



Early Spring | March 2, 2017 – April 26, 2017

FARMHOUSE BRUNCH

SATURDAYS & SUNDAYS FROM 7:00AM TO 2PM

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 Tarragon **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

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Brioche French Toast **VEGGIE** 6.95

Bread baked fresh from The Flour Garden, dipped in a free range egg mixture 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

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

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

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 Fresh Fruit & Yogurt Parfait **VEGGIE** 5.45

Made with Brown Cow Humanely Certified Non-GMO Yogurt and fruits like bright oranges and pears, topped with Organic Granola.

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 Fruits of the Farm **VEGGIE** **NUTS** 6.95

Freshly cut apples, pears and Vitamin C laden oranges, sprinkled with dried cranberries and drizzled with our sweet balsamic syrup. Served with locally made strawberry preserves and a Country Roll from The Flour Garden.

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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