



HOLIDAY | November 16, 2017 – January 3, 2018

FARMHOUSE BRUNCH

SATURDAYS & SUNDAYS FROM 9:00AM TO 2 PM

❄️ Egg Scramblers

Cage-free eggs scrambled and topped with buttery and mild Havarti and your choice of protein, served with assorted fresh breads baked daily from The Flour Garden and Prairie Grain Bakery.

Havarti & Fresh Sage	VEGGIE	6.65
Local Veggie Sausage & Havarti	VEGGIE	7.65
Virginia Ham & Havarti		7.65
Virginia Bacon & Havarti		7.65

Ask to substitute Cage-free Egg Whites 1

..... Brioche French Toast

VEGGIE

6.95

Bread baked fresh from The Flour Garden, dipped in a cage-free egg mixture with milk from Shenandoah Family Farms Co-Op, served with pure Maple Syrup.

..... Multi Grain Waffles

VEGGIE

6.95

Made fresh with a dollop of butter and pure Maple Syrup on the side!

Add Chopped Raw Walnuts / Seasonal Fruit / Both 1

❄️ Irish Oatmeal w/ Seasonal Fruit

VEGAN

4.95

Hot and filling! Irish Oatmeal served quick! Topped with freshly chopped pears and dried cranberries.

❄️ Fresh Fruit & Yogurt Parfait

VEGGIE

5.65

Made with Brown Cow Humanely Certified Non-GMO Yogurt and bright holiday fruits like clementines and pears, and topped with organic granola.

❄️ Holiday Fruits Plate

VEGGIE

NUTS

6.95

A mixture of clementines, pears and dried cranberries, with roasted walnuts and locally made Damson Plum Jam from Rocky Branch Farm in Jetersville, VA, and a Country Roll.

..... Farmhouse Mimosa

5.00

Farmhouse version of the classic wake-me-up, with *Certified Organic* Prosecco with organic juices (lime and ruby red grapefruit). We add a dash of 100% Florida OJ with lots of pulp!

Try a pitcher for the crowd! 24

This paper is made from at least 30% post consumer recycled fibers.



Seasonal Menu Item