

Charcuterie

BOARD INCLUDES 3 CHEESES, 3 MEATS,
PLUS THE SEASONAL FIXINS

22

CHEESES

Asher Blue
Sweet Grass Georgia

Green Hill
Sweet Grass Georgia

Cabot Clothbound
Jasper Hill Farm

MEATS

Mild Coppa

Duck Prosciutto
Smoking Goose Indiana

Bresaola
Spotted Trotter Atlanta Georgia



Oysters

Oysters* 1/2dz: 12.5 or 1dz: 24
cocktail, horseradish, mignonette (GF) (P) ☿

Chargrilled Oysters 14
collard green butter, cornbread gremolata (GF) (P) ☿

Fried Oysters 16
Rockefeller aioli, Cajun caviar

Small Plates

Pickled Shrimp &
Seasonal Vegetables 8
okra, Vidalia onions, sweet peppers,
house-made crackers (GF) (P) ☿

Curried Clams & Mussels 14.5
blistered tomatoes, mustard greens,
curry broth, micro cilantro,
grilled bread (GF) (P) ☿

Marinated Crab Claws MP
satsuma vinaigrette, local herbs,
shaved red onion, citrus supreme
(GF) (P) ☿

Mushroom Toast 11
grilled sourdough, tomatoes,
arugula, mushroom beurre monté
(V) ☿

Hope Farm Hummus 6.5
black-eyed peas, mushrooms, olive
oil, smoked paprika, house-made
naan bread (GF) (V) ☿

Beer-Braised Pork
Empanadas 12
Fairhope Brewing Co. beer,
local greens, pickled red onions,
cotija cheese, tomatillo sauce,
lime crème fraîche

Deviled Egg Flight 6
house-made pimento cheese,
fried pork rinds (GF)

pickled beet, herbed goat cheese,
microgreens (GF) ☿

truffle, paddlefish caviar, dill (GF) ☿

Cornbread and
Local Preserves 4.5
house-made cornbread,
seasonal preserves (V) ☿

Hope Farm Pomme Frites 10
hand-cut fries, local herbs,
garlic, parmesan, mushrooms,
trio of sauces (GF) (V) ☿



Salads

Hope Farm Salad 10
local mixed greens, radish, heirloom
cherry tomatoes, cucumbers,
cornbread croutons
(GF) (V+) ☿

Warm Mushroom Salad 12
spinach, arugula, caramelized
mushrooms, onions, fried goat
cheese, sherry honey vinaigrette
(GF) (V)

SHAREABLES

Family Style

THESE DISHES ARE INTENDED FOR SHARING
AND ARE PORTIONED FOR 2-4 PEOPLE

Half Chicken 30
pan-roasted half chicken, dirty rice,
house-made bacon, creamed kale (GF) ☿

Châteaubriand* 70
fried Brussels sprouts, caramelized onions, crispy fingerling
potatoes, brûléed bourbon mushroom butter (GF) ☿

Whole Fish MP
fresh Gulf fish, salsa verde, seasonal garnish salad,
hoppin' John, collard greens (P) ☿

Flatbreads

BAKED FRESH WITH OUR
HOUSE-MADE SOURDOUGH

The Wellington 15
shaved beef tenderloin, mushrooms,
horseradish cream sauce, wasabi arugula (GF) ☿

The Garden 10
garlic cream sauce, seasonal vegetables,
mozzarella, basil pesto (V) ☿

Seafood Flatbread 12
marinated Gulf shrimp, bay scallops, avocado,
peppers, tomatoes, red onion, garlic aioli (GF) (P) ☿

gluten-free crust available (GF)

☿ fresh from the farm (GF) gluten-free (P) pescatarian
(V) vegetarian (V+) vegan

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.



Events on the Farm

Let us host your next event. With a variety of spaces and accommodations available, we have the ability to bring your vision to life, no matter the size or occasion.

SPACES AVAILABLE

The Hall
The Barn
The Pavilion
The Back Forty
The Wine Cellar
The Loft

For more information, contact us at info@thehopefarm.com.



Experience Hope.

We started with a vision of a more sustainable future of farming and a passion for impacting our community for good.

THIS SEASON'S FARM PRODUCE

MUSHROOMS

Oyster
Lion's Mane
Chestnut
Pioppino
Shiitake

RAISED BEDS

Alabama Red
Okra
Dragon's Tongue
Beans

HYDROPONICS

Basil
Dill
Cilantro
Wasabi Arugula
Collard Greens
Kale
Microgreens
Mustard Greens

AROUND THE FARM

Blueberries
Blackberries
Pineapple Guava
Rosemary
Mint
Sage
Thyme
Edible Flowers