



SHAREABLES

BREAKFAST FARE

FARMER'S BREAKFAST POTATOES {v | gf}
fried russet potatoes, caramelized onions, fine herbs,
ranch crème fraiche | 6

BREAD BASKET {v}
house-made daily bread, butter & jam | 7

SOFT PRETZELS {v}
three warm house-made pretzels,
house-made ale cheese "whiz" | 9
add fourth pretzel +2



BURGERS

served with farmer's breakfast potatoes
sub root vegetable hash or field greens salad +2
sub house-made gluten-free bread +2.5

FARMER MAC'S BURGER {gf+2.5}
local ground beef, cheddar, red onion, lettuce,
burger sauce, grandma's pickles, on a house-made
milk & honey bun | 15
add bacon, wild mushrooms, fried egg +2 per

GOBBLER BURGER {gf+2.5}
local ground turkey, muenster cheese, kale, ranch
crème fresh, grandma's pickles, on a house-made
milk & honey bun | 14
add bacon, wild mushrooms, fried egg +2 per



SIDES

2 eggs {made to order} | 3
bacon | 3
sage pork sausage | 3
chicken sausage | 4
root vegetable hash | 3.5
buttered country or wheat toast | 2.5 {gf+2.5}
bread pudding french toast with cinnamon
whipped cream | 5
buttermilk pancake with cinnamon whipped cream | 4
add blueberries, pecans, bacon, chocolate chips +75¢ per
bacon blueberry breakfast cupcake | 3.75
brioche cinnamon roll | 4
donut muffin | 1.75



FARMERS BRUNCH {v | gf+2.5}
scrambled eggs, root vegetable hash, bread pudding,
french toast & your choice of chicken sausage, sage
pork sausage, bacon, or creamed spinach & kale | 15

WOKE UP CRABBY TOAST
crab cake, country bacon, tomatoes, poached egg,
avocado spread, on our house-made naturally
leavened toasted bread | 17

FARMHOUSE B.E.L.T. {gf+2.5}
country bacon, sunny-side up eggs, wilted tuscan kale,
farm tomatoes, warm tomato vinaigrette, herbed aioli,
served open-face on our house-made naturally
leavened toasted bread", served with farmer's
breakfast potatoes | 14
{sub root vegetable hash or field greens salad +2}

BISCUITS & GRAVY
house-made buttermilk cheddar biscuit, maple
sausage gravy, two fried eggs, served with
farmer's breakfast potatoes | 15
{sub root vegetable hash or field greens salad +2}

THE COPPER BENEDICT* {gf+2.5}
country bacon, poached eggs, traditional hollandaise,
house-made English muffin, served with farmer's
breakfast potatoes | 16
{sub root vegetable hash or field greens salad +2}

COUNTRY QUICHE
seasonal ingredients, cheese, rustic pie dough,
served with a field green salad | 15

CIDER PORK HASH {gf}
cider braised pork, roasted vegetable hash, two poached
eggs, pickled fennel, miso hollandaise | 18

THE HEN OMELETTE {v | gf}
three-egg omelette, served with farmer's breakfast potatoes
| 8 {sub root vegetable hash or field greens salad +2}
choose your add-ins:
lobster +8
bacon +2
sage pork sausage +3
chicken sausage +4
roasted wild mushrooms +2
spinach +2
tomato +1
red onion +1
cheddar +2
pecorino +2
gruyère +2

BUTTERMILK PANCAKES {v}
with cinnamon whipped cream | 11
choose your add-ins +2 per:
blueberries / pecans / bacon / chocolate chips

FARMHOUSE SALAD* {gf}
hot roasted wild mushrooms, candied bacon, cashews,
ricotta, poached egg, baby greens, tarragon white
balsamic vinaigrette | 13 / add pulled chicken +4



WE MAKE EVERYTHING FROM SCRATCH USING AS MANY LOCAL INGREDIENTS AS POSSIBLE.
HERE ARE SOME OF THE LOCAL FARMS & PURVEYORS WE USE:

peterson craftsman meats
gentleman forager
bare honey

morley's maple syrup
st. croix valley produce
weed's greens

honey & mackie's
bob the farmer

We kindly request that when busy during brunch, our guests limit their brunching to two hours or less to allow others to enjoy this wonderful experience as well. We may request the use of your table after two hours in order to accommodate additional guests with brunch reservations. We thank you in advance for your understanding and cooperation. Brunch on!

{v} = can be made vegetarian upon request / {g} = can be made gluten free upon request

*These items are served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Our food is prepared in a common kitchen with risk of gluten exposure and nut cross-contamination. Individuals with gluten sensitivity and nut allergies should exercise discretion.