



LATE SPRING | April 23rd, 2026 – May 27th, 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 & Snipped Chives **VEGGIE** 9.25

Local Veggie Sausage & White Cheddar **VEGGIE** 10.25

Virginia Ham & White Cheddar 10.25

Virginia Bacon & White 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 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 – with fresh strawberries and bananas (a good source of potassium).

 Fresh Fruit & Yogurt Parfait **VEGGIE** 8.95

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

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

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

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