



BRUNCH PLATES

Poached eggs on any "Plate" add \$1

HOUSE-CURED CORNED BEEF AND FINGERLING POTATO HASH \$11

With two this morning's yard eggs and Farm House Cheddar and Ale Fonduta

ROSEMARY-CHEDDAR "CATSHEAD" BISCUIT \$8

With house-made Heritage Tamworth Pork Sausage, grainy mustard, Cowgirl Creamery cave-aged Blue. Served with Roasted Fingerlings. Add a Farm Fresh Egg "your style"... \$1.50

KENNEBEC AND PONTIAC POTATO FOLDED EGG OMELETTE \$9

With Caramelized Onion and Sharp White Cheddar. Add locally raised slow braised Brisket... \$3

SAVORY SWEET POTATO, HOUSE-MADE CHORIZO FOLDED EGG OMELETTE . \$9

Hashed Sweet Potatoes and with Chorizo and Sharp White Cheddar

WARM VANILLA AND MASCARPONE BREAKFAST RISOTTO \$8

With Maple - Rosemary Poached Figs

SHREDDED APPLE AND FARMER'S CHEESE PANCAKES \$9

Served with warm Rum Raisin Syrup on the side

RUSTIC TRADITIONAL BREAKFAST \$9

Two local yard eggs "your style", crispy Fingerling Potatoes, and choice of double smoked Cherrywood Bacon or Heritage Tamworth Fresh Pork Sausage and a Sweet Potato Biscuit.

BETWEEN BREADS

All Sandwiches served with a little lagniappe - just a little something extra on the side, always fresh, always seasonal, subject to the Chef's whims.

BRAISED BEEF SHORT RIB \$11

With Sharp White Cheddar and Crispy Potato Cake on grilled Brioche

CUBAN FRITA \$8

A house-made Pork Chorizo and grass fed Angus Beef Burger with Traditional Sauce, a fried local farm egg, and dressed Arugula on a grilled Brioche Roll

Continued on Next Page....flip it!

- FARMSTEAD DINER BURGER** \$8
 Grass fed beef, Fried egg, and Point Reyes Fontina on grilled Brioche with
 Tomato Marmalade and Dressed Arugula
- PORCHETTE, SLOW - COOKED ITALIAN FAST FOOD.** \$8
 Roasted Pork with Crispy Skin, Seasoned with Garlic, Aromatic Herbs, and
 Wild Fennel Pollen. Served with a Natural Jus on Grilled Ciabatta
- TRUFFLED GRIDDLED CHEESE ON BRIOCHE** \$8
 Served with Arugula simple Salad & cup of Soup listed below, your choice.

SOUPS

- VEGAN PUMPKIN - BLACK BEAN** \$2.5 cup 4 bowl
 With Toasted Pepitas
- VEGAN PORCINI MUSHROOM - WHITE BEAN** \$2.5 Cup 4 Bowl
 With Arugula Pesto

SIDES

- CRISPY FINGERLING POTATOES & BURNT ENDS** \$3
 (Not Vegetarian)
- ANSON MILLS STONE GROUND GRITS WITH SHARP CHEDDAR** \$3
 and Smoked Tomato Pan Gravy
- GRILLED BREADS, YOUR CHOICE OF ONE OF THE FOLLOWING:** \$2
 Ciabatta Roll, Brioche Slice, Brioche Roll, or Fresh Baked Biscuit
- SWEET POTATO HASH** \$3
 With Caramelized Onion
- HERITAGE TAMWORTH FRESH PORK SAUSAGE** \$4
 Pattied fresh daily, house recipe
- CHICKEN & APPLE SAUSAGE** \$4
 All natural, gluten free, hormone free
- SPICY ANDOUILLE SAUSAGE** \$4
 All natural, gluten free, hormone free

Menu items may sell through during the course of the day and not be available for the entire service.

Menu changes frequently; sometimes weekly, sometimes daily, sometimes during service.

We do however, promise that all items served will be fresh and with Chef's highest standards.