

# BREAKFAST

## FARM FAVORITES

*Choice of Potato Hash or Seasonal Fruit*

### 1901 BREAKFAST SANDWICH

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

### RISE & SHINE **GF**

Organic Scrambled Eggs,  
Nitrate-Free Applewood Smoked Bacon / 16

### PALOOZA

Multigrain Pancakes (2), Organic Scrambled Eggs,  
Chicken Sausage & Nitrate-Free Applewood Smoked Bacon / 25

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

Organic Spinach & Tomato, Roasted Mushrooms,  
Peppers, Swiss Cheese / 19

### FARMER'S HOUSE SMOKED SALMON

Toasted "High Protein" Organic Sourdough Bread, Chive Cream Cheese,  
Tomato, Pickled Red Onions, Cucumber, Sunflower Sprouts / 25

### EGGS LABRADOR **VEG/GF**

Sunny Side Up Eggs, Vegan Chorizo, Crispy Corn Tortillas, Avocado,  
Black Bean & Toasted Corn "Salsa", Cotija Cheese / 20

### BLUEBERRY MULTIGRAIN PANCAKES **VEG**

Warm Vermont Maple Syrup & House Made Berry Preserve  
Short Stack (3) / 14 | Tall Stack (5) / 19

### CORNBREAD WAFFLES **VEG**

Maple Yogurt Sauce, Organic Strawberries & Caramelized Apples / 17

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

Grass-Fed Hanger Steak "Bites", Organic Scrambled Eggs,  
Potato Hash, Cheddar Cheese, Blistered Tomato / 25

### AVOCADO SMASH TOAST **V**

Mountain Bread, Tomato, Cucumber, Radishes, Sprouts, Lemon EVOO / 16  
*ADD: Smoked Salmon / 12 Crumbled Feta / 2 Sunny Side Up Eggs / 6*

### SUNRISE GRANOLA BOWL **VEG**

Organic Low Fat Greek Yogurt, Fruits & Berries, Granola, Local Honey / 15

## HOUSE MADE BAKED GOODS

**BLUEBERRY STREUSEL MUFFIN **VEG**** / 3.25

**SCONES **V**** Blueberry or Chocolate / 4.75

## OUR HOUSE MADE ORGANIC BREADS

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

**PRETZEL **VEG**, FOCACCIA **V** OR FARMHOUSE ROLL **V**** / 3.75

**TOASTED MOUNTAIN BREAD **V**** / 3.75

**TOASTED "HIGH PROTEIN" SOURDOUGH **V**** / 4.25

**FARMER'S BAGUETTE **V**** / 6.25

**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.