



ROSY TOMORROWS

HERITAGE FARM

ORGANICALLY RAISED AND PASTURED MEATS | ORGANICALLY GROWN VEGETABLES AND HERBS

HUNDRED ACRES LUNCH MENU

Week of December 13, 2018

Charcuterie and Cheese Plate 21

Our signature dish! From our organically raised and pastured Red Wattle pork: Italian-style dry cured capicola, pork liverwurst, house bread and butter pickles, hickory smoked deli ham, pickled green tomatoes, house made suckling pig terrine with sour pickles, 12 months aged Manchego, creamy Danish blue cheese, Brie cheese, our fresh rustic bread, and accoutrement.

Pork Belly Caesar 15

Crispy pork belly from our organically-raised and pastured pigs, garden lettuce, farmstead cheese, wood fired green tomato vinaigrette, sweetcorn spoon bread.

Be Rosy Organic Happiness Bowl 15

Organic farm fresh greens, Devonshire radish, white quinoa, pigeon pea hummus, farm avocado, cucumber, grape tomato, carrots, roasted butternut squash, toasted pumpkin seeds, white balsamic vinaigrette. Vegan. Gluten-free

Pulled Pork Ragout 15

Our organically-raised and pastured pork in a Spanish style pork braise with tomatoes, garbanzo beans, cipollini onions, olives, white wine and herbs over creamy polenta. Gluten-free.

Roasted Mushroom Pilau 15

Crimini, white beach, royal trumpet and shiitake mushrooms tossed with white wine, shallot and truffle oil over organic brown rice. Vegan. Gluten-free.

Roasted Butternut Squash Bisque in Sourdough Boule 14

Organically-raised and pastured heritage smoked pork cheek, roasted butternut squash with toasted pumpkin seeds, garnished with crème fraiche and served in our housemade sourdough boule.

Red Wattle Bolognese Pasta 14

Our organically-raised and pastured heritage breed pork in a rich bolognese sauce over gemelli pasta with house-made double cream ricotta from our grass-fed cows with herbs from the garden.

Smoky Country Pâté 12

Organically raised and pastured Red Wattle pâté campagne, roasted mushroom gelée with caramelized shallot and truffle. Paired with onion jam and housemade grilled sourdough bread.

Waffles for children 10

Our Belgian-style buttermilk waffles served with honey-butter syrup and fresh sliced organic berries sprinkled with powdered sugar.

Cheesy Eggs and Country Home Fries for children 9.50

Two scrambled organic farm eggs topped with Amish cheddar and our country-style home fries.

A plated loaf of fresh bread 12

All of the bread or toast we serve is made right here from this simple recipe: unbleached, unbromated King Arthur flour, water, salt, yeast. Nothing else. We'll slice up half the loaf and you can take the other half home or we'll slice the whole loaf for your table. Served with the finest sweet cream butter lightly sprinkled with coarse sea salt.

In the farm store today:

Certified 100% grass-fed beef, organically-raised and pastured pork
Using milk from our grass-fed Jersey cows: 24 hour fermented yogurt, ricotta, cheeses, ice cream
Sourdough Bread [flour, water, salt, yeast]
Pastrami, Deli Ham, Capicola lunch meats from our organically raised beef and pork
Sausages - gluten-free. sugar free.
Bread and butter pickles, curry pickles, pickled green tomato
Fermented Garlic Pickles
Take-Out Meals: Keto Sweet Potato & Pulled Pork, Butternut Squash Bisque Three Bean Chili, Heritage Pork Bolognese

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, heritage breed red wattle pork and eggs from heritage chickens, just-harvested veggies, and fresh herbs from the garden. We hope you enjoy dining with us.

~ Rose O'Dell King

~ Chef Richard Howze

Hand crafted beverages

Basil Lemonade 4.50

Hibiscus Cooler 4.50

Lavender Lemonade 4.50

Bottled Kombucha 5.99

Sweet/Unsweet Ice Tea 4.50

Rosy's organic fair-trade

coffee, iced or hot 4

(regular or decaf)

Sommelier Selected Wines

by the bottle 25 and up

House white by the glass 9

House dry rosé by the glass 8

House red by the glass 10

Prosecco 8

Hibiscus Wine Sparkler 9

Basil Lemonade & Prosecco 9

Lavender-Lemon Spritzer 9

Mimosa 9

Desserts 7.50

- Salted Caramel Beignets
- Pumpkin Ice Cream
- Buttermilk Crème Brûlée
- Strawberry Shortcake on grilled Buttermilk Biscuit

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