

# KEEL FARMS

HOME OF KEEL + CURLEY WINERY AND KEEL FARMS AGRARIAN ALES + CIDERS

## STARTERS

### CAPRESE PLATTER 12

Fresh mozzarella and tomato slices with basil pesto and balsamic glaze

### CHIPS & QUESO 8

Locally sourced tortilla chips served with creamy queso and fresh salsa

### PRETZEL BITES 8

Served with house made Honey Dijon Mustard and Craft Beer Cheese

### KEEL FARMS WINGS 12

Eight (8) jumbo chicken wings tossed in your choice of signature sauce: Blueberry BBQ, Honey Sriracha, Garlic Parmesan, or Dry Rub.

## SALADS

### GARDEN SALAD 10

Fresh spring mix and romaine hearts topped with cucumbers, vine ripe cherry tomatoes, red onions, croutons, and shredded sharp cheddar cheese. add chicken for \$3

### SMOKED WEDGE 10

Crisp iceberg lettuce topped with smoked bleu cheese, applewood smoked bacon, bleu cheese dressing, and vine ripe tomatoes. add chicken for \$3

### BERRY SALAD 10

Fresh spring mix and romaine hearts topped with blueberries, strawberries, candied pecans, and smoked bleu chese. Finished with our house made Strawberry Riesling viniagrette. add chicken for \$3

### BLACKENED CHICKEN CAESAR 13

Blackened chicken breast served over a bed of fresh romaine hearts and buttery croutons. Topped with shredded parmesan cheese.

## HANDHELDS

ALL HANDHELDS SERVED WITH FRIES AND TOPPED WITH GARDEN FRESH LETTUCE, TOMATO AND ONIONS ON A TOASTED POTATO BUN.

### CHICKEN SANDWICH 13

Lightly seasoned chicken breast, applewood smoked bacon, Honey Dijon Mustard with fresh sliced swiss cheese. Served grilled, blackened, or fried

### PROVIDENCE SMASH BURGER 13

The finest quality, grass fed Angus beef from local Providence Cattle Company. Topped with fresh sliced swiss and cheddar cheese.

### KEEL FARMS CUBANO 13

Slow roasted pork marinated overnight in a house made mojo, swiss, Genoa salami, and mojo Cuban sauce. Please ask server for availability

### BLEU + BLUE BURGER 15

The finest quality, grass fed Angus beef from local Providence Cattle Company, smoked bleu cheese, applewood smoked bacon, and house made blueberry chipotle barbecue sauce

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## WINES

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### BLUEBERRY

Dry | Semi-Dry | Sweet | Gulfcoast

### REDS

Merlot | Black Raspberry Merlot  
Sangria | Wild Berry Pinot Noir

### WHITES

Strawberry Riesling | Peach Chardonnay  
Key West Key Lime

Glass \$6

Small Carafe (500 ml) \$12

Large Carafe (1000 ml) \$22

Bottle (to-go only) \$14.95

Flight of 5 | \$14

\*Please advise your server if you are a **Wine Club Member** for bottle service and 10% off your check\*

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## BREWS

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### ALES

Permaculture Lager | Farmhouse Lemon  
Ginger | Dry Stout | Very Berry Wheat |  
Mango Guava Cultivar NEIPA | Roasted  
Jalapeno Blueberry Porter

### CIDERS

Dutch Apple | Pineapple | Mango |  
Berry Lemonade | Elderberry |  
Strawberry Lime | Key Lime Coconut

Glass \$6

32 oz. Crowler Can \$1.25 | Fill \$10-\$12

32 oz. Growler Glass \$8 | Fill \$10-\$12

64 oz. Growler Glass \$9 | Fill \$19-\$21

Flight of 5 | \$12

\*Subject to change. Please ask your server for availability or any new releases.

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## OUR STORY

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**Keel and Curley's** founder, Joe Keel, started the winery in 2003 with just 10 gallons of homemade blueberry wine made from the leftover crop of that year's berries. Today, the company has grown to produce more than 20,000 cases of fruit-based wines. Each batch was improved until it turned into the unique and charming flavors that Keel & Curley Winery is known for today.

**Keel Farms Agrarian Ale + Cider** was established in October of 2013. Born of a love for handcrafted beer and driven by the limitless taste combinations provided by farm-fresh ingredients. The brewery creates modern and traditional beer styles in small batches on-site.

All of our creations abide by the **Keel Farms** philosophy on cultivation and waste. We work with Florida farmers to make sure that each of our products are created with locally-sourced farm-based ingredients, fruits, and vegetables. We help repurpose the undesirable or aesthetically unpleasing farm produce destined to become garbage or livestock feed.

We are happy you are here to experience Keel Farms!