

## **WEEKENDER MENU**

Poached eggs on any plate \$ 1.00 additional....

ANDOUILLE SAUSAGE GRAVY AND BISCUITS	\$9
Blues Creek Farm Andouille Sausage in a spicy cream gravy over "bird's head" buttermilk biscuits with two locally sourced scrambled eggs.	
RUSTIC TRADITIONAL BREAKFAST	<b>\$</b> 9
Two local yard eggs "your style", crispy Fingerling Potatoes, and choice of double smoked Cherrywood Bacon or heritage Tamworth Pork Sausage and Chef's choice of a breakfast bakery item.	Ψ,
STINKY CHEESE FOLDED EGG OMELETTE	\$10
with aged triple crème French Chaumes cheese; served with a garnee of pan-roasted late summer vegetables and a breakfast bakery item.	
ORGANIC POTATO & GOAT CHEESE FOLDED EGG OMELETTE	\$10
Kennebec and Dakota Chief potatoes hashed with Snowville cream, Bluejacket Creamery Arrowhead Chevre, caramelized onion, and loadsa' herbs. Served with a roasted brussel sprout garnee and a breakfast bakery item.	
SMOKED PORK, SWEET POTATO, AND GREEN CHILE FOLDED EGG OMELETTE	\$12
Cider braised smoked pork shoulder with Amish cheddar, Beauregard sweet potatoes, caramelized onion and mild green chilies; crowned with smoked tomatillo salsa and served with a bakery item.	,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,
SHREDDED APPLE AND FARMER'S CHEESE PANCAKES  Honeycrisp apples and mild farmer's cheese folded into an Ohio milled vanilla pancake batter; served with warm Rum Raisin syrup on the side.	\$9
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.	
TRUFFLED GRIDDLED CHEESE ON BRIOCHE Served with Arugula simple salad and a cup of soup.	\$9
GRILLED BUTTERMILK-BLACK PEPPER CHICKEN	\$10
All natural Ohio-raised chicken breast in a buttermilk, black pepper, and wildflower honey marinade on grilled ciabatta with local goat cheese and lemony arugula.	
FARMLAND CROQUE MADAME	\$11
A knife and fork griddled sandwich with cider braised Ohio pork shoulder, Amish smoked gouda, pickled red onion, fried egg, and smoked paprika aioli on brioche.	
FRIED GREEN TOMATO BLT	\$9
Cornmeal-dusted green tomatoes on thick slices of buttery grilled brioche with double smoked cherrywood bacon, a fried yard egg, oo-ee! sauce, and a leaf or two of something crisp, green, and local.	

## **SOUPS**

	CREAM OF TOMATO WITH PEPPERED BACON\$2.5 C	Sup 4 Bowl
IEGAN	PUMPKIN - BLACK BEAN\$2.5 C	Sup 4 Bowl
	SIDES	
	SIMPLE SALAD OF ARUGULA  Dressed with Olive Oil and Lemon.	\$4
	ANSON MILLS STONE GROUND GRITS WITH SHARP WHITE CHEDDAR With your choice of Andouille Cream Gravy, or Pan Roasted Mushrooms.	\$4
	CRISPY PAN-ROASTED FINGERLING POTATOES (Not Vegetarian)	\$4
	MAC & CHEESE: CAVATAPPI, AMISH CHEDDAR, LOCAL GOAT CHEESE.	\$4
	FRESH TAMWORTH HERITAGE PORK SAUSAGE	\$4
	CHERRYWOOD DOUBLE SMOKED BACON	\$4
	BLUESCREEK FARMS SPICY ANDOUILLE LINK SAUSAGE All natural, gluten free, hormone free.	\$5
	GRIDDLED CINNAMON ROLL, SERVED WARM WITH STRING ICING, OR WITH PAN-ROASTED CARAMEL HONEYCRISP APPLES.	\$4 / 5
	GRILLED BREAD, YOUR CHOICE OF ONE OF THE FOLLOWING: Ciabatta, Hand-sliced Brioche, or "Bird's Head" Buttermilk Biscuits.	\$2
	BUTTERMILK PANCAKE, REAL MAPLE SYRUP	\$3
	BEVERAGES	
	FOUNTAIN SODA, FRESH BREWED SHANGRA-LA ICED TEA	\$2.25
	SAN PELLEGRINO (SPARKLING) OR ACQUA PANNA (STILL) WATER	\$4
	SAN PELLEGRINO ARANCIATA OR LEMONATA	\$2
	FRENCH ROASTED SINGLE ORIGIN GUATAMALA SHB (STRICTLY HARD BEAN) COFFEE	\$2.5
	SHANGRA-LA ORGANIC HOT TEAS  Earl Grey, Green Tea, English Breakfast, Black Currant Decaf, or Spiced Chai	\$2.5
	LOCALLY PRESSED SWEET APPLE CIDER	\$2
	FRESH SQUEEZED ORANGE JUICE	\$3
	APPLE OF V-8 THICE	<b>\$</b> 2

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

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

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

Consumer Advisory... CONSUMING RAW OR UNDERCOOKED MEATS, EGGS OR SHELLFISH CAN BE POTENTIALLY HAZARDOUS