

# FARM

BY BEER TREE BREW

## STARTERS, SIDES, & SALADS

### NACHOS • SMALL \$10, LARGE \$16

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 \$4)

### CHIPS AND SALSA • \$7

House-fried tortilla chips, served with charred chipotle salsa (vg, add guac \$4)

### FRIES • SMALL \$8, LARGE \$10

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

### TACO SALAD • \$15

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 (vgo)

### CAESAR SALAD • \$12

Chopped romaine, grated parmesan, grilled chicken, Foxy croutons

## SANDWICHES, ETC.

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

### PULLED PORK SANDWICH • \$17

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

### BEEF ON WECK • \$18

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

### BANH MI PORK SANDWICH • \$16

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

### VEGGIE BURGER (VG) • \$15

Tomato, spring mix, pickled red onion, vegan garlic aioli, kaiser roll

### WILLET BURGER • \$18

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

### FRIED CHICKEN SANDWICH • \$16

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

### CAESAR WRAP • \$15

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

## 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

## PORT CRANE FAVORITES

### TACOS • 3/\$13 OR \$5 EACH

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

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

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

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

### TOSTADA • \$11

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

### QUESADILLA • \$11

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

### BUFFALO MAC & CHEESE • \$16

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

### FOXY RICE BOWL • \$12

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 • \$4

## FOR THE KIDDOS

### GRILLED CHEESE, MAC & CHEESE, BURGER, OR GRILLED OR FRIED CHICKEN STRIPS • \$8

Each option comes with fries or applesauce

## DESSERT

**CHEESECAKE SLICE • \$7** (rotating toppings)

**CAKE POPS • 2 FOR \$7** (rotating flavors)

v = vegetarian, vo = vegetarian optional, vg = vegan, vgo = vegan 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

# FARM

## SUNDAY EATS

### 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

### BRUNCH ALL DAY

#### BREAKFAST SANDWICH • \$13

Italian sausage, American cheese, fried eggs, raspberry jam, chipotle aioli, spring mix, pickled red onion, toasted kaiser roll

#### JUDY'S BURRITO • \$10

Hashbrown, calabacitas, scrambled eggs, refried beans, cheddar jack blend, wrapped in a flour tortilla, side charred chipotle salsa (vgo, add guac \$4)

#### BREAKFAST BURRITO • \$11

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

#### BREAKFAST BURGER • \$19

8oz local Willet Hop & Grain beef, American cheese, bacon, guacamole, fried egg and chipotle aioli, kaiser roll, side of foxy homefries (sub side fries \$2, foxy fries \$3)

#### FRENCH TOAST • \$13

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

#### TENDERLOIN HASH • \$15

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

#### CHICKEN & WAFFLES • \$16

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

### STARTERS, SIDES, & SALADS

#### CHIPS & SALSA • \$7

House-fried tortilla chips, served with charred chipotle salsa (vg, add guac \$4)

#### FRIES • SMALL \$8, LARGE \$10

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

#### TACO SALAD • \$15

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 (vgo)

#### CAESAR SALAD • \$12

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

#### HASH BROWNS • \$4

#### BACON • \$4

#### ITALIAN SAUSAGE • \$5

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

### PORT CRANE FAVORITES

#### QUESADILLA • \$11

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

#### TACOS • 3/\$13 OR \$5 EACH

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

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

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

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

## SANDWICHES, ETC.

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

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

### PULLED PORK SANDWICH • \$17

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

### BEEF ON WECK • \$18

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

### WILLET BURGER • \$18

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

### VEGGIE BURGER • \$15

Topped with tomato, spring mix, pickled red onion, vegan garlic aioli, kaiser roll (vg)

### CAESAR WRAP • \$15

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

## 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 • \$4

## FOR THE KIDDOS

### KID'S BRUNCH • \$8

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

### KID'S LUNCH & DINNER • \$8

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

## DESSERT

### CHEESECAKE SLICE • \$7 (rotating toppings)

### CAKE POPS • 2 FOR \$7 (rotating flavors)

### CINNAMON BUN • \$7

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## BRUNCH DRINKS

### 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

### 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)

### BATCH COFFEE • \$3

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

### ORANGE JUICE • \$3