

## BRUNCH COCKTAILS

<b>Mimosa</b> orange, cranberry, pineapple, prosecco.....	12
<b>Bloody Mary</b> house bloody mix, misguided vodka, lemon, cornichon, sport pepper, vienna sausage...	14
<b>Hair of the Dog</b> 7 oz modelito sidecar, choice of well shot.....	11

## PLATES

<b>Farm Breakfast Sandwich</b> fried egg, Kilgus bacon, currant mostarda, PFF chèvre, brioche.....	14
<b>French Omelette</b> PFF chèvre, herb salad.....	12
<b>Potato Pave</b> caramelized onions, PFF cheese, chives, tobiko.....	14
<b>Farm Hash</b> mixed seasonal vegetables, fried egg, toasted baguette, chipotle aioli.....	16
add Abundant Pastures roasted chicken.....	6
<b>French Toast</b> goat's milk custard, pecan butter, seasonal jam, whipped cream.....	16
<b>Eggs Benedict</b> focaccia, Kilgus ham, sauce choron, chives, soft yolk poached egg.....	16
<b>Jambon Beurre</b> baguette, Kilgus ham, beurrmont fleur de sel butter, PFF chèvre, cornichon, radish....	16
<b>Chicken Sandwich</b> Abundant Pastures chicken thigh, chili crisp aioli, tomato jam, Kilgus bacon, brioche.....	15
<b>Farmstead Sandwich</b> chef's choice seasonal vegetable, chèvre, grilled focaccia.....	15

## SIDES

<b>Side of Bacon</b> 3 pieces Kilgus bacon.....	6
<b>Seasonal Fruit</b> ask server.....	6
<b>Side of Toast</b> toasted baguette, butter, jam.....	5
<b>Parfait</b> PFF goat's milk yogurt, pecan granola, pomegranate seeds.....	8
<b>Chef's Seasonal Pastry</b> ask server.....	6
<b>CIB Apple Cider Croughnuts</b> .....	4
<b>Elderberry Tart</b> multigrain crust, elderberry, raspberry.....	8

## BOARDS

### PRAIRIE FRUITS CHEESE PLATE | 16

PFF cheeses, house-made pickled vegetables, jam, local honey, crackers

### CHARCUTERIE AND CHEESE | 26

cured meats, PFF cheeses, house-made pickled vegetables, jam, olives, mustard, grilled bread, crackers

### BAKED BLOOMY | 17

PFF cheese, grilled focaccia, d'anjou pear, pickled fennel, herb salad, praline pecans, honey

An 18% service charge will be included on all checks in support of the entire farm team.

Please inform your server of any dietary restrictions or allergies; consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of food borne illness.

# BRUNCH