

Fox Hill

FARM TO FORK - TIMELESS CUISINE

Starters

SOUP DU JOUR- OUR DAILY OFFERING. MP

CALAMARI TEMPURA- "RING & TENTACLE" .SEASONAL PEPPERS, SUGAR SNAP PEAS, SESAME GINGER SWEET CHILLI SAUCE. 17

CAPRESE "SKEWER"- FRESH MOZZARELLA, HEIRLOOM TOMATOES, CASTELVETRANO OLIVES, AGED WHITE BALSAMIC, BASIL. 13

"PAKORAS"- CHICKPEA FLOUR BATTERED GARDEN VEGETABLES, MOTHER'S BLACK MUSTARD SEED TOMATO CHUTNEY. 16

MIXED GREENS SALAD- CHAMPAGNE CRACKED MUSTARD VINAIGRETTE, FARMSTEAD BLUE CHEESE CRUMBLE, ENGLISH CUCUMBERS, TINY TOMATOES. 12

APPLEWOOD SMOKED BACON WRAPPED DATES (4)- TEXAS CHEVRE, POMEGRANATE AGAVE BALSAMIC. 16

Entrees

MAPLE LEAF FARMS WHITE PEKIN DUCK CONFIT- SMOKED BACON "REDEYE" GRAVY, BRAISED COLLARDS, LOCAL STONE GROUND YELLOW CORN GRITS. 28

ROASTED HALF CHICKEN- DAILY DECISION ACCOMPANIMENTS, FH SIGNATURE 24

"PASTABILITIES" VARYING NOODLES & SAUCES, VEGETARIAN OPTIONS ALWAYS AVAILABLE. MP

WHERE'S THE BEEF? - PROUDLY SERVING CERTIFIED BLACK ANGUS & AKAUSHI BEEF , ROTATING CUTS & APPLICATIONS MP

DUROC PORK LOIN- CHERRY-CHIPOTLE ROOT BEER REDUCTION, SHAVED APPLE SALAD, SUN DRIED CHERRIES, CRUMBLLED GOAT CHEESE, PISTACHIO. 25

Desserts

CHOCOLATE "SATIN" 8

VANILLA BEAN CREME BRULEE 13

CLASSIC ROOT BEER FLOAT 6

CAMPFIRE- DOUBLE SCOOP HOMEMADE MARSHMALLOW ICE CREAM, CHOCOLATE GANACHE, GF GRAHAM CRACKER DUST 14

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, EGGS OR UNPASTEURIZED MILK MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.



By the Glass - 10

WHITES

DeLoach Heritage Chardonnay- California.
Cabert Pinot Grigio- Italy.
Thomas Schmitt Riesling- Germany.
Matua Sauvignon Blanc- New Zealand.
Rotating Italian Moscato- Italy.
Valdobbiadene Proseco- Italy.

REDS

DeLoach Heritage Cabernet- California.
R/Collection by Raymond Merlot- California.
DeLoach Pinot Noir- California.

By the Bottle

WHITES & SPARKLING

DeLoach Heritage Chardonnay- California. 33
Kendall Jackson Reserve Chardonnay-
California. 38
Cabert Pinot Grigio- Italy. 33
Thomas Schmitt Riesling- Germany. 33
Matua Savignon Blanc- New Zealand. 33
Rotating Italian Moscato- Italy. 33
Duckhorn North Coast Sauvignon Blanc-
California. 68
My Paris Secret Blanc de Blanc Champagne-
France. 40
Billecart Salmon Brut Champagne- France. 95

REDS

DeLoach Heritage Cabernet- California. 33
Alexander Valley Cabernet- Napa. 48
Raymond Cabernet "Reserve" - Napa. 92
R/Collection Merlot by Raymond- Sonoma. 33
Raymond Reserve Merlot- Napa. 47
Sheriff of Buena Vista Red Blend- Sonoma. 72
DeLoach Pinot Noir- California. 33
Decoy Pinot Noir- California. 45
Catena Malbec- Argentina. 42
Maison Les Alexandrins Crozes-Hermitage
Syrah- France. 50
Alexander Valley Zinfandel- Sonoma. 45
LVE French Rosé- France. 56

Featured Cocktails- 12

Ranch "2" Table Water

Jose Quervo blanco, fresh lime, topo chico.

Flaming Mule

Jalapeño vodka, ginger beer, & fresh lime.

Sweet Bullet

Aperol liqueur, Bullet Kentucky bourbon,
& fresh mint.

Lemon Pop Martini

House infused lemon vodka with a twist!

Granny's Homemade Lemonade

Gin, fresh squeezed lemon, & agave nectar.

Margaritas & Mojitos- 12

Keith's Cadillac

Cazadores Reposado, gran gala, fresh
lime juice, agave nectar.

Jalapeño Margarita

Our house infused jalapeño tequila, triple
sec, & fresh lime juice.

Classic Mojito

Silver rum, garden mint Infused lime juice,
topo chico, agave.

Jalapeño Mojito

House Infused jalapeno-lime rum, garden
mint, fresh lime juice, topo chico, agave.

Bottled Beer- 5

Michelob Ultra

- Workout beer

Stella Artois

- Belgian Lager, Belgium

Blue Moon

- Belgian White

Shiner Bock

- German Bock, Shiner, Texas

Dos XX Lager

- Mexico

Yuengling Traditional

- Vienna Lager, Pennsylvania

Deschutes Obsidian

- Stout, Oregon

Voodoo Ranger

- New Belgian Imperial IPA