

# The Farmhouse | Weekend Brunch

SAT & SUN 9AM-2PM

## STARTERS

SOUP OF THE DAY 9

HOMEMADE CINNAMON ROLL 7

Add bacon crumbles 3

## 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, pure maple syrup, butter

LOCAL BRIOCHE FRENCH TOAST 12

made with *Bloom Bakery* brioche and mixed berries

OMELETTE OF THE DAY 15

chef's special, potato hash

## ENTREES

THE MARTEEN 17

house smoked burnt ends chimichanga with scrambled eggs, candied jalapeno, cheddar cheese, corn relish, micro cilantro, white cheddar foam

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, confit butternut squash, 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

VEGAN HASH 14

Sautéed root vegetables, mushroom, kale, peppers, onion, smoked tomato sauce, with tofu scrambled

BISCUITS AND GRAVY

Full 11 Half 9

**SIDES**

Two Eggs	4
Bacon	5
Sausage	5
Ham	5
Toast	3
Biscuit	3
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