Lunch at The Barn

MONDAY - FRIDAY | 11AM - 3PM

Shareables

Tempura Veggies 12
HF mushrooms | seasonal veggies nasturtium and pepper aioli

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

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 buttermilk dressing

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

Thai Salad 25
gulf shrimp | garlic + ginger Unagi | scallions | farm lettuce | wonton strips | cherry tomatoes house made peanut sauce

Weekly Tasting Menu

3 Courses for $35
November 2nd - November 6th

1st Course (choice of)

THF Eggplant Empanada
gruyere mint, pumpkin seed chimi churri

Lamb Ragu
truffle & cheese tortellini

2nd Course (choice of)

Blackened Pork Belly
winter spiced succotash, pickled mustard beurre blanc

Carne Asada Tacos
chipotle crema, pickled radish, caramelized onions, pico de gallo

3rd Course

Lemon Carlota
lemon curd, maria cookies, chantilly

Sweet Treats

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

Blueberry Muffin Bread Pudding *12*
lemon | creme anglaise

Turtle Sundae *12*
caramel sauce| candied pecans

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

Chicken Pot Pie 22
house made buttery crust | light + dark oven roasted chicken | seasonal winter veggies

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

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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