazelnut butter / house made focaccia

Mushroom Risotto 16 ^{GF}
HF mushrooms / vialone nano / grana padano

Lighter Fare

Cognac + Mushroom Bisque 8
truffled crème fraîche / dill

She Crab Soup 16
thai red curry / blood orange / jumbo lump crab / herbs

Hope Salad 12 ^{GF}
local greens / confit tomato / crispy country ham / herb + shallot dressing

Local Baby Beets 14 ^{GF}
pink peppercorn tahini dressing / goat cheese / capers / herbs

Farm Salad 14
heads of romaine / crispy mushrooms / house made chili crunch / grana padano / smoked mushroom caesar dressing

Wedge Salad 15 ^{GF}
baby iceberg / marinated blue cheese / cherry tomatoes / red onion / Neuski's bacon lardons / creole buttermilk dressing

Sea

RAW OYSTERS* MKT
cocktail sauce | horseradish | mignonette

GULF TUNA CRUDO 19 ^{GF}
preserved lemon | pistachio | charred shallot | horseradish + herb vinaigrette

MARINATED GULF SHRIMP 12
crying tiger sauce | charred baguette

BROILED OYSTERS* 24
charred scallion | crab fat | lime | coriander



Plats Principaux

CHICKEN BALLOTINE 32
foie gras dirty rice | creole beurre blanc | seared HF mushrooms | garden herbs

10 OZ HANGER* 36 ^{GF}
local sweet potato | iterations of heirloom carrot | smoked carrot bordelaise

GULF CATCH MKT
low country cassoulet | leek ash | braised leeks

PORK COLLAR* 28
red molè | sweet potato | turnips

CRAWFISH FRA DIAVOLO 24
house made calabrian chili marinara | bucatini | Louisiana crawfish | grana padano | garden basil

BRAISED SHORT RIBS 32 ^{GF}
gouda grits | boiled peanut ragu | jus

8 OZ TENDERLOIN* 56
truffled caciocavallo tortelloni | HF mushrooms | toybox tomatoes | aged balsamic

HOPE FARM BURGER* 19
8oz house grind | American cheese | green tomato thousand island | house made pickles | brioche bun | fries



THIS SEASON'S FARM PRODUCE

AROUND THE FARM

Amaranth

Watermelon

Turnips

Cucumbers

Radishes

Beans + Peas

HYDROPONICS

Red Oak Lettuce

Sweet Crisp Lettuce

Mizuna + Mustard Greens

Red Batavia Lettuce

Baby Romaine Lettuce

Microgreens Assortment

MUSHROOMS

Blue Oyster

King Trumpet

Lion's Mane

Chestnut

Golden Enoki

Pioppino

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.