

Fox *AND* Pearl

SAMPLE MEU ~ B R U N C H ~

STARTER

Potted Cheese
grilled Ibis bread

Duck Ham, Pork Rillettes, & Chicken Liver Pate
whole grain mustard, Hemme Brothers cheese curds

ENTREE

Mustard Greens
shaved turnips, cheddar crisps,
pickled beets, strawberries, garlic buttermilk dressing

Biscuit & Gravy
Buttermilk Biscuit, bacon and heritage pork gravy

French Toast
butter, orange chili maple syrup
add strawberry ice cream

Burrito
Adobo Pork, pinto beans, Hemme Brothers cheddar,
pickled onions, Martin's Missouri rice, sunny egg

Frittata
Shiitake mushrooms, green onions
Green Dirt Farm fresh sheep's cheese

Ham Hash
roasted potatoes, dill pickled onions,
Hemme cheddar, mustard butter, egg

SIDES

Breakfast Potatoes

Smoked Bacon

Biscuit

Jam

Egg

Pickles

Fermented Hot Sauce



SAMPLE MEU
~ COCKTAIL PARTY ~

HORS D'OEUVRES (BUFFET)

Charcuterie Board

Potted Cheese & Bread

Pickles

HORS D'OEUVRES (PASSED)

Smoked Beef Tartar

toasted Fervere bread, ground cherry chutney,
pickled peppers, cured egg yolk

Duck Chorizo Empanada

ash salsa

Hemme Brothers Cheddar Puff Pastry

smoked apple butter

Seasonal Dessert Bite



SAMPLE MEU
~ SIMPLE COURSED DINNER ~

HORS D'OEUVRES

Charcuterie Board

Potted Cheese & Bread

Pickles

STARTER

Seasonal Salad

(based on seasonal menu)

ENTRÉE (CHOICE OF)

Pasta Entrée

(based on seasonal menu)

Pork Chop Entrée

(based on seasonal menu)

Strip Steak Entrée

(based on seasonal menu)

DESSERT (CHOICE OF)

Dessert

(based on seasonal menu)

Fox AND Pearl

SAMPLE MEU ~ COURSED DINNER ~

HORS D'OEUVRES

Garlic Jalapeno Pork Sausage (*GF, DF*)
Onion jam, mustard

Hemme Brothers White Cheddar Puff Pastry (*V*)
Smoked apple butter

Roasted Acorn Squash (*GF, V, DF*)
Honey thyme-butter, winter greens salsa verde

STARTER

Pickled Eggplant (*GF, V, DF*)
Charred radicchio, watermelon radish,
quark, smoked pecans

ENTREE (CHOICE OF)

Smoked Bacon Rib (*GF, DF*)
smoked apple butter

Penne (*V*)
fushimi peppers, coal roasted sweet potatoes,
Green Dirt Farm ruby cheese, gremolata

Smoked Duck Breast (*GF*)
Jarrahdale pumpkin puree, bok choy,
roasted hen of the woods mushrooms, apple gastrique

Smoked Tri-Tip (*GF*)
tallow confit potatoes,
sorghum-chili glazed green beans & onions,
charred herb-apple salsa

Smoked Pork Chop (*DF*)
beer brined, cider glaze, braised collard greens

Fried Chicken
fermented hot sauce, pickles

SIDES

Grilled Carrots (*V*)
turnip cream, carrot top chermoula

Coal Roasted Beets (*GF, V, DF*)
chard, honey, pickled mustard seeds



SAMPLE MEU
~ FAMILY STYLE DINNER ~

STARTERS

**Porchetta di Testa,
Smoked Pork Belly Rillette, & Capicola**
whole grain mustard, Hemme Brothers cheese curds

Potted Cheese
grilled 1900 Barker bread

Pickles
assortment of seasonal vegetables

SAUSAGE

Mixed Greens
tomatoes, Green Dirt Farm nettle cheese,
1900 Barker croutons, roasted lemon vinaigrette

Guajillo Beef Sausage, Herb-Garlic Jalapeno Sausage
mustard barbecue sauce

1900 Barker bread
butter

ENTREES

(Family Style)

Penne
smoked acorn squash, kale,
Green Dirt Farms Prairie Tomme

Smoked Tri-Tip
tallow confit potatoes, sorghum-chili glazed
green beans & onions, charred herb-apple salsa

Fried Chicken
fermented hot sauce, pickles

Grilled Okra
bok choy, togarashi peppers

Blistered Shishitos
smoked walnuts, Calabrese chili oil