



ROSY TOMORROWS

HERITAGE FARM

ORGANICALLY RAISED AND PASTURED MEATS | ORGANICALLY GROWN VEGETABLES AND HERBS

HUNDRED ACRES LUNCH MENU

May 2 - 4, 2019

Charcuterie and Cheese Plate 24

Our signature dish! Charcuterie from our organically raised and pastured Red Wattle pork and our certified 100% grass-fed beef. Our hickory smoked deli ham, cured cappicola, beef pastrami, house made pork liverwurst, pâté with onion marmalade. House pickle assortment, turmeric pickled farm egg, aged Manchego, creamy Danish blue cheese, Brie cheese, our fresh rustic bread. From artisan providers: Air-dried bresaola, red wine salumi and chorizo are also on the board.

Black Grouper Cioppino 33

Gorgeous black grouper from our neighbor, a wholesale purveyor on Fort Myers Beach. This is beautiful seafood from local deep waters offshore that we are excited to bring you. Filet served in a rich seafood stock with fennel, mint, Valencia orange, white wine and fettuccini.

Butcher's Ragú with Truffled Polenta 18

A slow-braised beef ragú with minced and shredded shank, oxtail, and tongue from our certified 100% grass-fed beef with fresh snap peas, truffled creamy polenta and exotic mushrooms: hen of the woods, royal trumpets, shiitake, and clustered beech. Gluten-free.

Heritage Ham Mac and Cheese 17

Organically-raised and pastured heritage breed Red Wattle ham is slow smoked over hickory, with creamy béchamel, aged gruyere cheese, curly gemelli pasta, topped with crispy pork rinds.

White Bean Soup with Jowl Bacon Pomodoro 16

Earthy cannellini beans in a rich stock made from our bone broth with mirepoix, heirloom tomatoes, toasted garlic, and hickory smoked jowl bacon from our organically-raised and pastured heritage pigs. Gluten-free.

Smoked Sausage, Cheddar Grits, Sunny Duck Egg 17

Hickory smoked pork and beef sausage from our certified 100% grass-fed beef and our organically-raised heritage pigs. Served with cheddar grits and a sunny duck egg from the happy, pastured ducks of our neighbor.

Three Citrus Salad with Lemon-Scented Ricotta 16

Pomelo, Valencia, and Blood Orange with jicama, double cream ricotta made from the milk of our grass-fed Jerseys, our farm grown lettuces and herbs, shaved fennel, fresh blueberries, sunflower seed and local wildflower honey. Vegetarian. Gluten-free.

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, our house-made sausage gravy makes this a true old-fashioned favorite. Served over our famous buttermilk biscuits and topped with a sunny egg from our organically-raised and pastured happy heritage hens.

Be Rosy Organic Happiness Bowl 17

Our signature salad mix of organic greens from our garden: arugula, kale, dill, nasturtium and pea shoots, rib streak mustard, red amaranth, mizuna, Tokyo bekana, nasturtium flowers, with local citrus, broccoli florets, our 24 hour fermented yogurt with mint, tri-color quinoa, baby cucumbers, baby heirloom tomatoes, sunflower shoots, toasted pepitas, spiced pineapple, local papaya vinaigrette. [Can be made vegan without the yogurt]. Vegetarian. Gluten-free.

Waffles for children 10

Our Belgian-style buttermilk waffles served with buttermilk syrup and farm grown baby organic bananas sprinkled with cinnamon.

Cheesy Eggs and Country Home Fries Children 9.50 Adult 15

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 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, 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

Lavender Lemonade 4.50

Hibiscus Cooler 4.50

Organic Orange Juice 5.99

Sweet/Unsweet Ice Tea 4.50

Rosy's organic fair-trade coffee, iced or hot 4

(regular or decaf)

Local Craft Beer 6 and up

Sommelier Selected Wines

by the bottle 25 and up

Wines by the glass 8 and up

Prosecco by the split 8

Basil Lemonade & Prosecco 9

Lavender Sparkler 9

Hibiscus Cooler & Bubbly 9

Mimosa 9

Bloody Mary 10

Champagne Slushy 10

Desserts 7.50

- Salted Caramel Beignets
- Buttermilk Crème Brûlée
- Chocolate Orange Cake 9
- GF Spiced Carrot Cake 9
- Dulce Leche Ice Cream

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