



WINTER | January 8th, 2026 – March 4th, 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 Rosemary **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 cage-free egg mixture, served with real butter, pure maple syrup, and freshly sliced fruit.

Multi-Grain Waffles **VEGGIE** 9.25

Protein packed and freshly made with a dollop of butter and pure maple syrup!

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 pears and dried cranberries.

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

Made with Organic Vanilla Yogurt and topped with fruits like bright oranges and pears, and topped with organic granola.

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

Freshly cut apples and pears, sprinkled with Roasted Walnuts and Dried Cranberries and drizzled with our Sweet Balsamic Syrup. Served with Sour Cherry Preserves, and a Country Roll from The Flour Garden.

Farmhouse Mimosa 7.00

Farmhouse version of the classic wake-me-up. We add a dash of 100% Florida OJ with lots of pulp!

Try a pitcher for the crowd! 28