

DINNER

Fall 2018

SHRIMP COCKTAIL *avocado, horseradish, tostadas* 12

CHARCUTERIE & CHEESE *cranberry jam, stone ground mustard* 18

SUNCHOKE SOUP *toasted pancetta, pickled fresno chiles, beet green pesto* 10

BROCCOLI TEMPURA *cajun aioli, basil* 11

BACON-WRAPPED JALAPEÑOS *chipotle ranch* 10

CARAMELIZED CAULIFLOWER *lime, chile, honey* 8

ROASTED POBLANO MAC & CHEESE *aged white cheddar, gremolata* 12

A SLICE OF OUR BRISKET *44 farms beef, homemade sauerkraut, whole grain mustard* 14

MARKET LETTUCE *acorn squash, spring onion, goat cheese, sage vinaigrette* 10

ICEBERG WEDGE *cherry tomato, bacon, blue cheese, dill* 10

LITTLE GEM CAESAR *parmesan, focaccia breadcrumb* 9

ROASTED BEETS *marcona almonds, sherry vinaigrette, blue cheese* 10

ROASTED GULF REDFISH *stewed heirloom tomato, warm crab, arugula* 29

FRIED CHICKEN SCHNITZEL *red chili-mushroom gravy, caramelized brussels sprouts, ranch dressing* 26

BONE-IN BERKSHIRE PORK CHOP *grilled bread salad, sweet & sour peppers, romesco sauce* 34

BACON-WRAPPED PORK LOIN *black beans, pineapple, scallions, pork jus* 26

HERSHEL'S SIRLOIN BURGER *braised short rib, redneck cheddar, bacon, lettuce, tomato, red onion jam, hand-cut fries* 18

BRAISED BEEF SHORT RIB *creamy risotto, fresh horseradish, balsamic* 29

44 FARMS NY STEAK & FRIES *shallot-herb butter, campfire steak sauce* 34

'44 FARMS' 16 OZ RIB EYE *twice-baked potatoes, romesco* 58

