## **DINING HOURS**

LUNCH 11AM-4PM · DINNER 5PM-10PM

**PURSELL FARMS** 

10

10

12

16

22

21

17

18

18

20

19

19

20



\*FOUNDERS FAMILY FAVORITES ARE OUTLINED

75

56

46

32

CREATED BY AN AWARD-WINNING CULINARY TEAM.

PIG CANDY

**HOUSE SALAD** 

CHICKEN WINGS

BACON JAM DIP

CRISPY GOUDA

marinara sauce

black bean salsa

CAESAR SALAD

PUB SALAD

vinaigrette

vinaigrette

**PEPPERONI** 

**CAJUN PIZZA** 

oregano

SUMMER SALAD

Boursin infused cream cheese,

**PIMENTO HUSH PUPPIES** 

House pimento, hush puppy batter, sweet tea chili sauce

Fried to perfection served with

**NEW ENGLAND CLAM CHOWDER** 

Pickled serrano peppers, red onion, and

Spinach, boiled egg, bacon, pickled red

Fall root vegetables, farro, goat cheese, cranberries, candied walnuts and cranberry

Summer greens with berries, candied pecans,

herb cheese crostini & strawberry vinaigrette

(Add chicken for \$8 or shrimp for \$10 to any main salad)

Buffalo chicken, mozzarella, bacon, tomatoes,

Tomato sauce, pepperoni, pf cheese blend,

Bell peppers, Conecuh® sausage, arugula,

cajun gastrique, pepper jack cheese blend
(Add shrimp for \$4)

onion, roasted shallot smoked bacon

ROOT VEGETABLE SALAD

**BUFFALO CHICKEN PIZZA** 

shredded lettuce, with ranch.

Clams, potatoes, grilled focaccia.

Romaine lettuce, parmesan cheese,

croutons, & creamy caesar dressing

**BBQ PORK NACHOS** 

french bread, house chips

RITZ® CRACKERS

**SMOKED TUNA DIP WITH** 

**PIMENTO CHEESE & CRACKERS** 

Spring Mix, heirloom tomato, cucumber,

choice of buffalo or garlic parmesan sauce

onion, shredded cheese & croutons

SNACKS

STARTERS

MAIN SALADS

36 30

MARGHERITA Garlic oil, fresh tomato, mozzarella, garden basil

**PIMENTO MAC N' CHEESE** 

**FRENCH FRIES** TATER TOTS **BRAISED COLLARD GREENS GRILLED ASPARAGUS** 

SIDES 12

LOADED CHEESY POTATOES **BALSAMIC GLAZED FRIED BRUSSELS BROCCOLI AND CHEESE CASSEROLE** FRIED OKRA

HEARTY FARE

Loaded baked potato, balsamic-glazed fried brussels, Sauce Italienne **GRILLED 6 OZ** FILET OF BEEF

OF THE DAY

Loaded baked potato, balsamic-glazed fried brussels, Sauce Italienne

**BLACKENED FLOUNDER** Jumbo shrimp with red beans. rice & Conecuh® sausage

**FARM-CHOICE STEAK** 

GRILLED PORK CHOP 44 Heirloom tomatoes and spinach risotto with natural jus

**SMOKED CHICKEN PASTA** Pappardelle with peppers, mushrooms, and pesto cream

CHICKEN 'N' DUMPLINGS 34 Deconstructed presentation, Roasted chicken, natural chicken stock, and housemade dumplings

42 **BRAISED SHORT RIB** Fried cabbage, potatoes, natural jus, and

HANDHELDS OFR APPOR Sylvo, Sylvo

fried leeks

Fish and Chips 28

Gulf flounder, house cut fries, tempura, served with spicy remoulade and served with fresh lemons

**PF REUBEN** 

23

Rye bread, corned beef, sauerkraut, swiss cheese, thousand island

CHICKEN PHILLY Peppers, mushrooms, and provolone 23

lettuce, tomato, onion, pickle

**BACON JAM BURGER** 25 Brisket & short rib grind, goat cheese,

BLACKENED CATFISH SANDWICH

Sweet chili slaw, house remoulade on grilled sourdough

CHICKEN CAESAR WRAP 20

Grilled marinated breast of chicken, creamy caesar dressing, chopped romaine, croutons, finshed with fresh shaved parmesean



## PUB BURGER

24

Brisket & short rib grind, choice of swiss and cheddar cheese, brioche bun, lettuce, tomato, onion, pickle



**HANDHELDS COME WITH ONE SIDE OF YOUR CHOICE**