



LATE FALL | October 5 – November 15, 2017

## FARMHOUSE BRUNCH

SATURDAYS & SUNDAYS FROM 7:00AM TO 2 PM

### Egg Scramblers

Cage-free eggs scrambled and topped with Havarti 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.

Havarti & Fresh Dill	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 1.25*

---

### 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.

---

### 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

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

---

### Fresh Fruit & Yogurt Parfait

 VEGGIE 5.45

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

---

### Harvest Fruits

 VEGGIE NUTS 6.95

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

---

### Farmhouse Mimosa

 5.00

Farmhouse version of the classic wake-me-up, with 100% Florida OJ with lots of pulp and a healthy dose of the bubbly!

*Try a pitcher for the crowd!* 24

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

 Seasonal Menu Item