



ROSY TOMORROWS

HERITAGE FARM

ORGANICALLY RAISED AND PASTURED MEATS | ORGANICALLY GROWN VEGETABLES AND HERBS

HUNDRED ACRES LUNCH MENU

August 8-10, 2019

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. House made pork liverwurst, pâté with onion marmalade, house pickle assortment, turmeric pickled farm egg, selected artisan cheeses from Florida Winter Park Dairy, fresh rustic bread. Other meats from artisan providers: Air-dried bresaola, chorizo.

Be Rosy Organic Happiness Platter 19

Our signature salad: local and rare tropical fruit medley from ours and neighboring farms: dragon fruit, papaya, passion fruit, local grapes, broccoli florets, pickled fennel, falafel, tzatziki sauce, roasted Seminole Pumpkin, Brogden's avocado, seasoned black beans, tri-color quinoa, grape tomatoes, mix of our organic greens and micro greens grown right here and served with passion fruit vinaigrette. Gluten-free. Vegetarian/can be made vegan.

Thick-Cut Red Wattle Pork Chop 38

Our signature heritage breed Red Wattle pork, organically-raised and pastured and listed on Slow Food's Arc of Taste. Approximately 12-14 ounces of pure pork chop heaven. Served with braised, organic heirloom Seminole pumpkin and radicchio, heirloom Seminole pumpkin butter, rosemary jus. Gluten-free.

Triple Tail and Heritage Sausage Gumbo 26

Organically-raised and pastured heritage breed Red Wattle smoked pork sausage and local Triple Tail in a rich seafood stock with okra, Cajun trinity and a dark roux. Served with organic heirloom Carolina Gold rice, garnished with green onion and topped with a sunny farm egg from our hens.

Thai Green Papaya Salad 17

Chopped peanuts, scallions, carrots, red pepper, zucchini, and cilantro over shredded farm grown green papaya "noodles" with an orange juice, tamari, lime gastrique with white sesame seeds. Served with rare finger lime "caviar." Vegan. Gluten-free

Seminole Pumpkin and Sage-Sausage Mélange with a Sunny Egg 17

Season's harvest organic Seminole pumpkin listed on Slow Foods Arc of Taste, cubed, roasted, and tossed with diced Country Sage Sausage from our organically-raised and pastured heritage breed pigs, topped with a sunny farm egg from our pastured happy hens. Gluten-free.

Grass-Fed Beef Chuck Burger 22

From our organically-raised and certified 100% grass-fed beef, a big 8.5 oz. burger with candied bacon, truffled feta, house Vidalia onion jam, brioche bun, house pickles and sweet potato fries.

Roasted Mushroom Pilau 17

Crimini, white beech, brown beech, hen of the woods, royal trumpet, and shiitake mushrooms with white wine, shallot and a dash of truffle oil over organic brown rice. Vegan/gluten-free

Avocado Toast with Brogdon's Avocado 15

Avocado lovers! A rare chance to experience a rich, flavorful locally grown avocado, not available commercially. Piled atop our sourdough bread with tender greens and micros grown here. Vegan.

Butcher's Beef Ragú with Gluten-free Tallow Waffle 21

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

Grass-fed Beef Bolognese with Double Cream Ricotta 17

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.

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.

Candied Papaya French Toast 17

Traditional recipe made with our sourdough bread and our farm eggs, grilled on the flattop and topped with candied papaya, toasted sunflower seeds, and white chocolate chantilly cream.

Waffles for children 10

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

Cheesy Cheddar Eggs and Country Home Fries Children 9.50 Adult 15

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

A plated loaf of fresh bread 12

Our bread is made right here from this simple recipe: unbleached, unbromated King Arthur flour, water, salt, yeast. 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 cultured sweet cream butter lightly sprinkled with coarse sea salt.

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

Farm Grown Chilled Botanicals 4.50

Basil Lemonade
Pink Lemon & Chamomile Hibiscus Cooler
Lavender Lemonade
Pea Flower Chai
[Unsweetened]

Chilled Beverages

Orange Juice 5.99
Tazo Organic Peach Tea 4.50
Tazo Organic Green Tea 4.50
GT Organic Kombucha 5.50

Rosy's organic fair-trade coffee, iced or hot 4
Pot of Hot Artisan Tea 4 (regular or decaf)

Local Craft Beer 6 and up
Sommelier Selected Wines by the bottle 25 and up

Wines by the Glass 8
Prosecco by the split 8
Basil Lemonade & Bubbly 9
Hibiscus Cooler & Bubbly 9
Pink Lemon & Chamomile 9
Sunrise Sangria 10
Mimosa 9
Bloody Mary 10

Desserts 7.50

- Salted Caramel Beignets
- Buttermilk Crème Brûlée
- Ricotta Cheesecake with Guava Coulis
- Banana Spring Rolls with Caramel
- Candied Papaya Ice Cream