



LATE SPRING | April 25, 2024 – May 29, 2024

FARMHOUSE BRUNCH

SATURDAYS & SUNDAYS FROM 9:00AM TO 2PM

🌿 Egg Scramblers

Cage-free eggs scrambled and topped with New England 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.

New England Cheddar & Snipped Chives **VEGGIE** 8.45

Local Veggie Sausage & New England Cheddar **VEGGIE** 9.75

Virginia Ham & New England Cheddar 9.75

Virginia Bacon & New England Cheddar 9.75

Ask to substitute Cage Free Egg Whites 1.45

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Brioche French Toast **VEGGIE** 9.75

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** 8.45

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

Add Chopped Raw Walnuts / Seasonal Fruit / Both 1.55

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Irish Oatmeal w/ Fresh Fruit **VEGAN** 7.35

Hot and filling! Served quick – with fresh strawberries and bananas (a good source of potassium and perfect with strawberries!)

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Fresh Fruit & Yogurt Parfait **VEGGIE** 8.45

Made with Organic Lowfat Vanilla Yogurt and fresh strawberries and sliced bananas, topped with Organic Granola.

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Fruits of the Farm **VEGGIE** **NUTS** 8.45

A bowl of fresh strawberries atop organic honey vanilla yogurt, served with sliced bananas and drizzled with our Sweet Balsamic Syrup and sprinkled with freshly roasted chopped almonds.

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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