URBAN FARMHOUSE MARKET & CAFÉ

LATE FALL | October 1st – November 18th, 2026

FARMHOUSE BRUNCH

SATURDAYS & SUNDAYS FROM 9:00AM TO 2 PM

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, served with freshly sliced seasonal fruit.

Havarti & Fresh Dill	VEGGIE	9.25
Local Veggie Sausage & Havarti	VEGGIE	10.25
Virginia Ham & Havarti		10.25
Virginia Bacon & Havarti		10.25

ASK TO SUB CAGE-FREE EGG WHITES 1.95

Challah French Toast VEGGIE 10.25

Slightly sweet and soft, fresh baked Challah bread slices dipped in a cage-free egg mixture, lightly toasted and served with unsalted butter, pure Maple Syrup and freshly sliced seasonal fruit.

Multi-Grain Waffles VEGGIE 9.25

Protein-packed and fresh, served with a dollop of butter and pure maple syrup on the side.

CHOPPED RAW WALNUTS / SEASONAL FRUIT / BOTH 1.95

Irish Oatmeal w/ Seasonal Fruit VEGAN 7.95

Irish oatmeal made with 100% whole-grain natural oats, topped with fresh local seasonal fruit. Ask what's fresh from the Farm!

Fresh Fruit & Yogurt Parfait VEGGIE NUTS 8.95

Made with organic vanilla yogurt and organic granola topped with a harvest of apples and pears.

Harvest Fruits VEGGIE NUTS 8.95

You know it's Fall with apples, pears, and roasted walnuts on the menu! Drizzled with sweet balsamic syrup, served with a country roll and butter.

Farmhouse Mimosa 7.00

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! **28**

Seasonal Menu Item