

LUNCH
SERVED 11AM-4PM

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



DP BURGER

2 angus patties, cheddar cheese, onion bacon marmelade, burger sauce, brioche bun

18

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 campenelle 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

21

Catfish Tacos

fried alabama catfish, 3 flour tortillas, cilantro jalapeño slaw, remoulade, pickled red onion

- 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
- PFFC** 17
fried chicken thighs, cilantro jalapeño slaw, korean bbq sauce, miso kiwpee mayo, 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
- THREE LITTLE PIGS** 16
pork belly, pulled pork, conecuh sausage, green tomato chow-chow, white bbq, brioche bun

*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.