



LATE FALL | October 3rd – November 13th, 2024

# FARMHOUSE BRUNCH

SATURDAYS & SUNDAYS FROM 9:00AM TO 2 PM

Seasonal Menu Item

## Egg Scramblers

Cage-free eggs scrambled and topped with Creamy 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** 8.45
- Local Veggie Sausage & Havarti **VEGGIE** 9.75
- Virginia Ham & Havarti 9.75
- Virginia Bacon & Havarti 9.75

ASK TO SUB CAGE FREE EGG WHITES 1.45

## Challah French Toast **VEGGIE** 9.75

Bread baked fresh from Prairie Grain Bakery, dipped in cage-free egg mixture, served with real butter and pure Maple Syrup, and freshly sliced seasonal fruit.

## Multi-Grain Waffles **VEGGIE** 8.45

Protein packed and freshly made with a dollop of butter and pure Maple Syrup!

CHOPPED RAW WALNUTS/ SEASONAL FRUIT/ BOTH 1.55

## Irish Oatmeal w/ Seasonal Fruit **VEGAN** 7.35

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

## Fresh Fruit & Yogurt Parfait **VEGGIE** 8.45

Made with Organic Vanilla Yogurt and a harvest of apples and pears, and 100% Whole Grain Natural Oats.

## Harvest Fruits **VEGGIE** **NUTS** 8.45

Fall's harvest of apples, pears, and roasted walnuts, drizzles with a sweet balsamic syrup, with subtly sweet Apple Butter and a Country Roll.

## Farmhouse Mimosa 6.00

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! 26.50