FIVE OAKS

FARM KITCHEN

FOR LUNCH

12:00 p.m. - 4:00 p.m.

FRESH GREENS

• CORNBREAD SALAD •
Layers of fresh greens, grape tomatoes, red onions, cucumbers, pinto beans, shredded cheddar cheese, cornbread and house dressing. $11.49

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. $11.49

CHICKEN SALAD SALAD •
A healthy scoop of our smoked chicken salad on a CO-OP salad. Your choice of dressing. $13.99

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

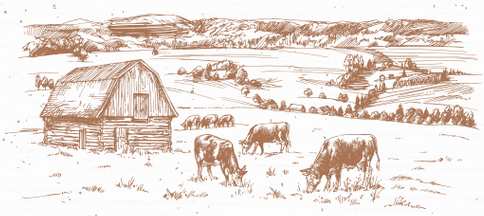
SOUP KETTLE

CHICKEN AND DUMPLINGS
Whole stewed chicken with scratch-made dumplings. $8.29

VEGETABLE SOUP
Fresh vegetables simmered in chicken stock and crushed tomatoes. Served with cornbread. $6.99
(Gluten Free if served without cornbread.)

POTATO SOUP
Made fresh daily, Served with cornbread. $6.99
(Gluten Free if served without cornbread.)

SOUP BEANS
Slow cooked pinto beans with smoked ham hock. Served with house-made chow chow and cornbread. $6.99
(Gluten Free if served without cornbread.)



(Choice of Vegetable Soup, Potato Soup or Kettle Chips)

• CHICKEN SALAD SANDWICH •
Pulled smoked chicken mixed with mayo, fresh herbs and cranberries. Served on grilled freshly baked bread with lettuce and tomato. $12.49

• BRISKET SANDWICH •
Our house smoked beef brisket served on a grilled bun with lettuce, tomato, coleslaw and smoky sweet BBQ sauce. $15.49

• GRILLED HAM AND CHEESE •
Thinly sliced sugar-cured ham and American cheese grilled on freshly baked bread with lettuce and tomato. $11.99

• PULLED PORK SANDWICH •
Hickory smoked pulled pork piled on a grilled bun with lettuce, tomato, coleslaw and smoky sweet BBQ sauce. $12.99

• FRIED SMOKED BOLOGNA SANDWICH •
Fried thick-cut smoked bologna served on grilled freshly baked bread with American cheese, lettuce, tomato and onion. $11.99

• WHITE BREAD BURGER •
10 oz. fresh, grilled burger served on white bread with American cheese, lettuce, tomato and onion. $12.99

SMOKE HOUSE

• PORK RIBS •
A half order of ribs, hickory smoked in-house and mopped with our vinegar-based barbeque sauce. Served with coleslaw and potato salad. $15.99

THE PULLED PORK PLATE •
Hickory smoked pork butt on freshly baked bread. Served with coleslaw and potato salad. $13.99
(Gluten Free if served without bread.)

Guaranteed SINCE 1925

*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.

Gluten Free Option

11.23

FIVE OAKS

FARM KITCHEN

FOR LUNCH

12:00 p.m. - 4:00 p.m.

FARM TABLE

• FRIED CHICKEN •
Chicken breast soaked in whole buttermilk and Tennessee hot sauce then dredged in seasoned flour and Ritz cracker crumbs. Choose one farm fresh side. $13.99

• 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. $13.99

• MEATLOAF •
Fresh ground chuck mixed with green peppers, tomatoes and onions, 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. $19.99

• 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. $13.49

GF • SUGAR CURED HAM STEAK •
Grilled big city ham with a pineapple and molasses glaze. Choose one farm fresh side. $13.49

• VEGETABLE PLATE •
Your choice of three farm fresh sides. Served with potato soup and a freshly baked biscuit. $12.99

FARM FRESH SIDES

$3.79

- GF • TURNIP GREENS
- GF • GREEN BEANS
- • PINTO BEANS
- GF • COLESLAW
- • STEWED CARROTS
- • FRIED OKRA
- GF • MASHED POTATOES
- GF • POTATO SALAD
- GF • CORN ON THE COB
- • FARM KITCHEN SIDE SALAD
- • MACARONI AND CHEESE

BAKED GOODS and OTHER TREATS

Dr. John had many friends but never met a cobbler he didn't like.

• WINDOW SILL COBBLER •
Seasonal fruit baked in a cast iron skillet with a real butter crust. Topped with sugar and vanilla bean ice cream. Enough for two. $10.99

• BANANA PUDDING •
Scratch-made banana pudding with a wafer crust, brown sugar, bananas and real whipped cream. $7.99

• CHOCOLATE CAKE •
Old fashioned layer cake $8.99

HANDMADE FARM-SIZE CINNAMON ROLL

with sweet cream icing $6.79

WET YOUR WHISTLE

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

BLANCHE'S COUNTY FAIR LEMONADE (ONE FREE REFILL)

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GF Gluten Free Option