



# ROSY TOMORROWS

## HERITAGE FARM

ORGANICALLY RAISED AND PASTURED MEATS | ORGANICALLY GROWN VEGETABLES AND HERBS

## HUNDRED ACRES LUNCH MENU

February 13 - 15, 2020

### Charcuterie and Cheese Plate 25 {perfect for sharing as a first course}

Our signature dish! Charcuterie from our organically raised and pastured heritage pork and certified 100% grass-fed beef. Deli ham, smoked corned beef, beef pastrami, pork liverwurst, pâté with starfruit jam, house pickles, turmeric pickled farm egg, Italian caponata made with organic veggies, selected artisan cheeses, fresh rustic bread. Other meats from artisan providers: Air-dried bresaola, chorizo, Sopressata di Campania with peppercorns.

### Gluten-Free Chicken Paillard Salad 21

Pastured raised on organic grass this chicken from our neighbors is currently not fed an organic diet but we are working with these new farmers developing an organic feed program, wanting to support their efforts now. Chicken breast is pounded flat, served with an amber molasses vinaigrette, organic baby tomatoes, and lettuce from our garden, fresh palm heart, toasted pecans.

### Ricotta Salata 18

Organic baby heirloom tomatoes, fresh double cream ricotta made with milk from our grass-fed cows, petite greens, extra virgin olive oil, salt and pepper. Served with grilled bread. Vegetarian.

### Shrimp and Organic Grits with Sunny Farm Egg 23

Anson mills organic stone ground antebellum white grits, applewood smoked bacon, trinity, rich seafood stock, dark roux, a sunny egg from our happy hens, and gulf shrimp.

### Pan Seared Brussels Sprouts with Heritage Bacon 18

Crumbled oak-smoked bacon from our organically-raised and pastured heritage pork, is tossed with a black truffle beurre fondu, pan seared organic Brussels sprouts, topped with feta cheese and served with toasted French baguette.

### Cuban-Style Picadillo topped with Chicharrones 22

Our 100% certified 100% grass-fed beef stewed with tomatoes, peppers, onions, olives, raisins, garbanzo beans and caramelized plantains. Served over organic brown rice. Gluten-free

### Butcher's Beef Ragout with Gluten-free Tallow Waffle 23

A slow-braised beef ragout with minced shank and short rib morsels from our certified 100% grass-fed beef. Served in a red wine sauce made with our bone broth, exotic mushrooms, over a gluten-free, rosemary tallow waffle with house foie gras butter. Gluten-free

### Fettuccine Carbonara with Bacon 22

A soulful carbonara made from our happy duck eggs, oak-smoked bacon from our organically-raised Red Wattle pork with English peas, farm cream from our cows, cracked black pepper.

### Grass-fed Beef Bolognese with Double Cream Ricotta 19

Our AGA certified 100% grass-fed beef in a rich bolognese over cavatappi pasta with house-made double cream ricotta from our grass-fed dairy cows and basil bud from the garden.

### House-Smoked Bacon and Gruyere Mac and Cheese with Pork Rinds 19

Organically-raised and pastured heritage breed Red Wattle bacon in a creamy béchamel with cheddar cheese and curly cavatappi pasta topped with crispy pork rinds.

### Roasted Sweet Potato Chickpea Curry 22

Fresh turmeric curry with roasted organic veggies and sweet potatoes from Worden Farm, organic currents, cashews, served over kefir lime scented basmati rice. Vegetarian.

### Vegan Jambalaya 22

Smoked organic tomatoes, roasted organic veggies, organic butternut squash, organic Sea Island red beans, cajun trinity, served over organic Anson Mills heirloom Carolina Gold rice. Vegan. Add three large gulf shrimp +8

### Buttermilk-Whey Biscuits with Sausage Gravy and a Sunny Egg 17

From our organically-raised and pastured pork, house-made sausage gravy is served over our famous buttermilk biscuits and topped with a sunny farm egg from our organically-raised hens.

### Passionfruit French Toast with Honey Whipped Ricotta 18

French toast made from our homemade bread, farm cream and eggs from our happy hens, topped with Orange Blossom honey-whipped ricotta and fresh passionfruit syrup.

### Buttermilk Waffles 12

Our Belgian-style buttermilk waffles served with buttermilk syrup and organic bananas.

### Cheesy Eggs and Country Home Fries Children 10.50 Adult 18

Two scrambled organic farm eggs from our happy hens topped with mild cheddar and house cut country-style home fries from organic potatoes.

### Bread and Butter 12

A plated loaf of fresh, homemade bread served with cultured butter

### Hundred Acres dining

*The meal you are about to eat, and the prepared items that we hope you'll be tempted to take home, are from and of this farm. We care deeply about what we do and we make it here, all from scratch. Farm-fresh wholesome ingredients, made with our organically-raised and pastured 100% grass-fed beef and dairy, heritage breed red wattle pork and eggs from heritage chickens and ducks, just-harvested veggies, and fresh herbs from the garden. We hope you enjoy dining with us.*

~ Rose O'Dell King

~ Chef Richard Howze

### The Chilled Botanicals 5

#### Basil Lemonade

#### Roselle-Hibiscus Cooler

#### Lavender Lemonade

#### Iced Organic Kenyan Black Tea [Unsweetened]

### Chilled Beverages

#### Orange Juice 6

#### Tazo Organic Peach Tea 5

#### Tazo Organic Green Tea 5

#### Rosy's own recipe organic fair-trade coffee, iced or hot 5

#### Pot of Organic Artisan Tea 6

#### Pot of Fresh Moringa Tea 6

#### Pot of Fresh Mint Tea 6

#### Local Craft Beer 6 and up

#### Sommelier Selected Wines

#### by the bottle 28 and up

#### Wines by the Glass 9 and up

#### Bloody Mary 11

#### Prosecco by the split 9

#### Mimosa 11

#### Spritzers with a split of organic Prosecco 10

#### Basil Lemonade Spritzer

#### Roselle-Hibiscus Spritzer

#### Lavender Lemon Spritzer

### Desserts 7.50

- Salted Caramel Beignets
- Chocolate - Caramel Tart
- Buttermilk Crème Brûlée GF
- 5 layer Chocolate Cake
- Raspberry-Brûlée Cheesecake
- Passionfruit Ice Cream