



EARLY FALL | September 7, 2017 – October 4, 2017

## FARMHOUSE BRUNCH

SATURDAYS & SUNDAYS FROM 7:00AM TO 2 PM

### Egg Scramblers

Cage-free eggs scrambled and topped with Cabot Vermont Cheddar and your choice of protein, served with assorted fresh breads baked daily from The Flour Garden and Prairie Grain Bakery, served with freshly sliced seasonal fruit.

Cabot Vermont Cheddar & Fresh Thyme **VEGGIE** 6.65

Local Veggie Sausage & Cabot Vermont Cheddar **VEGGIE** 7.65

Virginia Ham & Cabot Vermont Cheddar 7.65

Virginia Bacon & Cabot Vermont Cheddar 7.65

*Ask to substitute Cage-Free Egg Whites 1.25*

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**Brioche French Toast** **VEGGIE** 6.95

Bread baked fresh from The Flour Garden, dipped in a cage-free egg mixture with organic milk, served with pure Maple Syrup, and freshly sliced seasonal fruit.

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**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 1.25*

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 **Irish Oatmeal w/ Seasonal Fruit** **VEGAN** 4.95

Irish Oatmeal with fresh local seasonal fruit. Ask what's fresh from the Farm!

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 **Fresh Fruit & Yogurt Parfait** **VEGGIE** 5.45

Made with Brown Cow Humanely Certified Non-GMO Yogurt and Fall's first harvest of apples and pears, and 100% Whole Grain Natural Oats.

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 **Harvest Fruits** **VEGGIE** **NUTS** 6.95

Fall's first harvest of apples and pears and roasted walnuts, drizzled with a sweet balsamic syrup, with locally made apple butter and a Country Roll.

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**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