

The Farmhouse | Weekend Brunch

SAT & SUN 9AM-2PM

STARTERS

SOUP OF THE DAY 9

HOMEMADE CINNAMON ROLL 7

SALADS

CRAN-APPLE SALAD 14

sweet pickled cranberries, apples, roasted sweet potatoes, smoked gouda,
shaved brussels sprouts & kale, apple-dijon vinaigrette, candied pecans

SPECIALS

check out our special's menu for descriptions of today's specials!

PANCAKE OF THE DAY 13

two fluffy pancakes, maple syrup, butter

SEASONAL FRENCH TOAST 12

made with *Bloom Bakery* brioche

OMELETTE OF THE DAY 13

chef's special, potato hash

FRITTATA OF THE DAY 11

chef's special, garden salad, potato hash

ENTREES

GORDITA LIO 15

pupusa, barbacoa, horseradish harvarti, pickled slaw, jalapeno dressing, bean puree, poached egg*, queso fresco

CORNED BEEF HASH 16

peppers, squash, onions, potatoes, cheddar cheese, two eggs*, black pepper cream sauce

BARHAM STEAK AND EGGS 18

Barham Family Farm beef, two eggs*, chimichurri, bleu cheese butter, pickled onions, potato hash

BISCUITS AND GRAVY

Full 11 Half 9

EGGS BENEDICT 15

two poached eggs*, ham, hollandaise, challah bread

VEGGIE BENEDICT 14

two poached eggs*, sautéed greens, hollandaise, challah bread

COUNTRY FRIED STEAK 15

Barham's tenderized beef, two eggs*, country gravy, white cheddar poblano grits, corn relish

VEGAN TOSTADA 14

chipotle marinated tofu, black bean puree, fried tortilla, tomato-lime brussels sprout slaw, avocado crema, potato hash

SIDES

Two Eggs	4
Bacon	5
Sausage	5
Ham	5
Toast	4
Biscuit	5
Fried Potato Hash	4
Poblano Grits	6

*May contain raw or undercooked ingredients. Eating raw or undercooked meats, poultry, seafood, or eggs, may increase your risk of foodborne illness.

*We take your allergies very seriously, please notify your server of any restrictions or requirements

* Automatic gratuity may be applied to parties of 10
or more

* Split plates will incur an extra charge

Being local and seasonal, our menu is subject to change without notice.