

Appetizers

Smoked Trout Dip

Served with artisan crackers and fresh vegetables \$ 9.50

Charcuterie and Cheese Plate

Rotational artisan cheeses and meats served with crackers, fruits and CBF spreads \$14.50

Pimento Cheese Plate

House-made pimento cheese served with seasonal vegetables and crackers \$ 8.50

Soups

Cup \$ 5.50 Bowl \$ 9.00

Loaded Chili

Made with CBF ground beef, black beans, kidney beans and chopped tomatoes topped with sour cream, cheddar cheese and spring onions, served with gluten-free cornbread

Special Soup

Ask about our soup of the day!

Salads

Southern Black-Eyed Pea Salad

Marinated black-eyed peas, fresh vegetables, corn and shallots topped with croutons served with roasted red pepper vinaigrette

Small \$ 8.50
Large \$ 12.50

Classic Caesar

Artisan romaine tossed in house made Caesar dressing topped with a blend of shaved parmesan and asiago cheese and house made focaccia croutons \$11.50

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Add 4oz grilled beef tenderloin + \$ 8.00

Add sous vide chicken breast + \$ 5.95

House Salad

Seasonal greens, celery, carrots, CBF apples and toasted Koinonia Farm pecans

Large \$ 8.95
Small \$ 5.50

Dressings: Caesar, Balsamic Vinaigrette, Feta Dill, Ranch, or Raspberry Vinaigrette

Sandwiches

Sandwiches served with chips and apple salsa

Sub Fries for \$2.50

Garlic Aioli Fries \$4.50

- BLT**
Applewood smoked bacon, lettuce, tomato, & herbed goat cheese served on organic multigrain \$10.50
- Turkey Apple**
All-natural turkey breast grilled with white cheddar cheese, topped with kale pesto, CBF apple slices & spinach on toasted ciabatta \$ 13.50
- Chicken Salad Spinach Wrap**
Diced chicken, chopped celery, apples, cranberries, pecans, bacon, onions in a sour cream based dressing \$11.50
- Stuffed Portabella Mushroom**
Balsamic marinated portabella mushroom filled with roasted red peppers, house-made onion jam and herbed goat cheese on toasted foccacia with fresh basil and chili oil \$11.95
- Mediterranean Turkey**
Cucumbers, Kalamata olive tapenade, roasted red peppers, seasonal greens, feta-dill dressing, & freshly sliced turkey breast on a toasted whole wheat pita \$11.50
- Smoked Trout Pita**
Lemony feta-dill dressing, cucumbers, capers, seasonal greens, shallots, smoked steelhead trout on toasted whole wheat pita \$ 11.95
- Pimento Cheese**
House-made pimento cheese on toasted organic multigrain \$ 9.50
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| | Add bacon | + | \$ 2.00 |
| | Add spinach | + | \$ 1.00 |
- Combination**
Choose any half sandwich above and either a house side salad or a cup of soup \$ 12.50

*Consuming raw or undercooked meats, poultry, seafood, shellfish,
or eggs may increase your risk of foodborne illness*

Burgers

- *Our burgers are made fresh daily with herbs from our garden & grass fed beef*
- *All burgers are served with lettuce, tomato, red onion & a side of house fries*
- *Substitute garlic aioli fries \$ 1.50*
- *Add bacon to any burger \$ 2.00*

CBF Burger

Our classic hamburger \$ 12.50

Cheese Burger

Classic burger with cheddar cheese \$ 13.50

Dixie Burger

House-made pimento cheese, applewood smoked bacon,
Pepperoncini peppers & chipotle mayo \$ 15.95

Swiss Mushroom Burger

Portabellas, truffle onion jam & Swiss cheese \$15.95

Gourmet Burger

CBF jam, goat cheese & applewood smoked bacon \$ 15.95

Veggie Burger

Make any burger a veggie burger! \$ above

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Kids

All kids' meals come with fresh fruit and pretzels. \$ 7.00

Sub fries + \$ 2.50
Add bacon + \$ 1.00

Grilled Cheese on organic multigrain

Peanut Butter & Jelly on organic multigrain
classic style or grilled

Chicken Tenders

panko breaded chicken tenderloin

House-Made Spreads To-Go available in Farm Store!

Pimento Cheese \$ 8.00

Herbed Goat Cheese \$ 7.00

Smoked Trout Dip \$ 8.00