

Blystone Farm is a from-scratch kitchen. We make everything fresh at the time it is ordered. You may experience a wait so that we can provide you a farm-to-table experience that is second to none.



Executive Chef: Billy Abston

Hours of Operation

Tues-Thurs: 11:00 AM – 9:00 PM

Friday: 11:00 AM – 10:00 PM

Saturday: 9:00 AM – 10:00 PM

Sunday: 9:00 AM – 6:00 PM

Appetizers and Shareables

Chips & Queso/Salsa

\$10

House made Corn Tortilla chips seasoned & served with Salsa and/or Blystone Queso

Amish Wings 6ct: \$6.99 12ct: \$11.99 24ct: \$22.99

Ohio Amish Farm Bone-in Wings, Celery Crudit , and a choice of Ranch/Bleu Cheese Dressing.

Traditional Flavor: Buffalo, Carolina, and BBQ

House Sauces: Sweet Heat Thai Chili, Bourbon BBQ & Thai Peanut

Sprouts

\$9

Fresh Roasted Brussel Sprouts with Brown Sugar, Blystone Bacon ends, topped with a Balsamic glaze & gorgonzola cheese

Farm Fresh Salads

Blystone Dinner Salad

Half: \$8

Full: \$13

Fresh greens, cherry tomatoes, cucumber, shredded carrots & house made croutons

Add Steak: \$10 Add Chicken: \$8

Dressings: Lemon Vinaigrette, Ranch, Blu Cheese, Thousand Island, Italian & Local Honey

Burgers / Sandwiches

Served with one of our standard sides (All served with Lettuce, Tomato, Onion and Pickle)

Cheese: American, Cheddar Gouda, Pepper jack, Swiss & Blu Cheese

Rickenbacker

\$13

Turkey, Blystone Smoked Ham, Blystone Signature Bacon, Chipotle Sauce, Smoked Gouda on Toasted Sourdough

Pretzel Burger

\$14

Our Class Burger topped with Bacon cheddar; a cream cheese aioli served on a pretzel bun.

Wagyu Burger

\$15

6oz patty of Ohio raised Wagyu Beef, dressed anyway you wish.

Pizzeria Burger

\$14

Our Classic burger topped w/ Pepperoni, melted mozzarella and Marinara

Classic Burger

\$12

6oz Patty from our prime cuts butchered and hand pressed on the farm daily. Served anyway you wish

Brunch Burger

\$14

Our classic burger topped with Bacon, cheese and an egg cooked any way you like.

Mushroom & Swiss Burger

\$13

Our Classic burger topped with saut ed Mushrooms and Swiss Cheese, paired with our Steak house Aioli.

QUESADILLA BURGER

\$15

Our classic burger served between two cheese quesadillas topped with sour cream & Pico de Gallo

Janes Chicken Salad

\$11

Jane's Famous Cranberry Chicken Salad served on a warm croissant

Volcano Burger

\$13

Our classic burger topped with Saut ed Jalape os, melted Carolina Reaper Cheese paired with a Buffalo Aioli

Fish Sandwich

\$13

Hand breaded or grilled fish sandwich, served with Lemon and farm made tartar sauce **Fish variety may vary depending on freshness and availability

Butchered at The Farm Plates

Served with Vegetable of the day or side salad and your choice of side

Filet. 6 oz

Hand Cut Filet, grilled to order

Market Price

Burgundy Ribeye

\$30

Burgundy Wine & Peppercorn marinated, grilled to order

New York Strip 10/12oz

Grilled New York Strip, grilled to order

Market Price

Fish & Chips

\$15

Hand breaded Fish filet, or grilled to order, served with our hand cut fresh French fries (Chips), tartar sauce and a lemon wedge.

Bone in Ribeye 14/16 oz

Bone in Ribeye, grilled to order

Market Price

Mind of a Chef

Price will Vary

Every day the Chef will prepare a SPECIAL for the day. Please ask your server what today's SPECIAL IS

SIDES:

\$4

Fresh Cut French Fries, Fresh Cut Sweet Potato Fries, Mashed Potatoes, Baked Potato, Hand Made Mac & Cheese, & Side Salad

ADD \$1.99 for Loaded Baked Potato or Mash Potatoes **ADD \$2.99** to add Blystone Queso onto any starch products

ADD \$6 to upgrade side to Brussels

****Blystone kitchen is neither Nut-Free nor Gluten Free. **Consuming Raw or uncooked meat, poultry or seafood may increase your risk of a food-borne illness.**

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Breakfast Served
Sat. 9:00 AM- 3:00PM
Sundays: ALL DAY

Blystone Platter \$16

2 Farm-Fresh Eggs any style, home fries,
1 Slice of Blystone Signature Bacon, 1 Blystone Sausage Patty, and 1 Made-From-Scratch Buttermilk Biscuit & a cup of sausage gravy

Blystone Breakfast Sandwich \$7

Made-From-Scratch Buttermilk Biscuit, Over-Hard Egg, Cheese,
Choice of Blystone Signature Bacon, Blystone Sage Sausage,
Blystone Maple Brown Sugar Sausage, or Blystone Canadian Bacon.

*****Put it on a Cinnamon Roll for 1.50**

French Toast \$11

Ask your server about our weekly flavor of French toast!!!

Biscuits and Sausage Gravy \$11

Made-From-Scratch Biscuits Smothered in Rich Sausage Gravy.

Blystone Bacon End/Corned Beef Hash \$13

Rendered Blystone Signature Bacon Ends, Crisp
New Potatoes, Peppers, Onions, Scrambled Eggs & Cheese

Avocado Toast Breakfast \$12

Two Pieces of Toast Smearred with Avocado,
2 Eggs Over-Medium, Blystone Canadian Bacon

Pancakes & Eggs \$12

2 made from scratch buttermilk pancakes, 2 eggs any style, with your choice of meat

Kiddie Cake \$6

1 made from scratch buttermilk pancake with your choice of meat

Breakfast a la Carte

Bacon – 2 slices 2.50
Sausage patty 2.50
Two eggs – any style 2.50
Toast – 2 slices 2.50
Home Fries 3.00
Biscuit 2.50

Craft Soda: \$2.50

Rootbeer
Unsweet Tea
Morning Dew
Citrus Splash
Cola Zero
Cola

Drinks:

Lemonade \$2.99
Tea \$2.50
Hot Tea \$2.50