



CHICKEN

AND THE FARM

SIGNATURE CHICKEN WINGS AND BONELESS FARMHOUSE TENDERS

Chicken Wings

Crispy, golden-brown bone-in chicken wings, fried to perfection- full of flavor and downright delicious.

• **Order of 6** \$14
Pick one flavor

• **Order of 14** \$22
Pick up to two flavors

Farmhouse Tenders

Extra-large chicken tenders marinated in a seasoned buttermilk for 48 hours, fried to a golden crisp and unbelievably tender.

• **Order of 2** \$14

• **Order of 4** \$22

FIND FLAVORS AND DIPPING SAUCES ON REVERSE SIDE

CHICKEN SANDWICHES

HEN \$21

Crispy fried chicken with creamy mayonnaise and dill pickles.

HOT HEN \$21

Nashville hot fried chicken with creamy coleslaw, blush sauce and dill pickles.

HONEY HEN \$21

Crispy fried chicken, creamy coleslaw, honey maple syrup, and our Farm sauce. Sweet meets savory.

HALLOW HEN \$23

Crispy, fried chicken, roasted garlic-pumpkin aioli, arugula, pickled red onions on a brioche bun.

HAYSTACK HEN \$23

Crisp, fried chicken, chipotle- pumpkin BBQ, creamy slaw, and piled high with crispy onions.

PULLED PORK SANDWICHES

HAUNTED HOG \$22

Piled high with flavorful pulled pork dressed in a sweet maple- chipotle BBQ, melted pepper jack, and jalepeno slaw.

CIDER SWINE SLIDERS \$18

Tender pulled pork coated in BBQ sauce and topped with an apple cid.

Order comes in order of 3. Brioche sliders.

LOADED FRIES

FULL FARM \$23

Tender pulled pork, crispy chicken, farm sauce, BBQ sauce.

DIRTY PIGGY \$21

Pulled pork, farm sauce, green onions.

HARVEST \$22

Topped with roasted butternut squash, brown sugar crema, fresh sage leaves, shaved parmesan, toasted pepitas.

CHICKEN + WAFFLE \$17

Crispy Farmhouse tender on top of seasoned waffle fries. Choice of honey maple syrup or side sauce flavor.

BLUE BUFFALO \$16

Buffalo, blue cheese crumbles, blue cheese dressing, green onions.

HAUNTED HEAT \$16

Ghost pepper dry rub, topped with garlic aioli, and a drizzle of hot honey.

TRUFFLE \$17

Coated in a white truffle oil and garlic mixture topped with a honey drizzle. Served with a side of black garlic aioli.

GARLIC PARMESAN \$12

House made garlic and herb mixture. Fresh grated Parmesan cheese on top.

PLAIN \$8

Crispy, seasoned waffle fries.

FRESH SALADS

HARVEST BOWL \$18

A fresh bed of shredded kale and crisp greens with roasted squash, shaved Brussel sprouts. and spiced chickpeas, topped with roasted pepita seeds and crumbled goat cheese. Served with a side of maple- dijon cider vinegarette.

SEASONAL VEGETABLES

CAULIFLOWER BITES \$14

Pick from one flavor on reverse side.

BRUSSEL SPROUTS \$14

Topped with garlic aioli and local pomegranate balsamic glaze.