



EARLY SPRING | March 5th, 2026 – April 22nd, 2026

FARMHOUSE BRUNCH

SATURDAYS & SUNDAYS FROM 9:00AM TO 2PM

Egg Scramblers

Cage-free eggs scrambled and topped with Sharp White 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.

White Cheddar & Fresh Tarragon	VEGGIE	9.25
Veggie Sausage & Cabot Vermont Cheddar	VEGGIE	10.25
Virginia Ham & Cabot Vermont Cheddar		10.25
Virginia Bacon & Cabot Vermont Cheddar		10.25

Ask to substitute Cage Free Egg Whites 1.95

Challah French Toast **VEGGIE** **10.25**

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

Multi-Grain Waffles **VEGGIE** **9.25**

100% Whole Grains, protein packed, and made fresh, with a dollop of butter and pure Maple Syrup on the Side!

Add Chopped Raw Walnuts / Seasonal Fruit / Both 1.95

Irish Oatmeal w/ Fresh Fruit **VEGAN** **7.95**

Hot and filling! Irish Oatmeal served quick! Topped with freshly chopped apples and raisins with a sprinkle of cinnamon.

Fresh Fruit & Yogurt Parfait **VEGGIE** **8.95**

Made with Organic Lowfat Vanilla Yogurt and fruits like Mandarin Oranges, apples and blueberries, topped with Organic Granola.

Fruits of the Farm **VEGGIE** **NUTS** **8.95**

Freshly cut apples and oranges, roasted walnuts and sprinkled with dried cranberries and drizzled with our sweet Honey Balsamic Syrup. Served with Seasonal Preserves and a rustic Country Roll from The Flour Garden.

Farmhouse Mimosa **7.00**

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

Try a pitcher for the crowd! 28

 Seasonal Menu Item