

HOURS:  
Wednesday-Saturday:  
11am-8pm  
Sunday: 11am-3pm



-ESTABLISHED IN 2018-  
Welcome to our little piece  
of home. Our foods are  
made from scratch, some  
are sourced locally, & ALL  
are made with lots of love.  
ENJOY!  
-Abby & Matt  
Lowman  
The Farmer's Daughter & Chef

## Our Menu

### Warm-Ups:

- △ The Haystack: Fried onion straws piled high, served with ranch & FD sauce...\$6
- △ Chorizo Cheese Dip: Creamy queso topped with wagyu-beef chorizo, served with homemade chips...\$7  
extra bowl of homemade chips...\$1
- △ Fried Brussel Sprouts: Crispy fried brussel sprouts tossed in a sweet bacon jam & candied pecans...\$6
- △ Bread n' Spread: Pimento cheese, bacon jam, toasted sourdough bread & house-pickled veggies...\$7
  - o "The Full Spread": Pimento cheese, bacon jam, smoked bologna, candied pecans, house-pickled veggies, & toasted sourdough bread...\$11
- △ BBQ Nachos: House-fried tortilla chips topped with queso, FD bbq sauce, pickled red onions, jalapenos, sour cream & your choice of meat: smoked brisket...\$11 smoked pork or roasted chicken...\$9 pick two combo...\$13
- △ Shotgun Shrimp: 6 butterflied shrimp tossed in a sriracha mayo & topped with green onions...\$10
- △ Smoked Salmon Dip: Smoked salmon mixed with capers, onion, mayo & dill, served with garlic toast...\$10

### Greens: With choice of dressing

- △ The Farmer's Salad: Mixed lettuce, pepper jack cheese, onion straws, bacon, cucumbers, croutons with roasted chicken...\$10
  - △ Shrimp Caesar Salad: Mixed lettuce tossed in house-made Caesar dressing, parmesan cheese, croutons & topped with 5 fried shrimp...\$11
  - △ The Field & Garden Salad: Mixed lettuce, bacon, cherry tomatoes, pickled red onion, crumbled bleu cheese & grilled sirloin steak...\$11
  - △ The Ozarker: Mixed lettuce, black olives, chopped brisket, croutons, tomatoes, crumbled bleu cheese & candied pecans...\$9
  - △ Side Salad: Mixed lettuce, black olives, cherry tomato & cheddar...\$4
- Homemade dressings: ranch, bleu cheese, french, house vinaigrette, caesar & honey balsamic italian

### Sandwiches: Served on freshly-baked bread with ONE side

- △ The Ol' Smokey Sandwich: Smoked brisket OR smoked pork, slaw, fried onion straws & FD bbq sauce...\$11  
Combo meat (brisket + pork) ...\$13
- △ Chicken Club: house-ground chicken patty, bacon, pepper jack cheese, mixed lettuce, tomato & mayo...\$9
- △ Sweet & Tender: Fried pork tenderloin, FD sauce, pickles & pickled red onion...\$10
- △ Pimento Grilled Cheese: House-made pimento cheese & bacon jam...\$7
- △ Roasted Chicken Hot Brown: Thick-cut sourdough bread, roasted chicken breast, pepper jack cheese topped with peppered white gravy, crispy bacon & green onions. Served open face...\$12
- △ The Horseshoe: Thick-cut sourdough bread, 6 oz. wagyu-beef patty, seasoned fries covered in house-made queso & sprinkled with green onions. Served open face...\$10
- △ The Country Club: House-smoked & sliced bologna, american cheese & creole mustard. Served hot...\$8

### Noodles:

- △ Traditional Mac N' Cheese: Creamy mac n' cheese made with american & cheddar cheeses...\$10
  - △ "FD"-style Mac N' Cheese: Creamy mac n' cheese made with parmesan, bleu cheese, black pepper & garlic...\$10
- Add-ons: 2 fried chicken tenders...\$2 5 fried shrimp...\$4 4oz. sirloin steak...\$5  
4oz. smoked brisket...\$5 4oz. smoked pork...\$4 4oz. sauteed mushrooms...\$3

# Build Your Own Burger

Wood-fire grilled & served on a freshly-baked bun with ONE side



## Choice of Protein:

•100% Local non-GMO Triple “C” Ranch Wagyu Beef:

Single 6 oz...\$8 Double 12 oz...\$10

•Ground-in-house Chicken Breast:

Single 6 oz....\$7 Double 12 oz....\$10

•Vegetable & Black Bean:

Single 6 oz....\$8

**Choice of Cheese:** Cheddar, Pepper Jack, American

**Add-Ons:** Lettuce, Onions, Tomato, Pickles

## Upgrade Your Burger:

\$1

Fried egg  
2-pieces bacon  
Fried onion straws  
Chorizo  
Bacon jam  
Sauteed mushrooms

50¢

Bleu cheese  
Pimento cheese  
Grilled onions  
`Pickled red onions  
Pickled jalapeno  
'Slaw  
FD queso

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## Fry Ups:

Battered & fried to perfection; served with choice of ONE side

Δ Catfish: 1 dozen catfish nuggets...\$11

Δ Shrimp: 1 dozen fried shrimp...\$15

Δ Chicken: 5 boneless chicken strips... \$11

○ Homemade cocktail, tartar sauce or remoulade available

Δ Chicken Fried Steak: Hand-cut sirloin steak, tenderized, breaded & fried crispy. Topped with peppered white gravy...\$12

## From The Wood-Fire:

**Served with TWO sides & a handmade biscuit**

Δ Big Daddy\*: 16 oz. angus Ribeye steak...\$32

Δ Cowhand\*: 12 oz. angus NY strip steak...\$25

Δ Cowgirl\*: 8 oz angus Sirloin steak...\$20

Δ Salmon Filet: 12 oz. Atlantic Salmon...\$22

Join us on the weekends for our local wagyu steaks. Quantities of certain cuts are limited so reserve yours today!

**Served with ONE side & a handmade biscuit**

Δ Smothered Pork Chop: 12 oz. boneless chop smothered in mushroom gravy...\$19

Δ Southwest Chicken: 12 oz. chicken breast atop black beans with queso, chorizo, pico de gallo & sour cream...\$17

Top your protein with your choice of:

Garlic butter, Bleu cheese butter OR

Green onion chimichurri

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## Accompaniments \$2.5

-Seasoned hand-cut fries

-Mashed potatoes & gravy

-Creamed corn

- 'Slaw

-Side salad

-Salt & pepper potato chips

-Soup of the moment

-Braised greens

-Stewed black beans

## Wet Your Whistle:

Coke products...\$2.5

Sweet & unsweet tea...\$2.5

Westrock coffee:

Classic hot...\$1.25

Flat Creek's best water...FREE

## Sweets:

-Double-layer carrot cake with cream cheese  
buttercream & candied pecans...\$8

-Dessert of the moment...\$7.5

\*The eating of raw or undercooked meat, poultry or eggs leads to a greater risk for foodborne illnesses.

\*\*There will be a mandatory 20% tip added to all parties larger than 8.\*\*

Winter 2021 Edition

