The Hope Farm
BRUNCH

SAT & SUN | 10AM - 3PM

Toast

Avocado Toast 16
avocado mash pickled shallots | feta balsamic glaze | poached egg | Korean chili flake sourdough

Mushroom Toast 20
THF mushrooms | garlic butter | Nueske's bacon | garden greens | grilled sourdough

Crab Toast 24
Gulf crab | garlic cream garden chives | garden arugula | sourdough

Sweet Treats

Belgian Waffle 18
sourdough waffle mascarpone | strawberries bourbon-infused maple syrup

House-Made Mixed Berry Poptart 4

For The Table

***Burrata* 22**
charred strawberry + balsamic confiture | arugula | basil crackle sourdough

***Pomme Frites* 14**
house-cut fries | truffle aioli | curry ketchup

***Breakfast Flatbread* 18**
mushroom bechamel | eggs Conecuh sausage | Nueske's lardons cheddar cheese

***Heirloom Tomato Salad* 15** GF
local heirloom tomatoes | fresh herbs | feta garden vinaigrette

***Biscuit Board* 12 | 20**
warm biscuits | whipped maple butter | seasonsal preserves

Bowls+Salads

Coastal Granola 16 GF
house-made granola Greek yogurt | seasonal berries | East Hill honey

Wedge Salad 15 GF
baby iceberg | marinated blue cheese | tomato pickled red onion Nueske's lardons | creole buttermilk

Caesar Salad 14
romaine | crouton crumble grana padano

SALAD PROTEIN ADD ONS
shrimp +12 | chicken +8
steak +15

We proudly source all eggs used on property from Nature Nine Farms in Foley, Alabama. Our good friend Stewart uses rotational grazing, and maintains a truly sustainable and organic farm - **free from fertilizer, pesticides, antibiotics and artifical hormones.*

*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.

We charge a 3% fee for all credit card transactions

The Favorites

Smash Burger 24
8oz Bama Wagyu smash patty | comeback sauce | mornay | bacon | pickled onion | sunny-side egg | brioche bun | served with fries

Coastal Chicken + Waffle 18
Alabama hot fried chicken breast | sourdough waffle | orange maple syrup | powdered sugar

Short Rib French Dip 24
Swiss cheese | mornay | onion jus | caramelized onion | charred poblano | hoagie bun | served with fries

Pork Belly Dirty Rice Bowl 24 GF
seared pork belly | stout balsamic pan sauce | pickled vegetables | fried farm egg

Brunch Classics

Soft Scramble *12*
eggs | grana padano | chives | sourdough

Crab Cake Benedict *25*
Gulf crab cake | poached egg | Old Bay hollandaise

Steak + Eggs *32*
tenderloin medallions | two eggs | twice cooked potatoes chimichurri

Breakfast Plate *22*
two eggs | gouda grits | bacon | house-made biscuit

Kitchen Travels

Shakshuka *18*
fire-roasted tomato | peppers | sunny-side egg | sourdough

Pork Katsu *26*
panko-crusted pork cutlet | soy egg | cabbage | katsu sauce

Mezze Breakfast *20*
feta | marinated olives | hazelnut spread | two eggs fresh fruit | sourdough

Creole Omelet *18*
smoked gouda | andouille | peppers | onions | creole spice

Brunch Beverages

Miles to Go *13*
bacon fat-washed bourbon | maple + brown sugar syrup

Limoncello Spritz *12*
limoncello | basil | soda | prosecco

Orange Dream 12
aperol | fresh OJ | vanilla bean syrup | prosecco

Mimosa Flight *16*
orange | lemon-lavender | raspberry-vanilla | hibiscus

Palomita *13*
blanco tequila | lime | grapefruit | agave | prosecco

THF Bloody Mary *12*
vodka | house-made bloody mix | pickled garnish