**BREAKFAST FARE**

**FARMERS BRUNCH**
- 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.**
- 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**
- 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**
- cider braised pork, roasted vegetable hash, two poached eggs, pickled fennel, miso hollandaise | $18

**THE HEN OMELETTE**
- 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**
- with cinnamon whipped cream | $4
  - (add blueberries, pecans, bacon, chocolate chips +75¢ per)

**FARMHOUSE SALAD**
- hot roasted wild mushrooms, candied bacon, cashews, ricotta, poached egg, baby greens, tarragon white balsamic vinaigrette | $13
  - (add pulled chicken +$4)

---

**SHAREABLES**

**FARMER’S BREAKFAST POTATOES**
- fried russet potatoes, caramelized onions, fine herbs, ranch crème fraîche | $6

**BREAD BASKET**
- house-made daily bread, butter & jam | $7

**SOFT PRETZELS**
- three warm house-made pretzels, house-made ale cheese “whiz” | $9
  - add fourth pretzel +$2

---

**BURGERS**

**FARMER MAC’S BURGER**
- 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**
- 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
- 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

---

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!