



FARMHOUSE

Food you love, that loves you back.®

MORNING BAKERY AND STARTERS

Farmhouse Biscuits - \$12

Cheddar Biscuits with homemade jams & assorted butters.

Giant Sticky Bun - \$12

Served warm & gooey!

Heritage Bacon Board - \$20

Maple/smoked paprika candied thick cut pepper bacon, soy caramel roasted bacon steak, bacon and red onion, marmalade, pastrami cured beef brisket bacon, grilled sourdough, house crafted pickles.

Protein Bites - \$10

Almond butter, dark harvest chocolate with vegan protein powder, rolled oats & honey.

BOWLS

Farm Fresh Fruit Bowl - \$11

Greek yogurt - \$15

Fresh berries & organic granola

Oatmeal Brûlée - \$14

Steel cut oats, seasonal fruit & brûlée

Coconut Bowl - \$15

Chia seed pudding, with local honey, shredded coconut, and exotic fruit.

Acai Super Pure Bowl - \$16

Acai, almond butter, organic granola, fresh banana, strawberries, shredded coconut, and chia.

TOAST

Good Morning Toast - \$16

Whole grain bread, almond butter, banana, bee pollen, cocoa nibs, & local honey drizzle.

FH Avocado Toast - \$17 + Eggs \$3

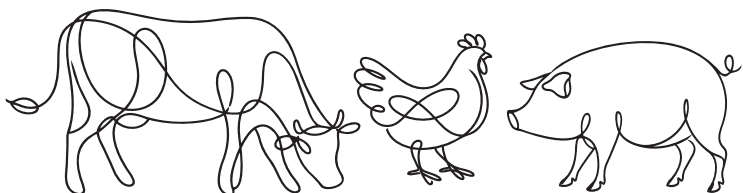
Whole grain bread, fresh smashed avocado, turmeric, hemp seed, himalayan salt, peppercorn spice, extra virgin olive oil & lemon wedge.

Salmon Toast - \$20

Fresh alaskan copper river salmon on sourdough bread with house herbed cream cheese, pickled mustard seed and shaved red onion, vegan protein powder, rolled oats & honey.

FH Crab & Avocado Toast - \$23

Maryland crab on sourdough, garlic confit oil, smashed avocado, aioli of mustard and lime juice, poached egg & heirloom radish.



SEASONAL

FH Frittata - \$16

Fresh egg whites, roasted asparagus, spinach, sun-dried tomato, finished with our house crafted spiced tomato jam.

Huevos Ranchero Skillet - \$19

Lamb Chorizo Hash, house refried beans, salsa ranchero, sunny side up fried eggs, crisp tortilla strips, avocado.

Lemon Ricotta Pancake - \$15

Topped with with fresh blue berry compote, house whipped butter & FH maple syrup.

Mediterranean Benedict - \$21

House ground Mediterranean lamb merguez sausage, toasted English muffin, soft poached hen egg, harissa hollandaise, olive, fine herbs.

FH Steak and Eggs Benedict - \$24

Slagel Family Farms skirt steak, Vital Farms poached eggs, Argentinian chimichurri, with a tarragon-brown butter sauce served over a delicious buttery croissant.

FARMHOUSE CLASSICS

FH Biscuits and Gravy Breakfast Pot Pie - \$18

World Renown breakfast pot pie, potato and onion hash, mushroom and house crafted sausage breakfast gravy, crisp bacon, buttermilk biscuit crust, Vital Farms hen egg.

FH Classic Breakfast - \$17

Two Vital Farm eggs, two slices of applewood bacon or two maple sausage links, choice of toast, pancakes, or hashed brown.

FH Omelet - \$14

Traditional country kitchen omelet, light & airy with light Gruyère cheese and chive on the top, served with fresh fruit.

Your choice meat \$2 or veggie \$2

FH Breakfast Sandwich - \$15

Toasted telara bread, fried egg, crisp nusky's bacon, avocado, harissa aioli, pickled red onion, arugula, heirloom tomato side fresh fruit.

FH Famous Pancakes - \$16

signature buttermilk batter pancakes, house whipped butter, and FH maple syrup, Jones Farm turkey sausage or bacon.

FH "Pardon My French" - \$18

48 hour thick cut brioche soaked in vanilla & cinnamon, w/fresh seasonal berries, dusting of powder sugar & FH maple syrup.

Biscuits & Gravy - \$17

House-made Biscuits smothered in our signature Esposito Farm sausage gravy with two eggs & choice of Jones Farm turkey sausage or signature bacon.

FH "It's Gold Baby" - \$19

Buttermilk, bacon and herb waffle, Nashville hot fried chicken, house grilled onion ranch with fine chives, bacon maple syrup.

SIDES

Additional Eggs \$4 • Nueske's Farms House-Made Candied Bacon \$6 • Esposito Pork Sausage \$6 • Esposito Maple Chicken Sausage \$5
Copper River Smoked Salmon \$9 • Hashbrown \$5 • Breakfast Potatoes \$6 • Side Of Fruit/Bowl Of Berries \$8
Buttermilk Biscuit/White/Whole Grain/Sour Dough/English Muffin \$3