

LI'L FARMERS

(Age 10 & Under)

BREAKFAST & BRUNCH

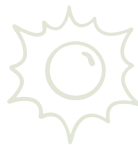
Served Monday-Friday 7:30am-11am

Saturday & Sunday 7:30am-3pm

Served with a Choice of Potato Hash or Fruit

PANCAKES

Plain, Chocolate Chip or Blueberry Pancakes,
Nitrate-Free Applewood Smoked Bacon,
Organic Butter & Maple Syrup / 9



SCRAMBLED EGGS

Nitrate-Free Applewood Smoked Bacon / 9

CHEESE OMELET

Farm Fresh Pasture-Raised Eggs, Mozzarella Cheese / 9



LUNCH & DINNER

Served Monday-Sunday | 11am-Close

LI'L PIZZA VEG

Pita Bread, Pomodoro Sauce, Mozzarella Cheese / 7

PRETZEL & BUTTER VEG

House Made Pretzel Roll, Organic Butter / 5

SPAGHETTI & MEATBALLS

Whole Wheat Spaghetti, Pomodoro Sauce, Chicken Meatballs / 9

CHICKEN FINGERS GF

Baked Yukon Gold Steak Fries, Honey Mustard Dip / 9

GRILLED CHEESE VEG

Mountain Bread, Cheddar Cheese, Baked Yukon Gold Steak Fries / 9

GRILLED CHICKEN & FRIES GF

Chicken Paillard, Baked Yukon Gold Steak Fries / 12



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

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.

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