

## **Menu Training Guide**

We are a Southern style, Mexican restaurant. We blend classic southern cuisines, with flavors from the southwest. We use as many local farms and vendors as possible. Our menu is made from scratch daily.

**Anything extra (dressing, sour cream, cheese, etc.. will be \$1)**

**Please encourage customers to taste multiple menu items**

### **Key terms to learn:**

- ☞ **Aioli**
  - **Mayo based sauce**
- ☞ **Confit**
  - **Cooked in fat**
- ☞ **Crema**
  - **Cream based sauce**
- ☞ **Mixed Cheese**
  - **Jack and Cheddar**

### **\*\*note:**

- ☞ **Vegetarian: person who does not consume any meat.**
  - **Options**
    - ✓ **Burrito bowl**
    - ✓ **Fried avocado**
    - ✓ **Portobella mushroom taco**
    - ✓ **BBQ jackfruit quesadilla**
- ☞ **Vegan: person who does not consume any animal products.**
  - **Options**
    - ✓ **Fried avocado taco**
    - ✓ **Burrito bowl >modified no dairy**

## **Starters**

Farmhouse salsa and chips are complimentary to all patrons upon their request.  
Farmhouse salsa is a traditional red salsa with mild heat.

### **Farmhouse Sampler-12**

Customer choice of three of the following: pimento cheese, black bean salsa, Pico de Gallo, queso, guacamole, corn and poblano salsa, layered bean dip

### **Queso (medium heat)-4.5**

A white cheese dip, with fire roasted chilies, beans, topped with drizzle of hot sauce

### **Guacamole (medium heat)- 4.5**

House ripened avocados mashed with fresh onions, peppers (poblano & jalapeno), tomatoes, garlic, salt, pepper, and lime juice

### **Loaded queso (mild heat)-3**

A white cheese dip, with fire roasted chilies, sautéed spinach

### **Fried Green Tomatoes with Pimento Cheese (mild heat)-6**

Battered and fried green tomatoes, layered with pimento cheese, garnished with Pico, chipotle aioli and micro greens

### **Nachos -11**

single layer beef nacho, Pico, guacamole, sour cream, queso, fried jalapenos, hot sauce

### **Crispy onion petals -5**

Battered small onions, comes with ancho chili ranch dip

### **Jalapeno chips-6**

Fried pickled jalapenos, comes with chipotle aioli

### **Crispy Mac and cheese bites -6**

Fried house made mac and cheese, topped with queso, and Valentina hot sauce

## **Tacos**

☞ All Tacos are Ala Carte

☞ All tacos are served on a 6-inch flour tortilla

☞ Corn tortillas are available upon request for all tacos and quesadillas.

☞ Chimichanga and monster enchilada cannot be made with a corn tortilla.

### **Crab Cake with Fried Green Tomatoes Taco (no heat)- 5.5**

Maryland style crab cake, chipotle aioli, Applewood smoked bacon, pico, and romaine

### **Red chili Pork Taco (medium heat)-3.5**

Slow cooked pork shoulder in our Roja salsa, pineapple pico, cotija cheese

### **BBQ Chicken Taco (very mild heat)-4**

Chipotle BBQ sauce, grilled Chicken, Pimento Cheese, Bacon, Onions, and Cilantro

### **Chili Rubbed Tuna Taco (very mild heat) -5.5**

Sushi grade tuna(served only rare), corn and poblano relish (salsa), fried avocado, chipotle aioli

### **Ancho Grilled Chicken Taco (mild heat)-4**

Ancho Grilled Chicken (pre-marinated cannot be made plain), Guacamole, Romaine, mix cheese, Honey Jalapeno Crema

### **IPA-Crispy fish Taco (no heat)-5**

Fried haddock(beer battered), romaine, cilantro crema, pico

### **Charred Pepper Steak(very mild heat)-4**

Chipotle charred steak, Blue Cheese Crumbles, Crispy Onions, Romaine, Red Pepper Remoulade

### **Grass Fed Ground Beef(medium heat)-4**

Beef, Romaine, Pico de Gallo, Mix Cheese, Chipotle Aioli

**Calabash Shrimp(medium/high heat due to peppers)-4**

Breaded shrimp, Up Country Slaw, Cherry Peppers, honey jalapeno crema

**Buffalo Chicken Taco(medium heat) -4**

Fried chicken tossed in a traditional buffalo sauce (cayenne, smoky, wet), romaine, blue cheese, buttermilk dressing, and pickled celery

**Fried Avocado (very mild heat)-4.5**

Pico de Gallo, Baja Cabbage, Cilantro Pesto

**Portobella Mushroom taco(no heat)-4**

Goat cheese, roasted red peppers, arugula

**Farmhouse Fried Chicken Taco(very mild heat)-4**

Fried Chicken, upcountry slaw, micro greens, honey jalapeno crema

**Blackberry Duck Taco(mild/medium heat)-5**

goat cheese, blackberry habanero sauce, corn poblano relish

**Baja fish Taco(no heat)-4**

Grilled haddock, romaine, pico, cilantro pesto

## **Quesadillas**

If a customer wants their quesadilla on a corn tortilla, please let them know it will be on multiple 6 in corn tortillas.

**All Quesadillas are served with Pico, sour cream, and guacamole  
Mixed Cheese= Jack and Cheddar**

### **Ancho Quesadilla (mild heat) - 11**

Ancho Chicken with corn and poblano relish, fire roasted red peppers, mixed cheese

### **BBQ Jackfruit (medium Heat) - 13**

Jackfruit, southwest black beans, mixed cheese, arbol chili sauce

### **Charred Pepper Steak Fajita Quesadilla (very mild heat) - 12**

Citrus glazed peppers and onions, mixed cheese

### **Smokehouse Duck Quesadilla(medium heat) - 12**

Duck, Bacon, peppers and onions, chipotle BBQ sauce, mixed Cheese

### **Chipotle BBQ chicken quesadilla (mild heat) – 12**

Pimento cheese, bacon, cilantro, crispy onions, BBQ sauce

## **Burrito Bowl -10**

Greens (usually spinach), corn relish, mixed cheese, black beans, Pico, avocado, cilantro crema

### **Additions**

Chili Rub Tuna - 4

Ancho Charred Chicken - 4

Chipotle Charred Steak - 4

Calabash Shrimp- 4

Farm Egg - 2

Jackfruit - 5

## **Farmhouse Plates**

### **Monster Enchilada-13**

12-inch flour tortilla, ground beef, mixed cheese rolled, topped with enchilada sauce (smoky, mild heat), drizzled with queso, fried jalapenos

### **Chicken Philly Chimichanga -13**

grilled chicken, peppers, onions, deep fried until crispy, topped with queso, Pico

### **Pollo Fundido -12**

cast iron skillet with grilled chicken, queso, topped with Pico, served with 3 tortillas, plantation rice and black beans

## **Sides**

**Plantation Rice -3** -Parsley, Butter, Light stock

**Black Beans -3** – vegetarian, with tomatoes, jalapenos, poblanos, onion, celery

### **Charred Corn with Spicy Aioli, Green Onion, Cotija Cheese- 3**

An ear of corn that has been roasted and then blackened on an open flame, painted with the aioli, and topped with the toppings

### **Southern Collard Greens with Green Tomato Chow Chow-3**

### **Up Country Slaw-3**

Creamy, pickly slaw (mayo based)

## **Kids Menu**

☞ not served with a side

Kids Cheese Quesadilla – 4.5

Beef and Cheese Taco - 3

Kids Grilled Chicken and Cheese Taco- 3

## **Desserts**

Key Lime Pie-5

Camp Fire S'mores-5

**Plus additional daily desserts**