



ROSY TOMORROWS

HERITAGE FARM

ORGANICALLY RAISED AND PASTURED MEATS | ORGANICALLY GROWN VEGETABLES AND HERBS

HUNDRED ACRES LUNCH MENU

January 5-7, 2020

Charcuterie and Cheese Plate 24 {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, cured cappicola, 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.

Fried Green Baby Tomatoes 15 {perfect for sharing as a first course}

Buttermilk brined organic green tomatoes from Worden Farm, lightly dusted with corn meal and served with smoky pimento fondue.

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.

Butcher's Beef Ragout with Gluten-free Tallow Waffle 22

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 21

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 18

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 17

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.

Eggplant - Sweet Potato Chickpea Curry 21

Fresh turmeric curry with roasted organic eggplant, butternut squash and sweet potatoes from Worden Farm, organic zucchini, yellow squash, baby bok choy, currents, cashews, served over keffir lime scented basmati rice. Vegetarian.

Shrimp and Organic Grits with Sunny Farm Egg 22

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 from our northwest coast that comes from our neighbor, the fish specialist from Fort Myers Beach.

Pad Thai-style Green Papaya Salad 18

Chopped peanuts, scallions, bean sprouts, carrots, red pepper, zucchini, and cilantro over shredded farm grown green papaya "noodles" flashed in cast iron with an orange juice, tamari, lime gastrique, topped with white sesame seeds. Served with keffir lime. Vegan. Gluten-free. Add 3 large gulf shrimp +8

Cuban Style Picadillo topped with chicharrones 21

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

Hearts of Palm and Carambola Salad 17

Tri-color quinoa, lettuces from the garden with fresh hearts of palm, starfruit, feta cheese and a citrus vinaigrette. Gluten-free. Vegetarian.

Buttermilk-Whey Biscuits with Sausage Gravy and a Sunny Egg 16

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.

Strawberry French Toast with Honey Whipped Ricotta 18

Organic strawberries on our sourdough French toast from our homemade bread, farm cream and eggs from our happy hens, topped honey-whipped ricotta cream and balsamic-roselle syrup.

Waffles for children 10

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

Cheesy Eggs and Country Home Fries Children 9.50 Adult 15

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

A plated loaf of fresh bread served with cultured butter 12

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

The Chilled Botanicals 4.50

Basil Lemonade

Roselle-Hibiscus Cooler

Lavender Lemonade

Blue Flower Chai

Iced Organic Kenyan Black Tea [Unsweetened]

Chilled Beverages

Orange Juice 5.99

Tazo Organic Peach Tea 4.50

Tazo Organic Green Tea 4.50

Rosy's organic fair-trade

coffee, iced or hot 4

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 25 and up

Wines by the Glass 9 and up

Bloody Mary 10

Prosecco by the split 8

Mimosa 10

Spritzers with Prosecco Split

Basil Lemonade Spritzer 9

Blue Flower Chai Spritzer 9

Roselle-Hibiscus Spritzer 9

Lavender Lemon Spritzer 9

Lemongrass Ginger Spritzer

10

Desserts 7.50

• Salted Caramel Beignets

• Buttermilk Crème Brûlée GF

• Raspberry-Brûlée

• Cheesecake

• Key Lime Pie

• Chocolate - Caramel Tart

• 5 layer Chocolate Cake