Coffee

Espresso 4

Cortado 4.5
2oz espresso | 2oz milk

Cappuccino 4.75
2oz espresso | 4oz milk

Handshake 5
12oz drip & sidecar of espresso

Latte/Iced Latte 6

Americano 4.5

Cold Brew 5

House Brew
12oz | 4
16oz | 4.5

Extras

House Made Syrups *+1*
Vanilla | Mocha | Lavender | Brown Sugar Rum| Caramel Seasonal Offering

Milk
Whole | 2% | Breve Oat | Almond +1

Cold Foam *+2*
Regular | Seasonal

Retail

Coava *18*
(Pacific Wonderland Blend)
Roasted in Portland, Oregon

Coava *20*
(Rotating Single Origin)
Roasted in Portland, Oregon

COFFEE & TEA

Farm Favorites

The Standard 7
espresso | brown sugar rum syrup | milk shaken with ice

Rosemary Orange Latte 7
espresso | rosemary orange syrup | milk

Strawberry Basil Matcha 8
strawberry puree | basil syrup | matcha | vanilla cold foam

Seasonal

SPSL 8.5
sweet potato | brown sugar | vanilla fall spice blend | espresso | milk | marshmallow

Apple Butter Jeans 8
apple | brown sugar | maple | apple pie spices bourbon | espresso | milk

Suggested Pear-ing 8
pears | cinnamon | brown sugar | cardamom | espresso | milk

Not Coffee

Matcha 7
ceremonial grade matcha | vanilla | milk hot or iced

Chai Latte 6
chai | milk hot or iced

Brewed Tea

Here at The Barn at The Hope Farm, we partner with Spirit Tea to source all Loose Leaf Tea offerings.

Spirit Tea is an American tea importer dedicated to preserving the integrity of tea from cultivation to preparation, infusion, and experience.

See below for our current tea offerings and ask our passionate team to explain each tea in further detail or to present loose leaf teas for choice.

All tea offerings are seasonally rotating and subject to availability.

Caffeinated

White 5
Green 5
Black 5
Oolong mkt

De-Caffeinated

Saigon 5
Rosella 5
Chamomile 5
Peppermint 5

BEVERAGES

COCKTAILS

Scenic 98 14
Honeysuckle Vodka | Hibiscus | Lemon | Sparkling Wine

Guava La Vista 15
Blanco Tequila | Dry Curacao | Guava Nectar | Lime | Hot Honey

Espresso Martini 15
Smirnoff Vanilla | Frangelico | Amaretto | Borghetti | Espresso

Rootimentary 15
Beet-infused Gin | Cointreau | Lemon | Ginger Foam

Steady Current 15
Grey Goose | Aperol | Fino Sherry | Lemon | Raspberry Shrub | Clarified with Almond Milk

Capital Gains 15
Brown Butter and Cocoa washed Bourbon | Candy Cap Mushroom Demerara | Mole Bitters

NON-ALCOHOLIC

Booch Buddies Kombucha
Birmingham, AL

Ginger 10
Strawberry & Vanilla Bean 10
Cherry Bomb 10

NA BEER
Athletic Brewing Company
Run Wild *IPA* 6
Free Wave *Hazy IPA* 6

Hand Crafted Mocktails

Mercury Mission 9
Orange | Vanilla | Soda | Orange Cream Citrate

Mui Bueno 9
Li Hing Mui | Yuzu | Grapefruit | Cinnamon | Ginger Foam

WINE

Sparkling

Pattini 10/40
Prosecco DOC, Italy NV

White

Giocato Pinot Grigio 12/48
Goriska Brda, Slovenia 2025

Foris Vineyards Moscato 10/40
Rogue Valley, Oregon 2024

Domaine Gueguen Sauvignon Blanc 16/64
Saint-Bris, France 2024

Mount Eden Chardonnay 16/64
Santa Cruz, California 2023

Rosé

Domaine Fontsainte "Gris de Gris" 13/52
Languedoc, France, 2025

Red

little bird Pinot Noir 16/64
Willamette Valley, Oregon 2024

Odile Delpon Malbec 14/56
Cahors, France 2022

Sunspell Cabernet Sauvignon 14/56
Australia NV

J.L. Chave "Mon Coeur" Blend 17/68
Cotes-du-Rhone, France 2024

BEER

Domestic
Miller Lite *Lager-American Light* 5
Bud Light *Lager* 5
Michelob Ultra *Lager* 5

Imports
Stella Artois *Pilsner* 5
Modelo *Mexican Pilsner* 5

Light + Refreshing
Cahaba Blonde *Blonde Ale* 6

IPAs
Ghost in the Machine *Hazy Double IPA* 10
Good People IPA *American IPA* 6

Roast + Malt
Guinness *Irish Stout* 7

Cider + Mead
Austin Eastciders *Original Cider* 6
Mango Sorbet *Mango Mead* 7

Hard Seltzer
High Noon *Peach or Watermelon* 9

Lunch at The Barn

MONDAY - FRIDAY | 11AM - 3PM

Shareables

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

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 | THF mushroom chips
curry ketchup | truffle aioli

Soup Du Jour 8

Greens + Grains

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

Farmhouse Salad 9
garden greens | tomato | cucumber | onion
sourdough crumble | black pepper ranch

Caesar Salad 14
baby red romaine | sourdough crumble
grana padano cheese

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

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

Tamarind Steak Salad 28
seasoned steak | garden lettuce | potatoes
tomatoes | crispy wontons | tamarind vinaigrette

Weekly Tasting Menu

3 Courses for $35
October 12th - October 16th

1st Course (choice of)

Pimento Tartine
pimento cheese, focaccia,
pickled vegetable crudite

Lentils
coconut milk, green lentils, paratha bread

2nd Course (choice of)

Cranberry Duck Sandwich
cured smoked duck, cranberry mayo, apples,
arugula, house made sourdough

BBQ Pork Sandwich
raspberry chipotle BBQ sauce, pulled pork,
coleslaw, brioche bun

3rd Course

Key Lime Tart

Sweet Treats

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

Duck Fat Caramels 12
sea salt

Sandwiches

SERVED WITH A CHOICE OF FRIES / FARM SALAD

ADDITIONAL CHARGE ADD:

HALF CAESAR | HALF WEDGE | SOUP

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

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

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

Bama Burger* 26
8oz 'Bama' wagyu grind | spring 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 | garden pepper
peri peri sauce | Greek dressing
garden lettuce | tomato | cucumber
yukon potatoes

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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