

Wine

SWEET

Glass/Bottle

Painted Lady Blackberry, sweet red wine. Mild in color and bursting with fresh berries	\$11/ \$26
Southern Belle Strawberry Watermelon, sweet rose wine. Smooth and refreshing	\$11/ \$26
Cowgirl Apple Peach, sweet white wine. Notes of Granny Smith apples and ripe peaches	\$11/ \$26
Senorita Sangria Sweet Sangria, notes of peaches and blackberries	\$11/ \$26
Full Tasse Sparkling Riesling, semi-sweet. Fuji apple with a hint of orange-muscat in the finish	\$11/ \$28

WHITE

High Cotton Sauvignon Blanc, crisp, semi-dry	\$11/ \$26
Prosperity Pinot Grigio, robust fruit flavors with a hint of honey	\$11/ \$26
Bella Blanca Pinot Blanc, semi-dry	\$11/ \$26

RED

Joker's Blend Cab/ Malbec Blend, notes of blackberry, black cherry, plum, licorice and vanilla cola.	\$11/ \$28
Cash Cow Petite Sarah, tannic, deep color, full bodied. Flavors of blueberry, chocolate, plum and black pepper.	\$11/ \$28
High Maintenance Merlot, bourbon barrel aged. Soft tannins, pops of cherry and cola blended with herbs and spices.	\$11/ \$28
Poker Face Cabernet Sauvignon, aromatic dark fruit flavors. Plum, black cherry & blueberry blended with warm spices.	\$11/ \$28
Giddy Up Tempranillo, robust ripe red fruit. Woody with gently sweet notes of vanilla.	\$11/ \$28

Wine Slush

10oz	\$10
20oz	\$20

Setzer

WHITE CLAW

Black Cherry	\$4
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Shooters

Parrot Bay	\$3
Fireball	\$3

Non-Alcoholic

Coke	St. Arnolds Root Beer	
Coke Zero	Mineral Water	
Sprite	Jarritos	
Tea		\$3
Bottled Water		\$2

Cold Brew Coffee \$6

Beer

DOMESTIC

\$3

- Michelob Ultra
- Coors Light
- Miller Lite
- Lone Star Light

SPECIALTY

\$4

- Shiner Light Blond
- Shiner Bock

IMPORTS

\$4

- Modelo Oro
- Dos XX

BUCKETS

- Domestic (5)
- Import (5)
- Mixed (5)

\$14
\$19
\$19

CRAFT

GLASS

\$7

GROWLER / REFILL

\$25/\$21

Tastings

Wine Flight

4 Pours	\$10
6 Pours	\$12
8 Pours	\$14
12 Pours	\$20

Craft Beer Flight

4 Pours	\$12
<u>4oz Pours</u>	

1.5oz Pours

Specialty DRINKS

J WELCH FARMS

FARMHOUSE PUNCH \$10

BLEND OF J WELCH FULL TASSEL AND ORANGE JUICE WITH HINTS OF PINEAPPLE AND A SPLASH OF STRAWBERRY MARGARITA

PINA PUNCH \$10

BLEND OF J WELCH FULL TASSEL AND PINEAPPLE JUICE A PINA COLADA BIG SIP

DIRTY JACK \$10

MARGARITA BIG SIP SERVED OVER ICE RIMMED WITH SALT AND INFUSED WITH J WELCH OLIVES AND OLIVE JUICE

THE NITRO TINI \$10

CHOCOLATE MARTINI AND SMOKIN' GUN NITRO COLD BREW COFFEE MIXED TOGETHER AND POURED OVER ICE FOR THE PERFECT KICK ME UP!

BLACKBERRY MIMOSA \$10

BLEND OF J WELCH PAINTED LADY & ORANGE JUICE

J WELCH MIMOSA \$10

CLASSIC MIMOSA USING OUR FULL TASSEL SPARKLING REISLING AND ORANGE JUICE

J WELCH BLOODY MARY \$12

OUR VERSION OF A BLOODY MARY USING OUR HIGH COTTEN BLENDED WITH A CLASSIC BLOODY MARY MIX AND TOPPED WITH FARMHOUSE VEGGIES

J WELCH MICHELADA \$12

OUR CLASSIC MICHELADA MIX WITH YOUR BEER OF CHOICE AND TOPPED WITH FARMHOUSE VEGGIES

SHARABLES

Bread Board	\$9.99
Warm bread, served w/ assortment of J Welch Dipping Spice, EVOO & Balsamic	
J Welch Cheesy Bread	\$15.99
Garlic cheesy bread topped with the perfect blend of melty cheese & served with house marinara sauce	
Stuffed Mushrooms	\$12.99
Succulent mushrooms stuffed with Italian sausage, a beautiful blend of herbs & spices, topped with melted Parmesan cheese	
Pretzel Charcuterie	\$15.99
Warm pretzel served with queso and hot honey mustard. Garnished with sausage and pickles	
Cheese Ball	\$12.99
J Welch Farms famous cheese ball with crackers. Garnished with fruit and nuts	
Brisket Nachos	\$18.99
Corn chips smothered in queso blanco and topped with J Welch brisket and fresh pico de gallo	
Crab Cake	\$14.99
One crab cakes served with homeade aioli sauce	
8 Piece Farmhouse Wings	\$18.99
8 smoked bone in wings lightly fried and served with ranch HONEY BBQ, PEACH HABANERO, BUFFALO, GARLIC PARMESAN, LEMON PEPPER, J WELCH SPECIAL BLEND	
Nacho Trio	\$19.99
Freshly Fried Tortilla Chips served with brisket queso blanco, salsa and spicy avocado dip	

SALADS

Garden Salad	\$12.99
Large garden salad featuring spring mix, cucumber, tomato, red onion, cheese and homemade croutons	
Farmhouse Salad	\$15.99
Large salad featuring spring mix, candied pecans, apple, strawberry, feta cheese and dried cranberry	
Add grilled chicken to any salad for \$6.00	
Dressing: Ranch, Lemon and Herb Vinaigrette, Spicy Avocado Ranch, Fig Balsamic, J Welch Evoo	

CHARCUTERIE

Savory selection of meats, cheeses, gourmet veggies, crackers, fruits, nuts & sweets.

CUP	\$15
Serving Size- 1 Person	
SMALL	\$19
Serving Size- 4 Person	
MEDIUM	\$29
Serving Size- 6 Person	
LARGE	\$55
Serving Size- 15 Person	

PIZZA

Available in 12" Regular or 10" Cauliflower Crust.

	Regular	Cauliflower
Single Topping:		
Cheese, Pepperoni, Hamburger, Sausage, Bacon	\$15.99	\$16.99
Veggie	\$17.99	\$18.99
Pesto Veggie	\$17.99	\$18.99
Margarita	\$17.99	\$18.99
Chicken Pesto	\$21.99	\$22.99
Buffalo Chicken	\$20.99	\$21.99
Hawaiian	\$20.99	\$21.99
BBQ Brisket	\$21.99	\$22.99
Street Taco	\$21.99	\$22.99
Supreme	\$20.99	\$21.99
Jalapeno Popper	\$21.99	\$22.99
Meat Lovers	\$21.99	\$22.99

Served Thursday-Saturday ONLY
20% AUTO GRATUITY ADDED TO ALL PARTIES OF 8 OR MORE

SANDWICHES AND MORE

Entrees served until 9pm Thurs - Sat

BBQ Sandwich	\$18.99
Smoked Brisket served on sweet roll with chips	
Turkey Melt	\$15.99
Warm Turkey & Gouda served on pretzel roll with bacon jam & jalapeno honey mustard with chips	
Avocado BLT	\$15.99
A Classic BLT served on toast with a J Welch twist! A layer of creamy avocado on crisp lettuce, crunchy bacon, fresh tomato & mayo Served with chips	
Gouda Grilled Cheese	\$12.99
Melly gouda cheese sandwiched between toast and served with french fries	
J Welch Club	\$17.99
J Welch Specialty Club Sandwich served with chips	
Classic Burger	\$16.99
1/4lb of fresh beef, loaded with mustard, mayo, lettuce, tomato, onion and garnished with a farm house pickle and fries	
BBQ Burger	\$21.99
1/4lb of fresh beef, topped with slow smoked brisket, cheese, bbq sauce and carmalized onions - garnished with a farm house pickle and fries	

SIDES \$4.99 / Substitute with Entree \$1

Fries, Sweet Potato Fries, Chips
House Salad, Fruit Cup

DESSERTS - \$10

Cheese Cake -

Toppings: Chocolate, Caramel or Fresh Strawberry

Red Velvet Cake

Bourbon Pecan Pie



Menu

BRUNCH

BRUNCH SERVED 11AM-2PM

MAIN COURSE

J Welch Monte Cristo

\$15.99

Our take on this classic sandwich is made with ham, turkey, gouda cheese, a bit of dijon mustard, bacon jam, dipped in egg and cooked just like french toast!

Served with a side of fruit

Avocado BLT with a Fried Egg

\$16.99

A bacon, lettuce, tomato and avocado sandwich with mayo, topped with a fried egg

Served with breakfast potatoes

Brisket Hash

\$17.99

Skillet potatoes with chopped brisket, sauteed bell pepper and onion, topped with a fried egg cooked to your liking and served with toast

Classic Breakfast Sandwich

\$12.99

Ham or bacon with American cheese and an egg cooked to your liking served on a bun with a side of breakfast potatoes

Chicken & Waffles

\$15.99

A large waffle topped with crispy chicken and drizzled with your choice of regular or hot honey. Feeling extra? Add on some fruit and whipped cream for an extra charge!

Classic Eggs Benedict

\$15.99

1 split english muffin topped with ham, a poached egg, in house hollandaise sauce, chives & dusted with cayenne. Served with breakfast potatoes

Lump Crab Benedict

\$24.99

1 split english muffin topped with lump crab, a poached egg, in house hollandaise sauce, chives & dusted with cayenne. Served with breakfast potatoes

J Welch French Toast

\$14.99

2 pieces of toast topped with powdered sugar and fruit

KIDS

\$9.99

French Toast Sticks

A fan favorite & perfect for little fingers!
Served with a side of fruit

Waffles

A classic all kids will love
served with a side of fruit

SIDES \$4.99

BACON

BREAKFAST POTATOES

EXTRA EGG

FRUIT (MAY VARY BY STOCK)

J Welch Farms