

The Farmhouse | Weekend Brunch

SAT & SUN 9AM-2PM

STARTERS

SOUP OF THE DAY 9

HOMEMADE CINNAMON ROLL 7

Add bacon crumbles 3

PARFAIT \$9

Belfonte yogurt & fresh berries with granola

SALADS

MEDITERRANEAN SALAD 14

Organic mixed greens, local cucumbers, tomatoes, red onions, green dirt farms feta, Mediterranean olives, *Al Halabashi* grilled flat bread, lemon oregano vinaigrette

Add chicken... 6.00

Add steak... 9.00

SPECIALS

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

PANCAKE OF THE DAY 13

two fluffy pancakes, pure maple syrup, butter

LOCAL BRIOCHE FRENCH TOAST 12

made with *Bloom Bakery* brioche and mixed berries

OMELETTE OF THE DAY 14

chef's special, potato hash

ENTREES

CORNED BEEF HASH 16

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

GARDEN FRITATTA 12

Local onion, mushroom, kale, swiss, and heirloom tomato, house salad & potato hash

CHICKEN 'N' BISCUIT 16

Barham Family Farm buttermilk fried chicken thigh, chive cheddar biscuit, country gravy, chili honey, chipotle butter, sunny up Buttonwood Farm egg

BARHAM STEAK AND EGGS 18

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

EGGS BENEDICT 15

two poached Buttonwood Farm eggs*, ham, house made hollandaise, Bloom Bakery challah bread

VEGGIE BENEDICT 15

two poached Buttonwood Farm eggs*, sautéed greens, fried green tomatoes, house made hollandaise, challah bread

COUNTRY FRIED STEAK 15

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

RED CURRY 14

KC Mushroom Culture mushrooms, *Thane Palmburg* red onions, sweet bell pepper, *Better Days* squash, cauliflower, Thai basil, red curry coconut milk sauce, jasmine rice

BISCUITS AND GRAVY

Full 11 Half 8

SIDES

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

*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 8 or more

* Split plates will incur an extra charge

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