SHAREABLES

NAANZZA (V) $10
Thin focaccia crust, Indian tikka-esque sauce, corn, roasted cauliflower, melty cheese, cilantro-cashew pesto

KIM-CHEESE DUNKAROO (V) $14
Sesame sourdough grilled cheese with kimchi & umami spread, Thai winter squash bisque 4 dunking

TAIWAN-CHEESE DUNKAROO $18
Sesame sourdough grilled cheese with Taiwanese braised beef shank & pickled apple + veg, Taiwanese beef broth 4 dunking

BURGERS

O.G. SMASHIE (V OPTIONAL) $14 (+$1 GF BUN)
Spicy garlic mayo, roasted pickled beets, grilled onions, melty cheese, fluffy toasted bun, with...
Choose: Griddled ground beef OR Confit-then-griddled shrooms

BANH MI (V OPTIONAL) $14 (+$1 GF BUN)
Spicy garlic mayo, lime-dressed cucumbers, pickled carrots, cilantro, fluffy toasted bun, with...
Choose: Griddled Laotian sausage OR Ginger-lemongrass confit-then-griddled shrooms

SWEETS (NOT AVAILABLE TO-GO)

SPICED APPLE CAKE (V) $6
Spiced apple & pecan cake, sweet cream ice cream, maple sauce

BROWNIE (V) $7
Dark chocolate brownie, sweet cream ice cream, cranberry-hibiscus-orange sauce, candied ginger

DRINKS

DEVIL'S FOOT SODAS
- ON SALE! $2 Margarita NA
- $3 Blackberry Sangria NA OR Cherry Limeade OR Ginger

WATER (SELF-SERVE)

SEE REVERSE FOR TAKE HOME PRODUCTS & LOCAL SOURCING

GF = GLUTEN FREE | V = VEGETARIAN | V+ = VEGAN
NO MODIFICATIONS, THX :) | ASK FOR KIDS' OPTIONS & DIETARY RESTRICTIONS
SUNDAYS 11:30AM – 6:30PM @ F.A.R.M. CAFE, 617 W KING ST

eightpointfive F.A.R.M.

TAKE ME HOME!

CHILI CRISP (GF*, V+) $12
4 oz. Medium spicy umami bomb Asian condiment. Boost pretty much anything - soup, grilled cheese, fried rice, eggs, dumplings. Contains trace wheat

HOUSE HOT SAUCE (GF, V+) $9
4 oz., frozen. Roasted fresno chiles + roasted garlic, with a nice thickness. Adds flavorful medium spice to work with any dish. NOT fermented for a cleaner flavor

QUESO DIP (GF, V) $10
8 oz., frozen. Medium spicy. Make yourself and your chips happy

INDIAN BUTTER SAUCE (GF, V) $18
16 oz., frozen. Creamy tomato-based with a nice balance of spice & sweet, like the more familiar Tikka. Use for curry with rice, as a wing sauce, or to make your own Naanzza

RAVIOLI (V) $13
2 servings, frozen. Polenta filled, to make Italian shrimp & grits dreams come true

CHOCOLATE MACAROONS (GF, V) $5
4 small cookies, frozen. Take home, or enjoy here! – gr8 str8 from freezer

BANANA BREAD GRANOLA (GF, V) $16
16 oz., frozen. Oats mixed with caramelized banana puree, baked to crunchy, with mixed nuts & seeds

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LOCAL SOURCING

- Against the Grain: napa cabbage
- Between the Trees: sesame sourdough
- Deal Orchards: gold rush apples
- Devil's Foot: sodas
- Faith Mountain Farm: honey
- Fishel's Organics: corn, eggs, jalapeños, tomatoes
- Hedge Family Farm: fresno chiles
- High Country Fungi: oyster mushrooms
- Homeland Creamery: heavy cream, milk
- Laughing Springs Farm: polenta grits
- Lindley Mills: flour
- Mountain Roots Farm: eggs, ground pork
- Old Beech Mountain Farm: beef shank, ground beef
- Raven Rocks Farm: candy roaster squash
- Stick Boy Bread: Southern Sourdough buns
- Three Sisters Cheese: buttercup cheese

All other ingredients are intentionally sourced with environmental, animal, and social considerations (organic, non-GMO, pasture raised, fair trade, etc.).
Have a question? Just ask!

eightpointfive F.A.R.M.

F.A.R.M. AFTER HOURS, FEAT. EIGHTPOINTFIVE

FAQ - Transparency is nice!

WHAT IS THE AFFILIATION WITH F.A.R.M. CAFE?

These are weekly fundraisers that eightpointfive / Ross Aglialoro has been contracted by F.A.R.M. to host. 10% of sales and any / all tips go towards supporting F.A.R.M.'s work. eightpointfive covers all direct costs (food, labor, plating, etc.), manages all aspects of planning, prep, and service, and is compensated through 90% of sales.

HOW DOES THIS DIFFER FROM TYPICAL F.A.R.M.? WHAT IS THE SERVICE MODEL?

Instead of walking through a buffet-type line where F.A.R.M. builds your plate, you check out, then take your food to a table of your choice, this is a "fast casual" style. We will have a set menu with varied pricing. You will order at the register then choose your seating. Your meal will then be prepared to order, and we will bring it to you when it is ready. Be aware that if we are busy, there will be a queue of tickets before yours.

If you are in need of a meal but unable to pay, let our front of house lead Amoreena know. We will be happy to feed you, but please appreciate that this menu is a fundraiser, so the provided meal will differ.

CAN I VOLUNTEER LIKE WITH F.A.R.M.?

Yes! Sign ups are just the same through F.A.R.M.'s online volunteer portal – see more info at farmcafe.org/volunteer-guidelines. If you have any questions, contact Ross at eightpointfiveeats@gmail.com

ARE RESERVATIONS REQUIRED?

Nope! Service is 11:30AM to 6:30PM. Feel free to come any time during that window. Beware that we may run out of certain items, so come early for the best selection.

WHY WOULD YOU RUN OUT?

For this to be sustainable, it is actually ideal that most if not everything runs out. As an Excel/numbers nerd, Ross will do his darndest to forecast to have as little excess as possible. Since 1) these are only on Sundays, 2) thus we can't just carry extras over to the next day, and 3) waste is one of the major margin killers of restaurant-ing, we hope you understand that options may become limited as the day goes on.

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F.A.R.M.
Feed All Regardless of Means

F.A.R.M. AFTER HOURS, FEAT. EIGHTPOINTFIVE

FAQ - Transparency is nice!

I WOULD LIKE X DISH WITHOUT Y INGREDIENT. CAN I CUSTOMIZE WHAT I ORDER?

No. Ross puts a lot (read: too much!) of thought into the overall flavor and texture profile of every dish. Changing that impacts the intended experience from a complete and balanced dish to an incomplete and out of balance one. With music, artwork, etc., you as customers can choose to consume it as it comes or not at all. Not to be pretentious, but culinary is another form of art – take it and appreciate it as it comes, or try somewhere else that more so aligns with your preferences :)

If you have dietary restrictions, ask and we will try to accommodate where possible. This may not be possible or advisable with all dishes.

WHERE AND HOW DO YOU SOURCE YOUR INGREDIENTS?

Nearly all ingredients used are local, organic, non-GMO, pasture-raised, and/or fair trade. Ross has been cooking in the area since 2018 and has prioritized developing relationships built on trust, respect, and kindness with our local producers. This is not a marketing gimmick where a few ingredients are special – it spans everything, from produce and animal products (meat, dairy, eggs) to grains and oils. The rare exception is for things like salt (still sea salt with no additives) or a specific ingredient that has limited availability (i.e. lemongrass, makrut lime leaves, gluten free buns, etc). Ross tries to source as intentionally and thoughtfully as possible while also trying to keep prices and portions reasonable.

WHAT DOES EIGHTPOINTFIVE MEAN?

Ross used to ask his wife to rate what he cooked on a 1-10 scale. Nothing could ever surpass an eightpointfive/10. Ross is a plagued perfectionist. Thus... eightpointfive was born.

HOW CAN I KEEP UP WITH INFO ABOUT THESE MEALS?

Follow @_eightpointfive_ on Instagram, F.A.R.M. on Instagram & Facebook, and/or email Ross at eightpointfiveeats@gmail.com to get added to his newsletter.

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F.A.R.M.
Feed All Regardless of Means