



SHAREABLES

Brewhouse Pretzels - \$7

Two baked pretzels, served with IPA Beer Cheese.

Keel Farms Nachos - \$10

Local El Mirasol Tortilla Chips, queso, farm-fresh jalapenos, tomato, pickled onion, cilantro, sour cream. Add: Beef or Chicken—\$2

Florida Gator Bites - \$12

Buttermilk marinated Florida gator, hand breaded and fried to order. Served with crispy shoestring fries and creamy mustard sauce.

Bruschetta - \$9

Fresh tomato and basil, feta cheese, balsamic reduction served with toasted baguette.

Wings - \$11

Ten jumbo bone-in wings served with your choice of Hot, Medium, Mild, BBQ, or Sweet and Spicy sauces.

Meat and Cheese Board - \$16

Local Cypress Point Cheese and assorted meats.

FARM-FRESH SALADS

Caprese - \$10

Sliced heirloom tomatoes and fresh mozzarella served with a balsamic reduction and fresh basil.

Keel Caesar - \$10

Fresh picked Kale and Romaine, homemade croutons, grated parmesan tossed in our homemade Caesar dressing.

Plant City Greens - \$10

Blueberries, strawberries and freshly picked greens with Strawberry Riesling wine vinaigrette, pickled red onions, feta cheese and sliced almonds.

HAND HELD

Pigeon Key Fish Tacos - \$11

Beer battered cod served on Local, El Mirasol flour tortillas with shredded cabbage, shredded cheddar, pico de gallo, and Mexican crema - comes with chips and homemade salsa.

Henry's Chicken Tacos - \$11

Two, Local El Mirasol soft shell grilled chicken tacos topped with lettuce, tomatoes, cheese, salsa & sour cream—comes with chips and salsa.

Loaded Grilled Cheese - \$10

Sourdough bread, provolone, and cheddar cheese, and thick cut bacon. Served with fries.

Alligator Po'Boy - \$13

Hand-breaded alligator, remoulade, tomato and shredded lettuce served on a French roll. Served with fries.

Philly Cheesesteak (or Chicken) - \$13

Thinly sliced ribeye seared with peppers, onions and provolone cheese and garlic aioli. Served with fries. Seasoned chicken available.

The HENry Chicken Sandwich - \$13

Marinated chicken, thick-cut bacon, provolone cheese and honey mustard. Served with fries.

Chicken Caesar Salad Wrap - \$11

Homemade chicken Caesar salad, fresh picked greens, Served with shoestring fries.

The Clarence Burger - \$13

1/2 pound chuck and short rib burger, topped with cheddar cheese, lettuce, tomato, sliced onion and secret sauce. Served with fries. Portobello mushroom available in place of beef.

Add: Bacon - \$3, Avocado - \$2, or farm-fresh egg - \$1



- Made with Products Harvested Here at Keel Farms

Our Local Partners:

- El Mirasol (Plant City, FL)

- Cypress Farm Creamery (Gainesville, FL)



HAND-CRAFTED WINES

Glass –\$6 Bottle –\$14.99
100% Florida Blueberry Wines

Sweet Blueberry

Deep, dark purple-blue coloring with a medium body of intense sun-ripened blueberries. The sweetness is delicate but not overly sweet with a zingy acidity.

Semi-Dry Blueberry

With two pounds of blueberries per bottle, this wine is filled with anti-oxidants making it very healthy. The nose is tart and tangy with a bold body.

Dry Blueberry

Deep purple-red color that derives from the blueberry skins. The nose is tart and smells of the skins. The body is big, brashly elegant and punctuated with American oak for a dry tannin flavor.

Fruit Fusion Wines(90% Grape, 10% Fruit)

Strawberry Riesling

Summertime in a bottle. White in color with just a hint of pink. A light delicate nose of sweet ripened strawberries.

Peach Chardonnay

Light golden color with a bright nose of peach blossom. The body is crisp and rounded. A sweet scent of ripe orchard peaches and light honey.

Key West Key Lime

Light straw coloring with greenish hues. The nose is bright with aromas of fresh lime zest, citrus and coconut. The body is full and clean with Sauvignon Blanc grapes.

Sangria

Rich, red-purple color. A blend of our Cabernet Sauvignon, Merlot, and Pinot Noir grape wines. Infused with our blackberry and famous blueberry wines, lemons, oranges, tangerines, pineapple and strawberries.

Black Raspberry Merlot

Deep rosy-purple color. Scents of fresh sun-ripened raspberries and roses. The body is lush with fermented skins, oak and seeds. Balanced with the Merlot grape.

Wildberry Pinot Noir

Breathtakingly rich, deep purple in color. The nose is rich with strawberries, raspberries, blackberries and blueberries blended with the plum driven Pinot Noir.

HAND-CRAFTED BEERS

Pint or Tulip –\$6

Gilded Age Golden Lager 4.5%

16 oz. Light body. This lager boasts a clear, golden color. Smooth & crisp with a slight noble hop aroma & flavor.

Blueberry Vanilla Wheat 5.3%

16 oz. Medium body, wheat beer. Pronounced vanilla & blueberry nose. Very aromatic & light wheat in color.

7 Mile Bridge IPA 6.5%

16 oz. Hoppy, slightly bitter. A malt forward, English-style take on the IPA. Northern Brewer and Simcoe hops.

Jameson Steamboat Brown Ale 6.9%

16 oz. Brown ale with hints of toffee and slight roast. Local Lineage Coffee (Orlando) blended in for a smooth coffee flavor.

Roasted Jalapeno Blueberry Porter 5.0%

12 oz. Medium body porter with fresh blueberries and farm-grown jalapenos blending harmoniously in our most notorious beer.

Blueberry Harvest Gose 4.7%

12 oz. Light body, balanced and refreshingly tart. Light sourness balanced by a generous addition of blueberries.

Mango Cultivar IPA 5.8%

12 oz. Light and refreshing take on the New England-IPA. Hazy and fruity with Citra and Huell-Melon hops.

Mogul's Mistress Stout 6.9%

12 oz. Medium body, dark, chocolate stout with Local Strawberries.

HAND-CRAFTED HARD CIDERS

Pint–\$6

Made from 100% Michigan Apples, Gluten Free, 6.2%

Mango - Infused with Fresh Florida Mango

Pineapple - Infused with Tropical Pineapple

Strawberry - Infused with Plant City Strawberries

Strawberry-Lime - Infused with Strawberry and a Touch of Lime

Elderberry - Infused with Fresh Elderberry Juice

Blueberry - Infused with Florida Blueberries

OUR STORY

We began farming on this property in 1984, growing flowers, trees, and bushes for wholesale distribution and eventually moving to blueberry production. Today, Keel Farms operates 35 acres of blueberries, peaches, produce, cattle, and chickens.

Keel & Curley Winery started in the spring of 2003 in the family farmhouse. A blueberry farmer, Joe Keel, started the winery to find a sustainable use for his “2nd” or “cull” fruit. This fruit is aesthetically unfit for retail sale but perfect for making wine and we still use cull fruit for our Blueberry Wine products today. Keel & Curley expanded its product line in 2006 by adding 90% grape, fruit fusion wines and then 100% grape wines using top quality grapes from around the world.

In 2013, The Keels launched Two Henrys Brewing Company as another avenue for highlighting Florida agriculture products. Two Henrys is named for Plant City's namesake, Henry Plant, and Henry Flagler. These Gilded Age barons built railroads to develop Florida's coasts. The creative beers and ciders blend high quality raw materials from around the world with a diverse range of farm products from strawberries to jalapenos. Our beverage products can be found throughout Florida at great retailers such as Publix, Total Wine, ABC, Lukens, Winn-Dixie, Whole Foods, and many more. From our family to yours, thanks for joining us! - Clay Keel