



farmer's table

FRESH • HEALTHY • DELICIOUS

BRUNCH

Served Saturday & Sunday | 10am-3pm

All items are served with a choice of Yukon Gold Potato Hash or Seasonal Fruit

Classic Rise & Shine *gf*

Scrambled Eggs, Applewood Smoked Bacon / 12

Farmer's Omelet Florentine *veg/gf*

Organic Tomatoes & Spinach, Cheddar Cheese / 12

Crushed Avocado Toast *veg*

Multigrain Bread, Sunny Side-Up Eggs, Guacamole, Organic Tomato, Arugula, Lemon Dressing / 13

Farmer's Table Palooza

Blueberry Multigrain Pancakes, Scrambled Eggs, Applewood Smoked Bacon, Chicken Sausage / 15

SIDES: Applewood Smoked Bacon
or Chicken Sausage / 5

ADD: Cheddar Cheese, Vegan Mozzarella
or House Made Mozzarella / 2

Farmer's Favorite

Multigrain Pancakes *veg*

Local Greek Yogurt, Acai Blueberry Sauce

Short Stack (3) / 8

Tall Stack (5) / 11

v. vegan veg. vegetarian gf. gluten free

"FTA" - Farmer's Table Approved

We do our best every day to consciously source the cleanest ingredients for our guests. Where ever you see "Farmer's Table Approved" (FTA) on our menu, it means we carefully sourced that item to be of the highest quality available. We proudly serve grass-fed and grass-finished beef; antibiotic, hormone- and steroid-free chicken, chemical-free shrimp, and sustainable seafood. We support local farms for fresh produce when available and harvest produce from our own organic garden. We strictly adhere to the Environmental Working Group's Dirty Dozen Food philosophy, sourcing only organic products for their recommended fruits and vegetables. Ask your server for more information.

Some items may be served raw or undercooked.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Your meal may contain traces of flour as we are not a gluten-free facility.

