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

Pretzel Milk Bread 8
whipped butter | maldon sea salt | garden chives

Melon Crudo 14 (GF)
compressed watermelon | cucumber marinated mirin
garden criolla sella peppers | garden mint + fennel | chili oil

Duck Ham 24 (GF)
house-cured + smoked duck breast | espresso-rubbed aged cheddar
garden mayhaw-orange syrup | candied pecans

Tuna Carpaccio 22 (GF)
green curry gastrique | curry leaf aioli | lime | macerated daikon radish | pickled mustard seed

Doppio Ravioli 26
braised oxtail | roasted chestnut purée | brown butter
caramelized onions | preserved lemon

Pomme Frites 15
house cut fries | curry ketchup | truffle aioli | crispy mushrooms

Crispy Brussels 16
creamy tahini | cranberry-maple chili crisp

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

Burrata 22
charred strawberry + balsamic confiture | garden wasabi arugula
basil crackle

Lighter Fare

Vadouvan Curry Corn Bisque 10 (GF)
coconut milk | toasted cashew | smoked chili threads

Caesar Salad 14 (GF)
garden romaine | crouton crumble | grana padano

Wedge Salad 15 (GF)
baby iceberg | marinated blue cheese | cherry tomatoes | red onion | Nueske's bacon lardons | creole buttermilk dressing

**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.*

**We charge a 3% fee on all credit card transactions.*

Sea

Raw Oysters* MKT (GF)
cocktail sauce | horseradish | mignonette

Broiled Oysters* 24
boutique oysters | MoBay butter | lemon

Crab Cake 24
sauce gribiche | bay laurel oil | shaved radish salad
black olive beurre blanc

**All seafood is domestically caught and oysters are sourced from farming partners in the regional oyster community.*

Mains

Chicken Schnitzel 38
brûléed goat cheese | country ham | arugula + amish squash salad
grapefruit + lemon verbena vinaigrette | lemon-caper beurre blanc

Braised Short Rib 45 (GF)
aged gouda grits | boiled peanut ragout

Coastal Cioppino* MKT
gulf filet | creole tomato fennel broth | clams | mussels shrimp |
charred tomato | saffron aioli | grilled sourdough

Sweet + Hot Pork Tenderloin* 36 (GF)
sweet + hot collard greens | sweet potato purée | Steen's cane black garlic glaze

Garden Plate 32
chef's selection of regional and local vegetables

Gulf Catch MKT
seasonal and local set

8oz Tenderloin Filet* 70 (GF)
dauphinoise potato | lemon infused asparagus
red wine + garlic demi-glace

Bama Burger* 26
8oz 'Bama' wagyu grind | cheddar cheese | heirloom tomato
green peppercorn + charred spring onion aioli | crispy shallots
brioche bun | served with fries

Blackened Redfish 40 (GF)
broccolini | pecan sweet potatoes | green tomato chowchow
creole beurre blanc

Sides

Collard Greens 12
Nueske's bacon

Asparagus 14 (GF)
grana padano + lemon

Twice Cooked Potatoes 12
garden chimichurri

Roasted Honeynut Squash 12 (GF)
arugula | lemon verbena vinaigrette | grana padano

We proudly support the following regional farmers and fisherman: Local Appetite Growers, Murder Point Oysters, East Hill Honey Co, Nature Nine Farms, Bama Wagyu, Fairhope Fish House

URBAN FARM & WINE BAR

THIS SEASON'S FARM PRODUCE

AROUND THE FARM

Collard Greens

Criolla Sella Peppers

Scotch Bonnet Peppers

Swiss Chard

Heirloom Radish

Muscadine Grapes

HYDROPONICS

Red Gem Lettuce

Watercress

Nasturtium

Asian + Mustard Greens

Genovese Basil

Chives + Italian Parsley

Variety of Microgreens

MUSHROOMS

Blue Oysters

Phoenix Oysters

Chestnuts

Golden Enokis

Lion's Mane