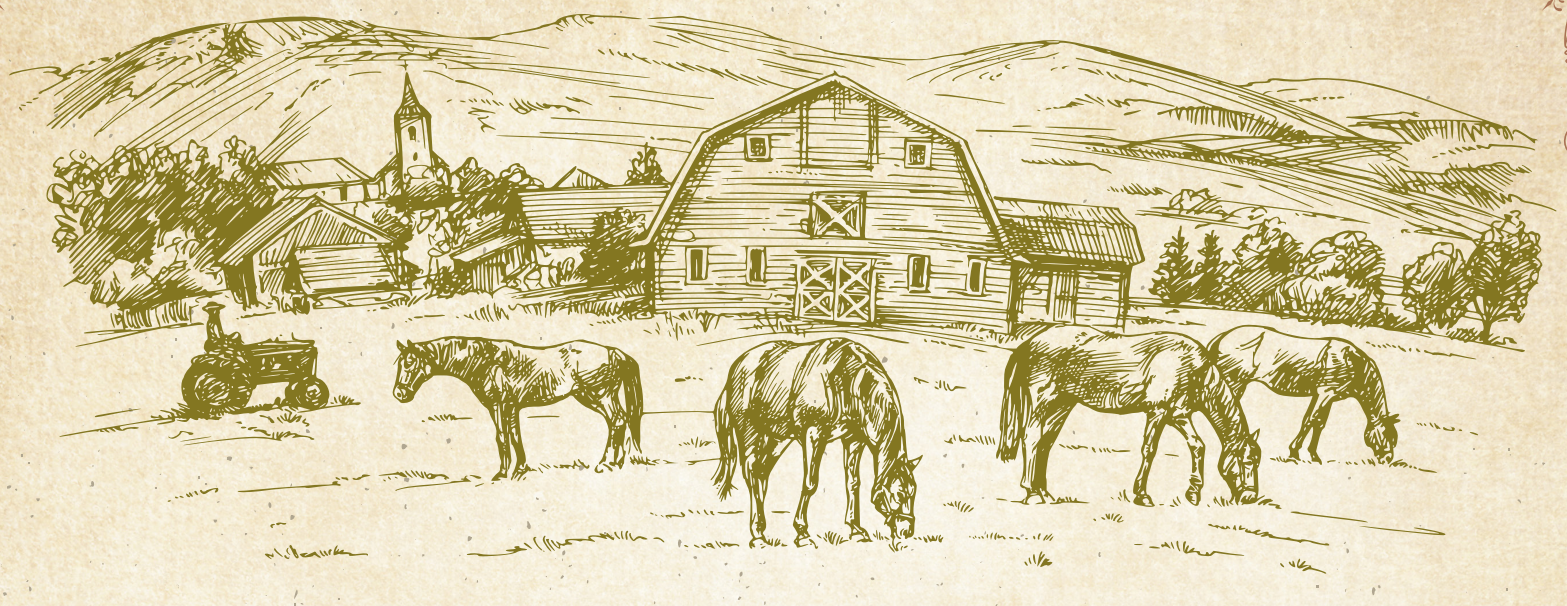
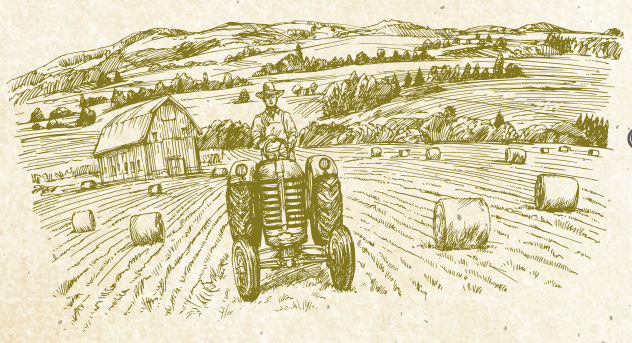


FIVE OAKS

FARM KITCHEN

• FOR SUPPER •

4:00 p.m. - Close



Five Oaks Farm Kitchen is proud to carry on the legacy and lore of Dr. John and Blanche Ogle. Dating back to String Town, their hospitality was known throughout the county.

Guaranteed SINCE 1925

Today, we carry on that tradition, treat you like family and invite you back when you take a notion.

SOUTHERN HOSPITALITY

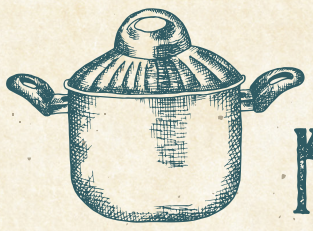
FRESH GREENS

CORNBREAD SALAD
Layers of fresh greens, grape tomatoes, red onions, cucumbers, pinto beans, shredded cheddar cheese, cornbread and house dressing. $10.99

CO-OP SALAD
Mixed field greens with grape tomatoes, boiled eggs, chopped pecan smoked bacon, cucumbers, spring onions, pickled okra, pickled beets, shredded carrots, house croutons and your choice of house-made dressing. $9.99

CHICKEN SALAD SALAD
A healthy scoop of our smoked chicken salad on a CO-OP salad. Your choice of dressing. $10.99

Ranch | Blue Cheese
Honey Mustard | 1,000 Island
Sweet Vidalia Onion | House Dressing
Farmberry Vinaigrette



SOUP KETTLE

CHICKEN AND DUMPLINGS
Whole stewed chicken with scratch-made dumplings. $7.99

SOUP BEANS
Slow cooked pinto beans with smoked ham hock. Served with house-made chow chow and cornbread. $6.99

SMOKE HOUSE

Enjoy our hospitality with bread from our bakery and potato soup with each smokehouse selection.

SMOKED CHICKEN
Half of a hickory smoked chicken, dry rubbed and basted in our vinegar barbecue sauce. Served with coleslaw and potato salad. $17.99 {While it Lasts}

SMOKEHOUSE SAMPLING
Smoked pork butt, beef brisket and pork spare ribs. Served with coleslaw and potato salad. $22.49

PORK RIBS
A full rack, hickory smoked in-house and mopped with our vinegar-based barbeque sauce. Served with coleslaw and potato salad. $21.99

THE PULLED PORK PLATE
Hickory smoked pork butt on freshly baked bread. Served with coleslaw, potato salad and corn on the cob. $18.99

PRIME RIB OF BEEF*
Whole Ribeye loin dry rubbed and slow smoked to perfection! Served with grated horseradish mustard and rich au jus. Served with a side salad and baked potato with butter and sour cream.
Make it loaded +$.99
$26.99 {While it Lasts}

FARM TABLE

Dinner time on the farm meant everyone was family. Blanche Ogle knew how to treat family. Enjoy our hospitality with bread from our bakery and potato soup with each farm table entrée.

FRIED CHICKEN

Fresh chicken soaked in whole buttermilk and Tennessee hot sauce, then dredged in seasoned flour and Ritz cracker crumbs. Choose two of our farm fresh sides. $19.99

OPEN FACED POT ROAST

Slow cooked beef chuck roast simmered in its own juices until fork tender. Served over mashed potatoes on grilled fresh bread and covered with pan gravy. Choose one farm fresh side. $20.99

SOUTHERN FRIED STEAK

Beef eye of round dusted in seasoned flour and deep fried. Served over mashed potatoes with pan gravy. Choose one farm fresh side. $21.99

• CHICKEN AND DUMPLINGS •

Whole stewed chicken with scratch-made dumplings in a large self-serve bowl. Choose one farm fresh side. $18.99

• RAINBOW TROUT •

Fresh boneless rainbow trout pan fried in lemon butter and parsley, or in a pecan crust. Choose two of our farm fresh sides. $21.99

• FRIED CHICKEN LIVERS •

Fresh chicken livers soaked in spicy buttermilk, dredged in seasoned flour and fried crispy. Choose two of our farm fresh sides. $17.99

• MEATLOAF •

Fresh ground chuck mixed with onion, our signature BBQ sauce, egg and Panko crumbs. Slow cooked and served over mashed potatoes with a tangy tomato pan sauce. Choose one farm fresh side. $18.99

• CHICKEN POT PIE •

Stewed chicken, baby peas and carrots baked in a rich cream sauce and topped with puff pastry. Choose one farm fresh side. $17.99

• FRIED CATFISH •

Fresh buttermilk soaked catfish deep fried in seasoned cornmeal and served with lemon and tartar sauce. Choose two of our farm fresh sides. $19.99

• SUGAR CURED HAM STEAK •

Grilled big city ham with a pineapple and molasses glaze. Choose two of our farm fresh sides. $18.49

• VEGETABLE BLUE PLATE •

Your choice of four farm fresh sides. $15.99

FARM FRESH SIDES

- GREEN BEANS $3.50
- PINTO BEANS $3.50
- COLESLAW $3.55
- STEWED CARROTS $3.50
- MASHED POTATOES $3.50
- POTATO SALAD $3.50
- CUP OF POTATO SOUP $3.50
- TURNIP GREENS $4.25
- CREAMED CORN $4.25
- STUFFED TOMATO CASSEROLE $4.25
- FRIED OKRA $4.25
- CORN ON THE COB (1): $4.25
- BAKED SWEET OR IDAHO POTATO $4.25
  Make it Loaded: $.99
- MACARONI AND CHEESE $4.25
- FRIED GREEN TOMATOES $4.25
- SIDE SALAD $4.25

WET YOUR WHISTLE

- COFFEE $2.89 (FREE REFILLS)
- HOT TEA $2.99
- ICED TEA $2.89 (FREE REFILLS)
- SODA POP $2.89 (FROM THE COCA-COLA CO.) (FREE REFILLS)
- MILK $2.99
- BUTTERMILK $2.99

BLANCHE'S COUNTY FAIR LEMONADE
– $3.50 –
(ONE FREE REFILL)

*If you have food allergies, please ask our management staff for assistance with the menu. We cannot 100% guarantee that fried items are completely gluten free.

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

It was known far and wide that **Blanche Ogle** was no stranger to feeding the weary traveler. We aim to carry on that tradition by offering two private dining rooms for you and your kin, or the whole caravan.

- BEFORE - YOU LEAVE THE FARM

CHECK OUT OUR SHIRTS, HOODIES, CAPS, MUGS AND OTHER

DRY GOODS - FOR SALE -

{ Ask your server for details. }

FRESH PRODUCE, QUALITY BEEF, LOCAL PORK, **REAL FOOD.**

FROM THE HEARTLAND

ALL FROM SCRATCH, HAND-CUT, HOUSE-SMOKED, **ENJOY.**

We want you to leave the farm with a longing to return.

RAW MOUNTAIN HONEY -CURE-ALL-

Make that hot toddy more enjoyable!

Take a jar of Greenbrier Bee Company honey home today.

{ Ask your server for details. }