

**DINNER**  
SERVED 5PM-10PM

EXECUTIVE CHEF: SEAN BUTLER  
EXECUTIVE SOUS CHEF: WILL BEVILL

PURSELL FARMS  
**FOUNDERS**  
TRD **PUB** MRK

LOCATED IN HISTORIC  
SYLACAUGA, ALABAMA

\*FOUNDERS FAMILY FAVORITES ARE OUTLINED

STARTERS

- PF WINGS** 17  
smoked, house hot sauce, alabama white bbq sauce, pickled red onions
- GRAZING BOARD** 21  
american butcher salamis, pig candy, pimento, lima bean hummus, house pickles, grilled flat bread
- GULF COAST CEVICHE** 16  
smoked gulf shrimp, pickled okra succotash, benne seed crackers
- PIMENTO HUSHPUPIES** 14  
house pimento, hushpuppy batter, sweet tea chili sauce
- PIGS N THE GARDEN** 16  
smoked pork belly, fried brussel sprouts, sweat tea-soy-balsamic glaze, blue cheese crumbles
- PF POUTINE** 14  
ranch tots, smoked brisket gravy, pimento, pickled jalapeños, tobacco onions
- CORNMEAL FRIED OYSTERS** 15  
comback sauce, house fermented hot sauce, pickles

SALADS & SUCH

- SOUTHERN CAESAR** 14  
gem lettuce, pickled succotash, cornbread croutons, creole caesar dressing, parmesan
- MEDITERRANEAN** 14  
greek olives, cucumber, tomato, pepperoncini, organic lettuce, feta cheese, red wine vinaigrette
- PF COBB** 16  
sweet tea ham, smoke turkey, house cured bacon, egg salad, avocado, S.O. organic lettuce, white cheddar, buttermilk herb dressing
- WEDGE** 15  
baby iceberg, tomato, house bacon, buttermilk herb dressing, blue-cheese crumbles
- CHICKEN SALAD-SALAD** 16  
hand pulled roasted chicken, citrus aioli sun-dried cranberry & blueberry, pumpkin & sunflower seeds, pecans, s.o. organic lettuce, goat cheese, blueberry vinaigrette
- GULF COAST GUMBO** 15  
cornmeal crusted fried catfish, smoked shrimp, conecuh, creole gumbo, popcorn rice
- \*Salad proteins: grilled or blackened chicken 8  
grilled or blackened shrimp 10*

PIZZA 32

- FARMER'S MARKET VEGGIE**  
whipped ricotta, roasted seasonal veggies, fresh mozzarella, balsamic reduction
- PEPPERONI**  
tomato sauce, pepperoni, pf cheese blend, oregano
- MARGARITA**  
tomato sauce, fresh mozzarella, basil
- SOUTERN SAUSAGE**  
white cheddar pimento, conecuh sausage, pickled red onion, white bbq sauce

HEARTY FARE

- RIBEYE** 55  
14 oz. ribeye, herbed mashed potato, grilled asparagus, wild mushroom demi
- GULF COAST GROUPER** 44  
blackened gulf grouper, cajun popcorn rice, braised greens, corn maque choux
- SOUTHERN SCHNITZEL** 38  
chicken fried duroc pork chop, roasted brussel-sweet potato hash, conecuh gravy, sweet tea reduction
- PF GARDEN PASTA** 28  
fresh campanelle pasta, roasted garden veggies, charred tomato, pistachio pesto, goat cheese
- MS CHRIS' CHICKEN** 36  
ms chris' sweet tea brined smoked 1/2 chicken, white cheddar mac, roasted green beans, house bbq

*\*sides may be substituted from list below\**

HANDHELDS

- Three Little Pigs** 16  
pork belly, pulled pork, conecuh sausage, green tomato chow-chow, white bbq, brioche bun
- PF RUEBEN** 18  
14hr beef brisket, house kraut remoulade, cheese spread, marble rye
- MIDNIGHT AT THE FARM** 17  
sweet tea brined ham, house cured bacon, pickle, white cheddar pimento, mustard seed, sourdough
- PFCC** 17  
fried chicken thighs, cilantro jalapeño slaw, korean bbq sauce, miso kiwpee mayo, brioche bun
- DP BURGER** 18  
2 angus patties, cheddar cheese, onion bacon marmelade, burger sauce, brioche bun
- TBA** 17  
smoked turkey, house cured bacon, avocado salad, jalapeño cheddar pimento, sourdough
- 50/50 PATTY MELT** 18  
50% house cured bacon, 50% house grind, caramelized onion, swiss, sourdough
- CHICKEN SALAD SANDWICH** 16  
hand pulled roasted chicken, citrus aioli, sun-dried cranberry & blueberry, pumpkin & sunflower seeds, pecans, organic lettuce, nine grain artisanal bread
- CATFISH TACOS** 21  
fried alabama catfish, 3 flour tortillas, cilantro jalapeño slaw, remoulade, pickled red onion
- \*Sandwiches served with your choice of fries, tater tots or a side salad*

SIDES 9

GARLIC WHIPPED POTATOES  
MAC & CHEESE  
FRENCH FRIES  
RANCH TATER TOTS

FRIED BRUSSELS SPROUTS  
ROASTED GREEN BEANS  
SAUTÉED BROCCOLINI  
BRAISED COLLARD GREENS

GRILLED ASPARAGUS  
ONION STRINGS



An automatic 20% gratuity will be charged to parties of 6 or more  
\*Consuming raw or under-cooked meatsd can increase the risk of food borne illness.