



EARLY SPRING | February 29<sup>th</sup>, 2024 – April 24<sup>th</sup>, 2024

## FARMHOUSE BRUNCH

SATURDAYS & SUNDAYS FROM 9:00AM TO 2PM

### 🌿 Egg Scramblers

Cage-free eggs scrambled and topped with Cabot Vermont 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.

Cabot Vermont Cheddar & Fresh Tarragon **VEGGIE** 8.45

Veggie Sausage & Cabot Vermont Cheddar **VEGGIE** 9.75

Virginia Ham & Cabot Vermont Cheddar 9.75

Virginia Bacon & Cabot Vermont 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

100% Whole Grain Protein Packed, 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! Irish Oatmeal served quick! Topped with freshly chopped apples, pears, and raisins.

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

Made with Organic Lowfat Vanilla Yogurt and fruits like bright oranges and pears, topped with Organic Granola.

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

Freshly cut apples, pears and Vitamin C laden oranges, sprinkled with dried cranberries and drizzled with our sweet balsamic syrup. Served with organic seasonal preserves and a Country Roll from The Flour Garden.

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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 Bubbly!

*Try a pitcher for the crowd!* 26.50

🌿 Seasonal Menu Item