

A La Carte Faire and Starters

Charcuterie Board - \$22
Chef's choice of 3 Locksley Farmstead
Cheeses, cured meats, and accoutrements
with ¼ baguette

Dip Platter - \$12
Hummus, French onion dip, and pimento
cheese with crudité and crostinis

Deviled Eggs - \$8
Deviled eggs with Norton pickled shallots
and pancetta

Garlic Bread with Marinara - \$5

Dipping Oil with Garlic & Herbs - \$4

Marinated Olives, 6oz - \$8

Pimento Cheese, 6oz - \$10

French Onion Dip, 6oz - \$6

Hummus, 6oz - \$5

Focaccia Bread - \$6

Sourdough Boule - \$6

Baguette - \$4

House-Made Crostinis - \$4

Assorted Crackers/Crostinis - \$7

Sarah's Patio Brownie - \$4

Cheesecake Blondie - \$4

Locksley Farmstead Cheese

Our cheese is made right here on the farm in our
certified creamery with milk from our pastured
dairy herd!

Cheeses sold in ⅓ or ½ pound

- Little John Cheddar (\$6-8, \$9-11)
- Merry Men Manchego (\$6-8, \$9-11)
- Nottingham Gouda (\$6-8, \$9-11)

Pre-Portioned Cheeses

- Maid Marian Camembert (\$9-12)
- King Richard Blue (\$5-8)
- Prince John Washed Rind (\$8-10)
- Friar Tuck Fromage Blanc (\$7.50/8oz)
- Friar Tuck Fromage Blanc with Herbs (\$7.50/8oz)

Pizza

Pizzas are 16" each and cut into 8 slices
Add veggie for \$1 / Add meat for \$2
Seasonal Menu Items

Cheese - \$18

Basil Pesto - \$18

Margherita - \$18

Pepperoni and House Marinara - \$18

Spinach & Garlic: Spinach, Roasted
Garlic, House Alfredo Sauce - \$18

Sausage & Onion: House Italian
Sausage, Roasted Onion, House
Alfredo Sauce - \$20

BBQ Chicken: Grilled Chicken,
Norton BBQ Sauce, Caramelized
Onions - \$20

Chicken & Spinach: Grilled Chicken,
Wilted Spinach, House Alfredo Sauce
- \$20

Sausage & Mushroom: House Italian
Sausage, Roasted Cremini
Mushrooms, Nottingham Gouda,
Arugula, Balsamic Vinaigrette - \$20

Pepperoncini & Salami, House
Marinara Sauce - \$20

**Spinach & Artichoke: Spinach,
Artichoke Hearts, Roasted Red
Peppers** - \$20

**Roasted Brussels Sprouts, Sarah's
Patio Red Wine-Soaked Apples, King
Richard Blue Cheese** - \$20

**Carnitas, Salsa Verde, Friar Tuck
Fromage, Red Onion, Lime Salt
Tortilla Strips** - \$20

Can't decide on a pizza?

Pizza Flight, 4 mini pizzas for \$22

Mini Calzones

Pick any 3 for \$15

Spinach, Artichoke Hearts, Alfredo

Chicken, Spinach, Alfredo

Pepperoni, Sausage, Salami,
Marinara

Mushrooms, Roasted Red Peppers,
Red Onions, Marinara

Salads

Friar Tuck Fromage, Strawberries,
Cucumber, Sunflower Seeds, Sarah's
Patio White Balsamic Vinaigrette - \$12

Honeydew Melon, Merry Men
Manchego, Mint, Prosciutto, Sarah's
Patio White Balsamic Vinaigrette - \$12

Caprese Salad: Monk Mozzarella,
Heirloom Cherry Tomatoes, Extra
Virgin Olive Oil, Fennel Pollen, Fresh
Basil, Norton Balsamic Reduction - \$12

King Richard Blue Cheese, Pancetta,
Red Onions, Cherry Tomatoes, Pickled
Shallots, Hard-Boiled Eggs, Norton
Balsamic Reduction - \$12

Sandwiches

All served on house-
baked ciabatta with a side of chips - \$14

Tomatoes, Fresh Basil, The Monk
Mozzarella

Grilled Chicken, Maid Marian
Camembert, Sarah's Patio White
Strawberry Jam

Genoa Salami, Pepperoncini,
The Monk Mozzarella, Tomatoes

Tomatoes, Applewood Smoked Bacon,
Arugula

Grilled Chicken, Caramelized Onions,
Nottingham Gouda, Arugula

Hummus, Roasted Red Peppers,
Cucumber, Norton Pickled Shallots

Basil pesto, Chicken, The Monk
Mozzarella, Tomatoes

Honey-Whipped Friar Tuck Fromage,
Prosciutto, Honeydew Melon, Arugula

Pulled Pork, Ham, Merry Men
Manchego, Albariño Whole Grain
Mustard, Sarah's Patio White Bread
and Butter Pickles



Little River Bakehouse