

# BREAKFAST

## FARM FAVORITES

*Choice of Potato Hash or Seasonal Fruit*

### **FARMER'S MARKET OMELET VEG/GF**

Organic Spinach & Tomato, Roasted Mushrooms, Peppers, Swiss Cheese / 17

### **RISE & SHINE GF**

Pasture-Raised Scrambled Eggs, Nitrate-Free Applewood Smoked Bacon / 14

### **PALOOZA**

Multigrain Pancakes, Pasture-Raised Scrambled Eggs, Chicken Sausage & Nitrate-Free Applewood Smoked Bacon / 22

### **1901 BREAKFAST SANDWICH**

Toasted Pretzel Roll, Pasture-Raised Over Easy Egg, Nitrate-Free Applewood Smoked Bacon, Arugula, Tomato, Cheddar Cheese / 17

### **ZUCCHINI "PIE" VEG**

White Balsamic Saffron Reduction, Farm House Salad / 19

### **STEAK & EGG SKILLET GF**

Grass-Fed Hanger Steak "Bites", Pasture-Raised Scrambled Eggs, Potato Hash, Cheddar Cheese, Blistered Tomato / 22

### **FARMER'S HOUSE SMOKED SALMON**

Chive Cream Cheese, Toasted Sourdough Bread, Tomato, Pickled Red Onions, Cucumber, Sunflower Sprouts / 23

### **OUR EGG "SALAD" VEG**

Toasted Country Bread, Thai Chili Aioli, Cucumbers, Scallions / 14

### **AVOCADO SMASH TOAST V**

Mountain Bread, Tomato, Cucumber, Radishes, Sprouts, Lemon EVOO / 15

*ADD: Smoked Salmon / 10 Crumbled Feta / 2 Sunny Side Up Eggs / 5*

### **BLUEBERRY MULTIGRAIN PANCAKES VEG**

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

### **SUNRISE GRANOLA BOWL VEG**

Organic Low Fat Greek Yogurt, Fruits & Berries, House Made Granola, Local Honey / 13

## HOUSE MADE BAKED GOODS

**BLUEBERRY STREUSEL MUFFIN VEG / 3.25**

**OATMEAL BREAKFAST BAR VEG / 4.50**

### **SCONES V**

Blueberry or Chocolate / 4.50

**GLUTEN FREE - GF | VEGAN - V | VEGETARIAN - VEG**

**Culinary Director Michael Schenk & Executive Chef Bruce Feingold**

## MINDFULLY SOURCED

*At Farmer's Table, you can trust what's on your plate. We proudly serve grass-fed beef; antibiotic-, hormone- and steroid-free chicken, chemical-free shrimp, sustainable seafood, and pasture-raised, cage-free, free-range eggs. 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 produce from their recommended lists. Our breads and pastries are baked fresh in-house daily using only the finest certified organic flours. We eliminated all seed oils and exclusively use "Zero Acre" Oil and Extra Virgin Olive Oil in our kitchen.*

*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.*

*For parties of 8 or more, there will be a 20% service charge added.*