



Mother's Day Brunch

Favorites

Served with a Choice of Yukon Gold Potato Hash or Seasonal Fruit

Classic Rise & Shine gf

Scrambled Eggs, Applewood Smoked Bacon / 10

Crushed Avocado Toast veg

Multigrain Bread, Sunny Side-Up Eggs, Tomato, Arugula, Cilantro Lime Dressing / 12

Farmer's Table Palooza

Choice of Blueberry Multigrain Pancakes or Banana Bread French Toast, Scrambled Eggs, Applewood Smoked Bacon, Chicken Sausage / 15

Farmer's Market Omelet veg/gf

Tomatoes, Spinach, Zucchini, Peppers / 12

ADD Cheese: House Made Mozzarella, Aged White Cheddar or Daiya "Provolone Style" Cheese / 1

Farmer's Breakfast

Bananas Foster Oatmeal v/gf

Caramelized Bananas, Strawberries, Pecan Crunch / 9

Portabella "Au Jus" Wrap v/gf

Roasted Portabella Mushrooms & Butternut Squash, Caramelized Onions, Gluten Free Tortilla, House Slaw / 14

Poblano Pepper & Corn "Pan" Cakes veg/gf

Sunny Side-Up Egg, Roasted Tomato, Guacamole, Jalapeño Maple Syrup / 12

Steak Frites "Benny Scramble" gf

Grilled Grass-Fed "Bistro" Steak, Scrambled Eggs, Baked Yukon Gold Oven Fries, EVOO Béarnaise / 22

Sides: Applewood Smoked Bacon or Chicken Sausage / 5

MAY 13TH, 2018 • 10:30am to 3pm

Some items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Your meal may contain traces of flour as we are not a gluten-free facility.