



EARLY FALL | September 7th, – October 4th, 2023

FARMHOUSE BRUNCH

SATURDAYS & SUNDAYS FROM 9:00AM TO 2 PM

Egg Scramblers

Cage-free eggs scrambled and topped with Great Lakes 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.

Great Lakes Cheddar & Fresh Thyme **VEGGIE** 8.45

Local Veggie Sausage & Great Lakes Cheddar **VEGGIE** 9.75

Virginia Ham & Great Lakes Cheddar 9.75

Virginia Bacon & Great Lakes Cheddar 9.75

ASK TO SUB 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 cage-free 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!

CHOPPED RAW WALNUTS / SEASONAL FRUIT/ BOTH 1.55

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

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

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 Fresh Fruit & Yogurt Parfait **VEGGIE** 8.45

Made with Organic Vanilla Yogurt and Fall's first harvest of apples and pears, and 100% Whole Grain Natural Oats.

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

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

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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 *Bubby!*

Try a pitcher for the crowd! 26.50