Lunch at The Barn

MONDAY - FRIDAY | 11AM - 3PM

Shareables

Tempura Fried Mushrooms 12
Fairhope Brewing *IPA batter*
blue cheese aioli
pickled carrots | micro celery

Bacon Truffle Deviled Eggs 12
chives | pork rind | Benton's bacon

Green Curry Rockefeller Oysters 20
Louisiana oysters | garlic lemongrass curry

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

Soup Du Jour 8

Greens + Grains

ADD PROTEIN
chicken +8 | shrimp +10 | steak +14

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

Caesar Salad 14
baby red romaine | croissant croutons
grana padano cheese

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

Summer Berry Shrimp Salad 25
cajun seasoned gulf shrimp | HF mixed lettuce |
assorted summer berries | carrot ribbons | candied
pecans | creamy lemon poppy seed dressing

Tamarind Steak Salad 28
seasoned steak | HF mixed lettuce | potatoes |
tomatoes | crispy wantons | tamarind vinaigrette

Weekly Tasting Menu

3 Courses for $35
August 31st - September 4th

1st Course (choice of)

Chili Shrimp
Braised Red Cabbage, Gulf Shrimp, Avocado
Wanton, Chili Crisp

Fried Oysters
LA Oysters, Cornmeal Breading
Creole Remoulade

2nd Course (choice of)

Soft Shell Crab Sandwich
Fried Soft Shell Crab, Sweet Chili Sauce, Yuzu
Kewpie Mayo, Mixed Greens, Brioche Bun

Italian Sub
Salami, Pepperoni, Italian Vinaigrette, House-
Made Ricotta, Mixed Greens, Tomato, Hoagie

Dessert

Creme Brulee

Sweet Treats

XO Cake *14*
espresso mousse | flourless chocolate cake
hazelnut feuilletine crisp | apricot gel

Duck Fat Caramels 12
HF housemade, touch of sea salt

Sandwiches

SERVED WITH A CHOICE OF FRIES / FARM SALAD

ADDITIONAL CHARGE ADD:

HALF CAESAR | HALF WEDGE | SOUP

Heirloom BLT 18
HF basil pesto | local heirloom tomatoes | Benton's
bacon | HF lettuce | house made sourdough

Cuban 20
mojo roasted pork | ham | swiss | pickles | yellow
mustard | pressed Cuban bread | plantain chips

Short RibFrench Dip 26
braised short rib | onion | charred poblano
swiss | mornay | bruléed onion jus | hoagie roll

Barn Burger* 26
8oz 'Bama' wagyu grind | onion + green peppercorn
aioli | cheddar cheese | heirloom tomato | crispy
shallots | brioche bun

Coastal Hot Chicken 18
signature "coastal hot spice" fried chicken breast
Alabama white BBQ cole slaw | brioche bun

Entrees

Peri Peri Chicken 22
airline chicken breast | HF pepper
peri peri sauce | herb Greek dressing |
lettuce | tomato | cucumber | yukon

Nasi Bayou MKT
local catch | coconut rice | cucumber |
sambal | chili texture | deviled egg

Seasonal Fish Tacos MKT GF
3 corn tortillas | Alabama slaw |
charred pineapple salsa | avocado lime
crema

*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.

Breakfast at The Barn

AVAILABLE WEEKDAYS UNTIL 11 AM | AVAILABLE ALL DAY ON WEEKENDS

Sweet Treats

Belgian Waffle 12
sourdough waffle | mascarpone | macerated strawberries

Crème Brûlée French Toast 12
thick-cut challah bread | vanilla bean custard | brûlée creme

Tacos

Bacon Breakfast Taco 6
E&H corn tortilla | Nature Nine egg bacon | cheddar | house salsa

Conecuh Breakfast Taco 7
E&H corn tortilla | Nature Nine egg conecuh | aged gouda | conecuh jam house salsa

Plates

Omelette 12
Nature Nine eggs | butter | chive

Cheesy Omelette 16
Nature Nine eggs | butter | chive | grana padano cheese

Bacon & Eggs 15
Nature Nine Eggs | heirloom gouda grits | bacon | sourdough housemade preserves & butter

Breakfast Burrito 14
Nature Nine Eggs | andouille sausage | breakfast potato | cheddar house salsa

Fresh Bites

Seasonal Quiche 10
seasonally changing chef's featured quiche served with dressed THF greens

Avocado-Hummus Toast 14
goat cheese | crudite | chili crunch

Biscuits

Bacon, Egg, & Cheese 9
scrambled egg | bacon | American cheese

Chicken Biscuit 12
fried chicken | coastal alabama hot orange maple

Biscuit & Gravy 10
white pepper gravy | garden herbs

Extras

Heirloom Gouda Grits 6
Marsh Hen Mill Edisto, SC

One Egg 3
Nature Nine Farm Foley, AL

Conecuh Sausage 4
Evergreen, AL

Just a Biscuit 8
butter & housemade preserves

Breakfast Potatoes 6
Florida Yukon Gold potatoes, roasted poblano, caramelized onion, creole glaze

Sauteed Mushrooms 5
THF Mushrooms, Garlic & Chives Sea Salt, Butter

Toasted Sourdough 3
The Hope Farm Fairhope, AL

Croissant 6
The Hope Farm Fairhope, AL

Fresh Loaf To-Go 8
The Hope Farm Fairhope, AL

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