

# FARM

BY BEER TREE BREW

## HOW TO PLACE A FOOD ORDER

1. KNOW YOUR TABLE NUMBER
2. Order at the bar or use your table's qr code
3. Food will be delivered to your table number

### STARTERS, SIDES, & SALADS

#### NACHOS • SMALL \$10, LARGE \$13

Choice of beef, chicken or jackfruit, lettuce, pickled red onion, pickled jalapeño, pico de gallo, crema, queso cheese sauce, (vo, sub fries \$3, add guac \$3)

#### CHIPS AND SALSA • \$6

House-fried tortilla chips, served with charred chipotle salsa (ve, add guac \$3)

#### FRIES • SMALL \$7, LARGE \$9

Shoestring fries, parmesan, smoked paprika, scallions, served with chipotle aioli (v, extra aioli \$.75)

#### TACO SALAD • \$13

Choice of beef, chicken or jackfruit, romaine, pickled red onion, pickled jalapeño, pico de gallo, guac, queso fresco, chipotle ranch, served in a fried shell (veo)

#### CAESAR SALAD • \$11

Chopped romaine, grated parmesan, grilled chicken, Foxy croutons

### SANDWICHES, ETC.

Served with house-made black pepper lime chips. Gluten free substitutions available. Sub side fries \$2, foxy fries \$3.

#### PULLED PORK SANDWICH • \$15

House-smoked pork shoulder, house-made BBQ sauce, cabbage, bread & butter pickles, pickled jalapeño, ciabatta roll (veo)

#### BEEF ON WECK • \$16

Thinly sliced roast beef, horseradish sauce, salted caraway kaiser roll, served with au jus

#### BANH MI PORK SANDWICH • \$14

BBQ pork, pickled daikon and carrot, cucumber, pickled jalapeño, sambal aioli, baguette

#### VEGGIE BURGER (VE) • \$13

Tomato, spinach, pickled red onion, vegan garlic aioli, kaiser roll

#### WILLET BURGER • \$17

8oz locally sourced hand-pressed burger, American cheese, bacon, lettuce, tomato, onion, bread & butter pickles, chipotle aioli, kaiser roll

#### FRIED CHICKEN SANDWICH • \$15

Buttermilk brined chicken breast, bread & butter pickles, sambal aioli, cilantro slaw, ciabatta roll

#### CAESAR WRAP • \$14

Grilled chicken, romaine, parmesan, caesar dressing, roasted red pepper wrap

### PORT CRANE FAVORITES

#### TACOS • 3/\$12 OR \$4.5 EACH

**Beef:** Braised chuck roast barbacoa, shaved cabbage, pickled red onion, pickled jalapeño, queso fresco, cilantro, corn tortilla

**Chicken:** Achiote grilled chicken thigh, charred chipotle salsa, queso fresco, pickled red onion, sweet pickled jalapeño, cilantro, corn tortilla

**Pork:** Banh Mi style BBQ pork shoulder, pickled daikon and carrot, cucumber, sambal aioli, pickled jalapeño, cilantro, corn tortilla

**Jackfruit:** Jackfruit, charred chipotle salsa, queso fresco, pickled red onion, pickled jalapeño, cilantro, corn tortilla (v)

#### TOSTADA • \$9

Choice of beef, chicken or jackfruit, potato puree, cabbage, queso fresco, pickled jalapeño, pickled red onion, chipotle aioli, fresh cilantro, served on a crispy corn tortilla (vo)

#### QUESADILLA • \$9

Choice of beef, chicken or jackfruit, cheddar jack blend, flour tortilla, charred chipotle salsa on the side (veo)

#### BUFFALO MAC & CHEESE • \$14

Creamy mac and cheese tossed with diced buffalo chicken, topped with bleu cheese crumble, buttery cracker crumb topping, scallions

#### FOXY RICE BOWL • \$10

Choice of beef, chicken, or jackfruit, over cilantro lime rice, pickled red onion, pickled jalapeño, topped with chipotle aioli drizzle (vo)

### SAUCES & DRESSINGS

Salsa, Fiery Habanero (spicy), Crema, Chipotle Aioli, Chipotle Ranch, Queso Cheese Sauce, BBQ, Horseradish Sauce, Vegan Garlic Aioli, Sambal Aioli, Buffalo, Dressings: Italian, Blue Cheese, Caesar, or Ranch • \$.75 | Guac • \$3

### FOR THE KIDDOS

#### GRILLED CHEESE, MAC & CHEESE, BURGER, OR GRILLED CHICKEN STRIPS • \$7

Each option comes with fries or applesauce

### DESSERT

#### CHEESECAKE SLICE (ROTATING TOPPINGS) • \$7 CAKE POPS (ROTATING FLAVORS) • 2 FOR \$7

# FARM

## SUNDAY EATS

### BRUNCH ALL DAY

#### BREAKFAST SANDWICH • \$11

Italian sausage, American cheese, fried eggs, raspberry jam, chipotle aioli, spinach, pickled red onion, toasted ciabatta roll

#### JUDY'S BURRITO • \$8

Hashbrown, calabacitas, scrambled eggs, refried beans, cheddar jack blend, wrapped in a flour tortilla, side charred chipotle salsa (veo, add guac \$3)

#### BREAKFAST BURRITO • \$10

Italian sausage, hashbrown, scrambled eggs, cheddar jack blend, wrapped in a flour tortilla, side charred chipotle salsa

#### BREAKFAST BURGER • \$17

8oz locally sourced hand-pressed burger, American cheese, bacon, guacamole, fried egg and chipotle aioli, kaiser roll, side of foxy homefries (sub side fries \$2, foxy fries \$3)

#### FRENCH TOAST • \$12

Thick-sliced Texas toast soaked in a creamy egg batter, topped with whipped cream, side of maple syrup (v)

#### TENDERLOIN HASH • \$14

Diced beef tenderloin, peppers, onions, potatoes, fried eggs, béchamel sauce

#### CHICKEN & WAFFLES • \$14

Buttermilk fried chicken on top of a fluffy waffle, served with maple syrup

### STARTERS, SIDES, & SALADS

#### CHIPS & SALSA • \$6

House-fried tortilla chips, served with charred chipotle salsa (ve, add guac \$3)

#### FRIES • SMALL \$7, LARGE \$9

Shoestring fries, parmesan, smoked paprika, scallions, served with chipotle aioli (v, extra aioli \$.75)

#### TACO SALAD • \$13

Choice of beef, chicken or jackfruit, romaine, pickled red onion, pickled jalapeño, pico de gallo, guac, queso fresco, chipotle ranch, served in a fried shell (veo)

#### CAESAR SALAD • \$11

Chopped romaine, grated parmesan, grilled chicken, Foxy croutons (vo)

#### HASH BROWNS • \$3

#### BACON • \$4

#### ITALIAN SAUSAGE • \$5

#### MANDARIN ORANGES OR APPLESAUCE • \$2

### PORT CRANE FAVORITES

#### QUESADILLA • \$9

Choice of beef, chicken, calabacitas, or jackfruit, cheddar jack blend, flour tortilla, charred chipotle salsa on the side (veo)

#### TACOS • 3/\$12 OR \$4.5 EACH

**Beef:** Braised chuck roast barbacoa, shaved cabbage, pickled red onion, pickled jalapeño, queso fresco, cilantro, corn tortilla

**Chicken:** Achiote grilled chicken thigh, charred chipotle salsa, queso fresco, pickled red onion, sweet pickled jalapeño, cilantro, corn tortilla

**Pork:** Banh Mi style BBQ pork shoulder, pickled daikon and carrot, cucumber, sambal aioli, pickled jalapeño, cilantro, corn tortilla

**Jackfruit (V):** Jackfruit, charred chipotle salsa, queso fresco, pickled red onion, pickled jalapeño, cilantro, corn tortilla

# SUNDAY EATS

## SANDWICHES, ETC.

Served with house-made black pepper lime chips. Gluten free substitutions available. Sub side fries \$2, foxy fries \$3.

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BBQ pork, pickled daikon and carrot, cucumber, pickled jalapeño, sambal aioli, baguette

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Thinly sliced roast beef, horseradish sauce, salted caraway kaiser roll, served with au jus

### WILLET BURGER • \$17

8oz locally sourced hand-pressed burger, American cheese, bacon, lettuce, tomato, onion, bread & butter pickles, chipotle aioli, kaiser roll

### VEGGIE BURGER • \$13

Topped with tomato, spinach, pickled red onion, vegan garlic aioli, kaiser roll (ve)

### CAESAR WRAP • \$14

Grilled chicken, romaine, parmesan, caesar dressing, roasted red pepper wrap

## FOR THE KIDDOS

### KID'S BRUNCH • \$6

Choose one: French Toast, Waffle, or Bacon & Eggs

### KID'S LUNCH & DINNER • \$7

Choose one main: Grilled Cheese, Burger, or Grilled Chicken Strips; and choose one side: fries or applesauce

## DESSERT

### CHEESECAKE SLICE (ROTATING TOPPINGS) • \$7

### CAKE POPS (ROTATING FLAVORS) • 2 FOR \$7

### CINNAMON BUN • \$5

## SAUCES & DRESSINGS

### SIDE OF HOUSE-MADE SAUCE OR DRESSING • \$.75

Salsa, Fiery Habanero (spicy), Crema, Chipotle Aioli, Chipotle Ranch, BBQ, Horseradish Sauce, Vegan Garlic Aioli, Sambal Aioli, Buffalo, Dressings: Italian, Blue Cheese, Caesar, or Ranch

### GUAC • \$3

## BRUNCH DRINKS

### BATCH COFFEE • \$3

### BATCH COFFEE NITRO COLD BREW CAN • \$4.75

Ethiopia Sheka Rain Forest Alliance Light Roast, or Brazil Oberon Medium Roast

### ORANGE JUICE • \$3

### BEER-MOSA • \$8

Juicy Beer Tree Brew new england ipa, orange juice

### CIDER-MOSA • \$8

Awestruck hard cider, orange juice

### MIMOSA • \$6

Champagne, orange juice

### FLAVORED MIMOSA • \$7

Champagne, choice of juice: cranberry, strawberry lemonade, or orange pineapple

### MIMOSA FLIGHT • \$12

Cranberry juice, strawberry lemonade, orange pineapple juice, orange juice

### BLOODY MARY • \$8

Black Button vodka, house-made bloody mary mix, garnished with pickled asparagus, gherkin, horseradish cheese, olives, pepperoncini, and candied bacon (available 10am-3pm)

### BREWED MARY • \$8

Beer Tree Brew IPA, house-made bloody mary mix (available 10am-3pm)

v = vegetarian, ve = vegan, vo = vegetarian optional, veo = vegan optional, gf = gluten free, gfo = gluten free optional  
consumption of raw or undercooked meat, seafood or eggs may increase your risk of food-borne illness  
allergy warning: menu items may contain or come into contact with common allergens, such as wheat, eggs, nuts, and dairy.  
PLEASE NOTIFY US OF ANY ALLERGIES WHEN ORDERING