

DINNER

Fall, 2018

- CHARCUTERIE & CHEESE *apricot jam, stone ground mustard* 18
- TEXAS FRENCH ONION SOUP *sweet onion, chipotle, melted gruyere & swiss cup/6 bowl/10*
- A SLICE OF OUR BRISKET *44 farms beef, homemade sauerkraut, whole grain mustard* 14
- SHRIMP COCKTAIL *avocado, horseradish, tostadas* 12
- BACON-WRAPPED JALAPEÑOS *chipotle, peach vinaigrette, hempstead watermelon* 10
- ROASTED POBLANO MAC & CHEESE *aged white cheddar, gremolata* 12
- CARAMELIZED CAULIFLOWER *lime, chile, honey* 8
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- MARKET LETTUCE *peach, roasted squash, goat cheese, sage vinaigrette* 9
- LITTLE GEM CAESAR *parmesan, focaccia crouton* 9
- ROASTED BEETS *marcona almonds, blue cheese* 10
- ICEBERG WEDGE *heirloom tomato, bacon, blue cheese, dill* 10
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- ROASTED GULF REDFISH *stewed heirloom tomato, warm crab, dressed arugula* 25
- BRAISED BEEF SHORT RIB *creamy polenta, shaved fennel, peach, crispy onions* 29
- BONE-IN BERKSHIRE PORK CHOP *grilled bread salad, sweet and sour peppers, romesco sauce* 34
- CREAMY RISOTTO WITH ROOT VEGETABLES *celery root, fingerling potato, parmesan, oregano* 22
- FRIED CHICKEN SCHNITZEL *red-chili mushroom gravy, caramelized brussel sprouts, ranch* 26
- BACON-WRAPPED PORK LOIN *stewed black beans, scallion, pineapple, pork jus* 26
- HERSHEL'S SIRLOIN BURGER *braised short rib, redneck cheddar, bacon, lettuce, tomato, red onion jam, hand-cut fries* 18
- 44 FARMS NEW YORK STEAK & FRIES *shallot-herb butter, campfire steak sauce* 30
- '44 FARMS' 16 OZ RIBEYE *crispy leek & potato pancake, rosemary aioli, cioppolini onion* 54

