

Post Parade

Roasted Beet Salad 14
Radish | Arugula | Pumpkin Seeds | Crumbled Goat Cheese
Maple Dressing

Young Spinach 14
Shredded Iceberg Lettuce | Juicy Pear | Organic Egg | Crispy Bacon
White Balsamic

Organic Kale Salad 15
Avocado | California Raisins | Almonds | Grated Pecorino
Orange Aioli

Caesar Salad 14
Parmesan | Focaccia Crouton
Chef's Famous Light Garlic Dressing

ADD
Chicken 6 | Sambal Beef 7 | Shrimp 10 | Salmon 10

Warming Up

Autumn Butternut Squash Soup ✓ 8
Roasted Apple | Garlic Crumbs

Clam & Shrimp Chowder 10
Leek | Potato

In the Gate

Mediterranean Hummus ✓ 13
Rosemary Feta | Kalamata Olives | Grilled Zucchini | Pita Bread

Jumbo Gulf Shrimp & Watermelon Cocktail 17
Horseradish Cocktail Sauce

Artisan Cured Meats & Hand Crafted Cheese 21
Cornichons | Grain Mustard | Fig Chutney | Toasted Baguette

Honey Baked Ham & Swiss Cheese Pretzel Sandwich 15
Kale & Carrot Slaw

Swedish Dill Toast 19
Smoked Salmon | Tiger Prawns | Baby Shrimp | Cucumber
Crispy Capers

Peppered Roast Beef 🍴 16
Grilled Ciabatta | Apple Tartar Sauce | Parmesan Fries

🍴 Adena Farms
✓ Vegetarian



Stretch Run

Maryland Crab Cake 29
Asparagus Cole Slaw | Lemon Aioli

Atlantic Roasted Salmon 27
Corn & Jalapeño Salsa | Roasted Potatoe | Citrus Aioli

Chicken Osso Bucco 22
Orange & Thyme Polenta | Pepperonata | Gremolata

Classic Steak Frites 🍴 27
Parmesan Fries | Herb Butter

Adena Farm Beef Burger 🍴 16
Tomato | Butter Pickle | French Fries

Vegetarian Black Bean Burger ✓ 15
Avocado | Onion Marmalade | Quinoa Almond Salad

Roasted Spaghetti 22
Kale Pesto | Chicken | Walnuts | Grated Parmesan

Sweet Potato Lasagna 21
Beef Bolognaise Basil Ricotta

Farm Egg Omelet 15
Roasted Breakfast Potato
Ham, Cheddar Cheese OR Mushrooms, Spring Onions, Tomatoes

Finish Line

Vanilla Meringue 9
Lemon Whipped Cream | Field Berries

Lemoncello Square 8
Citrus Anglaise | Candied Orange

Sugar Pineapple Carpaccio 9
Chocolate Salt | Coconut Smoothie | Lemon Sorbet

Caramel | Mocha Ice Cream Pie 8
Banana | Crunchy Almonds

Yogurt Panna Cotta Tart 8
Raspberries | Sugar Leafs | Vanilla Cream

Beverages

Soft Drinks, Lemonade 5 Double Espresso, Latte, 6

Hot Chocolate 5 Cappucino, Café Mocha
Regular Coffee or Decaf

Milk 5 Tea Selections | Iced Tea 6
Regular or Lowfat

Beer

Draft
Modelo 8

Stone IPA 8

Firestone 805 8

Stella Artois 8

Shocktop 8

Bud Light 7

Bottles

Amstel Light 8

Heineken 8

Corona 8

Dos Equis Ambar 8

Sam Adams Boston Lager 8

Firestone DBA 8

Newcastle 8

Guinness 8

Saint Archer Blonde Ale 8

Beck's Non-Alcoholic 8

Budweiser 7

Bud Light 7

Coors Light 7

Miller Lite 7

Michelob Ultra 7

Hard Cider

Sonoma Cider 9
"The Pitchfork"

Signature Cocktails

Mucho Macho Mary 12

Citron Vodka Macerated

Farm Fresh Vegetables

Santa Anita's Housemade

Bloody Mary Mix

American Thoroughbred 11

Tito's Handmade Vodka

Ginger Beer | Lime

Rye of the Beholder 12

Woodford Rye Whiskey

Licor 43 | Agave Nectar

Orange Bitters

Apricot Julep 11

Old Forester Bourbon

Fresh Mint | Giffard Abricot

Horseshoe Margarita 11

Herradura Silver Tequila

Lime | Orange Zest

Agave Nectar

Derby Daquiri 11

Laced Absinthe | Aged Rum

Honey Simple Syrup

Fresh Lime Juice | Served Up

Smoky Saddles 11

Mezcal | Chambord

Fresh Blackberries | Fresh Lime

Agave Nectar

Prices are exclusive of applicable sales tax and 21% service charge

Wine

Sparkling	G	B
Möet and Chandon, Imperial, 187ml		18
Domaine Ste. Michelle, Columbia Valley	9	36
Schramsberg, Blanc De Noir, North Coast	16	75
Möet and Chandon, Imperial Brut		75
Veuve Clicquot, "Yellow Label"	22	89
Möet and Chandon, Imperial Rosé		90
Dom Ruinart, Blanc De Blanc		120
Perrier-Jouët, Fleur de Champagne 04		190
Veuve Clicquot, La Grande Dame 04		210
Möet and Chandon, Dom Perignon 06		225
Louis Roderer, Cristal 05		310
White and Rosè		
Benvolio, Pinot Grigio, Friuli Italy 15		28
Joel Gott, Pinot Gris, Willamette Valley 13		30
Drylands, Sauvignon Blanc, New Zealand 15		33
Kendall-Jackson, VR, Chardonnay, Sonoma 15	9	36
Colome, Torrontés, Valle Calchaqui 13		39
La Craie, Chenin Blanc, Vouvray, Loire Valley 11		44
Matanzas Creek, Sauvignon Blanc, Sonoma 15	11	44
Louis Jadot, Chardonnay, Pouilly Fuisse 13		48
Franciscan Equilibrium, White Blend, Napa 13		48
Sonoma-Cutrer, Chardonnay, Sonoma 15	13	50
Santa Margherita, Pinot Grigio, Venezia 16	13	50
Whispering Angel, Rosé, Provence 15	14	51
Michel Redde, Sauvignon Blanc, Sancerre, Loire Valley 13		65
Cakebread, Chardonnay, Anderson Valley 14	21	85
Far Niente, Chardonnay, Napa 14		95
Red		
Tinto Negro, Malbec, Mendoza 13		32
Rutherford, Estate Merlot, Napa 12	9	35
Zaca Mesa, Syrah, Santa Ynez 11		44
Kendall-Jackson, VR, Cabernet Sauvignon, Sonoma 14	11	44
Argyle, Pinot Noir, Willamette Valley 13		51
Wild Horse, Pinot Noir, Central Coast 15	13	52
Hartford Court, Zinfandel, Sonoma 14		54
Rodney Strong, Symmetry, Meritage, Alexander Valley 13		85
Cakebread, Cabernet Sauvignon, Napa 13	24	112
Caymus, Cabernet Sauvignon, Napa 14		142
Far Niente, Cabernet Sauvignon, Napa 12		180
Opus One, Meritage, Napa 13		280



At Adena Farms, we believe in growing healthy, natural, chemical-free food.

Our philosophy is simple – avoid pain and stress to our animals by raising them with the greatest of care in a completely natural setting, using sustainable, free-range farming practices.

Our grass-fed, grass-finished premium beef burgers come from cattle raised at our family-owned farm in Ocala, Florida. Here, our cattle roam and graze freely on more than 90,000 acres, eating fresh Florida grass from start to finish – just the way nature intended. No added growth hormones. No genetically modified feed. And no antibiotics.

We own and operate one of the most modern processing facilities in America right on our farm. We have USDA inspectors on-site ensuring quality, traceability and care every step of the way in delivering our all-natural beef from our farm to your table.

“Our pledge is to provide you with the very best-tasting, all-natural food!”

Frank Stronach, Founder & Owner

Learn more at adenafarms.com

