STARTERS

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

BRUSCHETTA 10
Roma tomatoes, fresh basil, minced onion, and garlic marinated in balsamic vinegar and olive oil, served with toasted baguettes

SALADS

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

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 viniagrette

GARDEN 10
Fresh spring mix and romaine hearts topped with cucumbers, vine ripe cherry tomatoes, red onions, croutons, and shredded sharp cheddar cheese

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

SMOKED WEDGE 10
Crisp iceberg lettuce topped with smoked bleu cheese, applewood smoked bacon, bleu cheese dressing, and vine ripe tomatoes

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

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

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

NASHVILLE HOT CHICKEN 13
Nashville style fried chicken served with lettuce, pickle, and homemade ranch

FRESH BLUEBERRY CHEESECAKE 7
New York style cheesecake topped with homemade sweet blueberry wine compote
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!