

# BREAKFAST

## FARM FAVORITES

*Choice of Potato Hash or Seasonal Fruit*

### 1901 BREAKFAST SANDWICH

Toasted Pretzel Roll, Over Easy Egg, Bacon, Avocado, Cheddar Cheese, Arugula, Tomato / 19

### RISE & SHINE GF

Pasture-Raised Scrambled Eggs, Nitrate-Free Applewood Smoked Bacon / 15

### PALOOZA

Multigrain Pancakes, Pasture-Raised Scrambled Eggs, Chicken Sausage & Nitrate-Free Applewood Smoked Bacon / 24

### FARMER'S MARKET OMELET VEG/GF

Organic Spinach & Tomato, Roasted Mushrooms, Peppers, Swiss Cheese / 18

### FARMER'S HOUSE SMOKED SALMON

Toasted "High Protein" Organic Sourdough Bread, Chive Cream Cheese, Tomato, Pickled Red Onions, Cucumber, Sunflower Sprouts / 24

### EGGS LABRADOR VEG/GF

Sunny Side Up Eggs, Vegan Chorizo, Crispy Corn Tortillas, Avocado, Black Bean & Toasted Corn "Salsa", Cotija Cheese / 19

### BLUEBERRY MULTIGRAIN PANCAKES VEG

Warm Vermont Maple Syrup & House Made Berry Preserve  
Short Stack (3) / 13 | Tall Stack (5) / 18

### CORNBREAD WAFFLES VEG

Maple Yogurt Sauce, Organic Strawberries & Caramelized Apples / 16

### STEAK & EGG SKILLET GF

Grass-Fed Hanger Steak "Bites", Pasture-Raised Scrambled Eggs, Potato Hash, Cheddar Cheese, Blistered Tomato / 24

### AVOCADO SMASH TOAST V

Mountain Bread, Tomato, Cucumber, Radishes, Sprouts, Lemon EVOO / 15  
*ADD: Smoked Salmon / 12 Crumbled Feta / 2 Sunny Side Up Eggs / 6*

### SUNRISE GRANOLA BOWL VEG

Organic Low Fat Greek Yogurt, Fruits & Berries, House Made Granola, Local Honey / 14

## HOUSE MADE BAKED GOODS

**BLUEBERRY STREUSEL MUFFIN VEG / 2.75**

**SCONES V** Blueberry or Chocolate / 4.50

## OUR HOUSE MADE ORGANIC BREADS

*Choice of Non GMO Vegan "Butter", Organic Dairy Butter or Hummus*

**PRETZEL VEG OR FOCACCIA ROLL V / 3.50**

**TOASTED MOUNTAIN BREAD V / 3.50**

**TOASTED "HIGH PROTEIN" SOURDOUGH V / 4**

**FARMER'S BAGUETTE VEG / 6**

**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.