



Appetizers

Smoked Trout Dip

Served with buttermilk crackers and fresh vegetables

\$ 9.50

Charcuterie and Cheese Plate

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

Small \$9.50

Large \$14.50

Pimento Cheese Plate

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

Seasonal Hummus

Served with grilled pita bread and fresh vegetables

\$ 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

Add avocado + \$1.50

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

Large

\$12.50

Small

\$

8.50

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

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 Cranberry 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 artisan sourdough

\$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 artisan sourdough \$9.50

Add bacon + \$

2.00

Add spinach + \$1.00

BBQ Brisket Sandwich

House smoked beef brisket, apple cider vinegar based bbq glaze, sharp white cheddar, apple slice and candied pickled jalapenos on a toasted brioche bun served with homemade coleslaw \$15.50

Combination

Choose any half sandwich above and either a house side salad or a cup of soup
(Does not include a special sandwich or the bbq brisket sandwich)

\$12.50

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 Herb Burger

Our classic hamburger

\$12.50

Cheese Herb Burger

Classic burger with cheddar cheese

\$13.50

Dixie Herb Burger

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

\$15.95

Swiss Mushroom Herb Burger

Portabellas, truffle onion jam & Swiss cheese \$15.95

Gourmet Herb Burger

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

Veggie Burger

Make any burger a veggie burger! \$ above

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

Kids

All kids' meals come with dried apples and pretzels. \$ 7.00

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

Grilled Cheese on whole wheat

Peanut Butter & Jelly on whole wheat
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