

FARM *To* FLIGHT

FEATURING LOCALLY SOURCED
INGREDIENTS IN EVERY DISH & COCKTAIL



PEACH + PROSCIUTTO BURRATA

burrata, grilled peach, tomato,
crispy prosciutto, arugula,
basil oil, lemon,
balsamic + naan
\$16.00



BLUEBERRY HARVEST SALAD

spring mix, arugula, feta,
pickled red onions, blueberry,
grilled peach, candied
walnuts + blueberry vinaigrette
\$15.00



BOURSIN SMASH

double smash burger,
prosciutto, boursin cheese,
caramelized onion aioli,
balsamic, lettuce, tomato +
microgreens
\$21.00



SMOKED SALMON BLT

smoked salmon, smoked
bacon, arugula, tomato,
tzatziki + rosemary focaccia
\$18.00



LEMON RASPBERRY CHEESECAKE

STALLIE'S SWEETS
HUXLEY, IOWA

lemon cookie crust, lemon
cheesecake with raspberry
compote swirls, lemon
curd, raspberry compote
& raspberry whip
\$8.50

PEACH COBBLER CHEESECAKE

STALLIE'S SWEETS
HUXLEY, IOWA

cinnamon graham crust,
cinnamon vanilla
cheesecake swirled with
peach compote, glazed
peaches, cobbler top,
glazed peaches
& vanilla whip
\$8.50



SUN-KISSED PEACH MOJITO

white rum, muddled
peach, lime, mint,
simple + soda

\$10.00



BLUEBERRY PATCH SPRITZ

revelton mulberry gin
(osceola, ia), prosecco,
blueberry basil simple,
lemon + soda

\$11.00



CANTINA MARGARITA

revelton mulberry gin
(osceola, ia), avion
tequila, lime + simple

\$12.00



GOLDEN HOUR

revelton honey whiskey
(osceola, ia), lavender,
mint + lemonade

\$10.00

– LOCAL PARTNERS –

BERRY PATCH FARM
NEVADA, IA

STALLIE'S SWEETS
HUXLEY, IA

LA QUERCIA
NORWALK, IA

IOWA LAVENDER
AMES, IA

CLAYTON FARMS
AMES, IA

**WEBSTER CITY
CUSTOM MEATS**
WEBSTER CITY, IA

REVELTON DISTILLING CO.
OSCEOLA, IA