

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

BRUSCHETTA 10

Roma tomatoes, fresh basil, minced onion, and garlic marinated in balsamic vinegar and olive oil, served with toasted baguettes

PRETZEL BITES 8

Served with house made Honey Dijon Mustard and Craft Beer Cheese

SPICY GATOR NUGGETS 13

Locally sourced gator, battered and fried, tossed in sriracha aioli sauce. Garnished with toasted sesame seeds

KEEL FARMS WINGS 12

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

SALADS

ADD CHICKEN, CHOICE OF GRILLED, FRIED, OR BLACKENED +3

GARDEN 10

Fresh spring mix and romaine hearts topped with cucumbers, vine ripe cherry tomatoes, red onions, croutons, and shredded sharp cheddar cheese

SMOKED WEDGE 10

Crisp iceberg lettuce topped with smoked bleu cheese, applewood smoked bacon, bleu cheese dressing, and vine ripe tomatoes

BERRY 10

Fresh spring mix and romaine hearts topped with blueberries, strawberries, candied pecans, and smoked bleu cheese. Finished with our house made Strawberry Riesling vinaigrette

CAESAR 10

Fresh romaine hearts and buttery croutons. Topped with shredded parmesan cheese

HANDHELDS

ALL HANDHELDS SERVED WITH FRIES | ADD KEEL FARMS EGG +.50 | ADD BACON +1

KEEL FARMS CUBANO 13

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

CHICKEN SANDWICH 13

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

NASHVILLE HOT CHICKEN 13

Nashville style fried chicken served with lettuce, pickle, and homemade ranch

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

PROVIDENCE SMASH BURGER 13

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

+ for your sweet tooth

FRESH BLUEBERRY CHEESECAKE 7

New York style cheesecake topped with homemade sweet blueberry wine compote

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WINES

BLUEBERRY

Dry | Semi-Dry | Sweet | Gulfcoast

REDS

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*

BREWS

ALES

Permaculture Lager | Farmhouse Lemon
Ginger | Dry Stout | Sustain | Hive Minded
Honey Ale | Harvest Gose | Seasonal

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

CIDERS

Pineapple | Mango | Elderberry |
Strawberry Lime | Key Lime Coconut |
Seasonal

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

OUR STORY

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!