



SUNDAY BRUNCH

BOTTOMLESS MIMOSAS, BELLINIS & BLOODY MARY'S "Mix & Match"

(2 hour maximum, with menu item purchase)



BRUNCH FEEL GOOD FOOD

starters

Signature Split Pea Soup v/gf / 8

Buffalo Cauliflower v/gf

Oven Fired Cauliflower "Drumettes", Vegan Ranch Dip & Celery / 14

Famous Chicken Meatballs gf or Vegan Quinoa Meatballs v/gf

House Made Mozzarella or Vegan Mozzarella, Pomodoro Sauce / 14

Soup of the Day /8

Peppadew & Pine Nut Hummus v

Heirloom Carrots, Cucumber, Warm Pita Bread / 14

Cucumber & Avocado "Tartare" v

Herbed Lavash Crackers, Ginger-Lime Dressing / 12

flatbreads All Flatbreads are prepared on a Cauliflower Crust

Roasted Wild Mushroom veg/gf

White Cheddar & Goat Cheese, Fig Braised Onion Jam, Savory Herbs / 18

BBQ Brisket gf

Slow Braised Brisket, Cheddar Cheese, Caramelized Onion, House BBQ Sauce / 19

Margherita veg/gf

Hand Made Mozzarella, Blistered Grape Tomatoes, Fresh Basil, Pomodoro / 16

greens.

Mediterranean veg/gf

Romaine Hearts, Feta, Cucumbers, Peppers, Red Onions, Olives, Tomatoes, Lemon Oregano Vinaigrette / 17

Florida 77 veg/gf

Field Greens, Avocado, Oranges, Carrots, Hearts of Palm, Candied Cashews, Mile Marker 77 Vinaigrette / 17

Garden Salad veg

Field Greens, Cucumbers, Organic Tomatoes, Carrots, Choice of House Made Dressings / 12

Farmer's Table Cobb gf

Romaine Hearts, Chicken, Egg, Avocado, Cucumbers, Organic Tomatoes, Carrots, Crumbled Blue Cheese, Chopped Bacon, Wildflower Honey Vinaigrette / 19

Norwegian Salmon / 15 Grass Fed Skirt Steak / 16 White Shrimp / 13 Marinated Domestic Tofu / 7 Springer Mountain Chicken Paillard / 10

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.



brunch

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

Classic Rise & Shine gf

Organic Scrambled Eggs, Applewood Smoked Bacon / 14

Blueberry Multigrain Pancakes veg

House Made Berry Preserve, Warm Maple Syrup Short Stack (3) / 12 Tall (5) / 16

Skirt Steak 'n Eggs gf

Center Cut Grass-Fed Skirt Steak, Scrambled Eggs, Pico De Gallo / 30

Crushed Avocado Toast veg

Multigrain Bread, Sunny Side-Up Eggs, Guacamole, Organic Tomatoes, Arugula, Lemon Dressing / 18

Florentine Omelette gf

Organic Tomatoes & Baby Spinach, White Cheddar Cheese / 16

Farmer's Table Palooza

Blueberry Multigrain Pancakes, Scrambled Eggs, Nitrate Free Bacon, Chicken Sausage / 20

club favorites

Grilled Chicken Paillard gf

Baby Arugula, Organic Grape Tomatoes, Red Onions, Shaved Parmesan, Lemon-Oregano Vinaigrette / 24

"Spasta" & Meatballs gf

Choice of Chicken or Vegan Meatballs, Spaghetti Squash, Organic Spinach, Tomato Basil Sauce / 24 ADD: Vegan Mozzarella / 2 or House Made Mozzarella / 2

Pressed Turkey B.A.L.T.

Bacon, Avocado, Lettuce, Tomato, Dijon Aioli, Grilled Multi-Grain Toast / 16

Farmer's Table Cheeseburger

Toasted Brioche Bun LTO, Pickle / 18 Choice of: Cheddar, Mozzarella, or Blue Cheese

Norwegian Salmon Club

Grilled Salmon Filet, Nitrate Free Bacon, LTO, Toasted Multi-Grain Pickle, Citrus Aioli / 23

Served with a choice of Oven Fries. Crispy Fries or Cole Slaw

plant forward sides

All Sides are Vegan & Gluten Free / 8 each

Roasted Wild Mushroom Balsamic Brussels Sprouts

Baked Yukon Gold Steak Fries Roasted Spaghetti Squash

Consciously Sourced

We proudly serve grass-fed, antibiotic and hormone free beef; antibiotic, hormone- and steroid-free chicken, chemical-free shrimp, and sustainable seafood. We support local farms for fresh produce when available. We strictly adhere to the Environmental Working Group's Dirty Dozen Food philosophy, sourcing only organic products for their recommended fruits and vegetables.

For Parties of 8 and more, there will be a 20% service charge added

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