
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

Angel Biscuits 8

barrel aged sorghum + sea salt butter | candied pecans

Farm Board 40/75

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

Local Squash Ravioli 16

cured pork jowl | brown butter | grana padano | sage

Pickled Board 26

fermented local vegetables + pickled eggs | pimento cheese

Kennebec Potato Gnocchi 16

garden herbs | wilted romaine | boquerones

Country Ham Croquettes 14

smoked jalapeno and corn remoulade | crispy pork | manchego

Pomme Frites 14

house cut fries | curry ketchup | truffle aioli | HF mushroom chips

^{GF} Roasted Eggplant 15

chili texture | scallion | lime

Mushroom Toast 19

HF mushroom conserva | green peppercorn aioli | house made sourdough

Burrata 21

charred strawberry + shallot jam | basil paint | house made focaccia

^{GF} Gulf Shrimp Risotto 29

local corn | vialone nano rice | smoked trout roe | chive

Lighter Fare

Mushroom + Tasso Chowder 12

local corn | new potatoes | HF roasted mushrooms

Summer Melon Gazpacho 8

sheep feta | mint

Hope Salad 12 ^{GF}

house grown + local greens | farm herb Italian dressing | shaved grana padano | toasted sunflower seeds

Heirloom Tomato & Mozzarella 17 ^{GF}

local tomato | garden herb | pickled shallot | infused balsamic | basil oil

Little Gem Salad 19

baby romaine | lemon vinaigrette | charred shallot aioli | boquerones | toasted rye + garlic crisp | grana padano | cured egg yolk

Wedge Salad 15

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 CATCH CRUDO* MKT

seasonal preparation

MARINATED GULF SHRIMP 12

crying tiger sauce | charred baguette

BROILED OYSTERS* 24

charred scallion | crab fat | lime | coriander

Plats Principaux

CHICKEN BALLOTINE 36

harissa chicken sausage | ancient grain tabbouleh | eggplant relish

10OZ HANGER* 42 ^{GF}

braised leek | english peas | black truffle | artichoke

GULF CATCH* MKT

seasonal accoutrements

PORK TOMAHAWK* 42 ^{GF}

baked dixie lee peas | Steen's cane syrup + creole mustard mop sauce

SUMMER CRAWFISH PAPPARDELLE 24

conecuh sausage | butter | Louisiana crawfish | lemon | garlic | seasonal vegetables

BRAISED BEEF SHORT RIBS 36

cherry cola bbq | smashed sweet potatoes | charred okra

8OZ TENDERLOIN* 65

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

Collard Greens

Alpine Strawberries

Heirloom Kale

Radishes

Heirloom Carrots

HYDROPONICS

Tatsoi Baby Greens

Forellenschluss Lettuce

Mizuna Greens

Red Batavia Lettuce

Baby Romaine Lettuce

Microgreens Assortment

MUSHROOMS

Blue Oyster

King Trumpet

Phoenix Oyster

Chestnut

Golden Enoki

Pioppino

URBAN FARM & WINE BAR

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. Menu items and equipment may contain allergens or traces of allergens. Please inform staff members if you or your family members may be at risk.