

BREAKFAST AT THE BARN

AVAILABLE WEEKDAYS UNTIL 10:30 AM | AVAILABLE ALL DAY ON WEEKENDS

SWEET

Cornbread Waffle 8

salted sorghum butter | candied pecan | orange blossom honey

Viva Las Vegas French Toast 18

Hokkaido milk bread | peanut butter | banana | bacon | Golden Eagle syrup

SAVORY

Avocado-Hummus Toast 12

*whipped ricotta | crudite | chili crunch
add bacon +2*

Hall Maple Pork Sausage Plate 14

house ground maple mustard

Omelette 14

Nature Nine Farms eggs | butter | chive | grana padano

Seasonal Frittata 16

Chef's Accoutrements

Garden Skillet 15

*local vegetable succotash | tomato gravy | sourdough |
Nature Nine Farms egg your way*

Biscuit & Gravy 14

*angel biscuit | duck confit gravy | garden herbs | Nature
Nine Farms egg your way*

Bacon & Eggs 24

*Nature Nine Farms eggs your way | heirloom aged gouda
grits | Neuske's bacon | sourdough*

Collard Green Benny 21

*angel biscuit | bacon maple collard greens | poached eggs |
tasso ham | potlikker hollandaise*



SHAREABLES

Fried Oyster Mushrooms 12
sriracha aioli | baby asian greens | pickled red onions

Pimento Cheese 9
house focaccia | house pickles

Gulf Oysters* 20/38
crackers | cocktail | horseradish | mignonette

Ceviche* MKT
seasonal interpretation

Marinated Shrimp 12
crying tiger sauce | charred baguette


Pomme Frites 14
house cuts fries | HF mushroom chips | curry ketchup | truffle aioli

SOUP DU JOUR 8

ENTREES

Grilled Hanger* 26
frites | chimichurri

Gulf Catch MKT
field pea succotash | crawfish butter

Seasonal Fish Tacos MKT 
3 corn tortillas | horseradish slaw | citrus salsa | red pepper crema | avocado | goat cheese



SANDWICHES

SERVED WITH A CHOICE OF FRIES / SALAD / SOUP

Heirloom BLT 16
heirloom tomatoes | HF lettuce | applewood smoked bacon | pesto aioli | house sourdough

Chicken Bacon Avocado Ranch 20
chicken breast | HF lettuce | bacon | swiss | avocado ranch | brioche bun

Nashville Chicken Sandwich 16
kewpie mayo | house pickles | lettuce | brioche bun

Short Rib French Dip 17
onion | charred poblano | swiss | mornay | bruléed onion jus | hoagie roll

Wagyu Burger* 20
8oz Alabama wagyu | blue cheese aioli | HF lettuce | black pepper seasoning | brioche bun

Lamb Burger* 20
6oz ground lamb | harissa | mint + shallot salad | goat cheese | lettuce | brioche bun

HF Burger* 20
8oz house grind | green tomato thousand island | American | lettuce | brioche bun

GREENS + GRAINS

ADD PROTEIN
tuna + 15 | shrimp +10 | chicken +8 |
steak +14 | tofu + 5 |

Farmhouse Salad 9
farm greens | tomato | cucumber | onion | croutons | black pepper ranch

Smoked Mushroom Caesar 12
romaine | pickled shiitakes | chili textures | grana padano

Wedge Salad 15
baby iceberg | marinated blue cheese | cherry tomato | red onion | Neuski's bacon lardons | creole buttermilk dressing

Poke Bowl 16
sushi rice | garden vegetables | local greens | yuzu kabayaki + sriracha aioli

SWEET TREATS

Seasonal Treats MKT

Duck Fat Caramels 12
sea salt

XO Cake 12
flourless chocolate cake | espresso mousse | dark chocolate glaze | white chocolate ribbon

*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.

BEVERAGES

COCKTAILS

<p>Farm Spritz 9 house-made lemon + thyme vermouth prosecco soda</p> <p>Violet Beauregard 13 wheatley vodka st. germain crème de violette lemon blueberry + rosemary syrup soda</p> <p>Scenic 98 12 hibiscus honeysuckle vodka lemon house sparkling wine</p>	<p>Lemon Drop 13 tito's HF lemonbalm syrup lemon cointreau</p> <p>Espresso Martini 14 nova espresso tito's frangelico amaretto</p> <p>Chupacabra 14 reposado tequila ancho reyes serrano syrup lime chocolate bitters</p>
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NON-ALCOHOLIC

FIGMENT KOMBUCHA Athens, Georgia

12 ounces each

Seasonal Flavors 12

HAND CRAFTED MOCKTAILS

Yucatan Lines 8

tepache shrub | passionfruit | agave nectar | lime | tajin rim

Sugar Mama 7

blueberry-rosemary syrup | lime | soda

ATHLETIC BREWING COMPANY

Free Wave Hazy IPA 6

Upside Dawn Golden Ale 6

WINE

SPARKLING		ROSÉ	
Tenuta Santome Prosecco DOC, Italy NV	9/36	Grape Abduction Stajerska, Slovenia 2023	12/60
WHITE		RED	
Illaha Pinot Gris Willamette Valley, Oregon 2023	12/48	Te Mata Gamay Noir Hawkes Bay, New Zealand 2021	16/64
August Kessler "R" Riesling Rheingau, Germany 2022	12/448	Maysara Pinot Noir McMinnville, Oregon 2020	15/60
Silverado "Miller Ranch" Sauvignon Blanc Napa Valley, California 2021	12/60	Domaine Bousquet Cabernet Sauvignon Mendoza, Argentina 2020	12/48
Talley Chardonnay San Luis Obispo Coast, California 2021	18/72	J.L. Chave "Mon Coeur" Blend Cotes-du-Rhone, France 2020	12/48

B E E R

DRAFT

Del Golfo Cerveza 6

Coastal Stout Oyster Stout 7

DOMESTIC

Miller Lite Lager-American Light 4

Bud Light Lager 4

Budweiser Lager 4

Michelob Ultra Lager 4

IMPORTS

Stella Artois Pilsner 5

Modelo Mexican Pilsner 4

LIGHT + REFRESHING

Back Forty Italian Pilsner 7

Cheap Sunglasses Golden Ale 6

IPAs

Ghost in the Machine Hazy Double IPA 9

Good People IPA American IPA 6

SOUR ALES

Blue Steel Blueberry Sour 8

Edmund's Oast Apricot Peach Sour 12

ROAST + MALTY

I Drink Therefore I Amber American Amber 6

Truck Stop Honey Brown Ale - English 6

CIDER + MEAD

Punk Lemonade Fruited Cider 7

New Wave Blueberry-Lemon Mead 7