



SKILLET PLATES

Poached eggs or egg whites \$ 1.00 additional.....

MAC & BLUE \$9
Cavatappi, bechamel, aged gorgonzola piccante, Laurel Valley cora, and roasted sweet pimenton peppers.

MAC & FARMER'S ROLL \$12
Mac & Blue with the addition of pulled slow braised grass fed ribeye.

ITALIAN SAUSAGE AND PEPPERS \$10
House made sweet Italian sausage, red gravy, and spicy fried peppers over soft polenta with a poached egg.

SWEET POTATO & GREEN CHILE FOLDED EGG OMELETTE (LIMITED QUANTITY) \$10
Local earthy Beauregard, Georgia Comet, and Jersey White sweet potatoes from our cellar with roasted green chiles, cranberry beans, and Amish cheddar.

RUSTIC TRADITIONAL BREAKFAST \$9
Two local yard eggs "your style", crispy Fingerling Potatoes, and choice of double smoked Cherrywood Bacon or heritage Tamworth Pork Sausage.

BETWEEN BREADS

*All Sandwiches served with a little lagniappe; just a little something extra on the side,
always fresh, always seasonal, subject to the Chef's whims.*

TRUFFLED GRIDDLED CHEESE ON BRIOCHE \$9
Served with an arugula simple salad and a cup of soup.

FARMLAND CROQUE MADAME \$12
A knife and fork griddled sandwich with cider braised Ohio pork shoulder, Greenfield Farms organic horseradish cheddar, pickled red onion, fried egg, and smoked paprika aioli on brioche.

PEPPER AND EGG SANDWICH \$9
Local yard eggs scrambled with Laurel Valley cheddar on grilled ciabatta with spicy Hungarian goat horn peppers; served with fingerling potatoes.

SPICY BRAISED BEEF SHORT RIB \$12
On grilled hand sliced brioche with fried Hungarian Goathorn peppers, Greenfield Farms smoked gouda, and Apple - Horseradish aioli.

SWEET MEADOWS FARM LAMB BURGER \$12
Group raised, tether free; served on brioche with stinky cheese, wilted pea shoots, and a grainy aioli.

Between Breads, cont.

RED REUBEN \$12
House brined corned beef on grilled seeded rye with grainy mustard, Amish swiss, and braised red cabbage finished with red wine, apple, honey, and caraway.

GRILLED TURKEY RACHAEL \$12
House smoked turkey on grilled seeded rye with Greenfield Farms Amish swiss, house thousand, and a sweet savoy slaw.

SOUP(S)

CREAM OF TOMATO WITH ROASTED GARLIC \$3 Cup 5 Bowl

SAUSAGE AND WHITE BEAN STEW \$3 Cup 5 Bowl

SIDES

STUTZMAN STONE GROUND SOFT POLENTA WITH TALEGGIO \$4
with Roasted Killbuck Valley Mushrooms or Red Gravy.

ROASTED BRUSSELS WITH LOCAL FUJI APPLE, SHERRY - MAPLE GLAZE \$4

CRISPY PAN-ROASTED FINGERLING POTATOES \$4
(Not Vegetarian)

DAVIS CREEK DOUBLE SMOKED CHERRYWOOD BACON \$4

FRESH TAMWORTH HERITAGE PORK SAUSAGE \$4
House-made and pattied fresh daily...

HOUSE SMOKED SPICY ANDOUILLE LINK SAUSAGE \$5
All natural, gluten free, hormone free.

BEVERAGES

FOUNTAIN SODA, FRESH BREWED SHANGRA-LA ICED TEA \$2.25
Coke, Diet Coke, Sprite, Sprite Zero, Black Birch Root Beer, Ginger Ale, All natural Black or Raspberry Iced Tea.....unlimited refills

SAN PELLEGRINO (SPARKLING) OR ACQUA PANNA (STILL) WATER \$4

SAN PELLEGRINO ARANCIATA OR LEMONATA \$2

FRENCH ROASTED SINGLE ORIGIN GUATAMALA SHB (STRICTLY HARD BEAN) COFFEE \$2.5

SHANGRA-LA ORGANIC HOT TEAS \$2.5
Earl Grey, Organic Green Tea, Roasted Rice Green Tea, English Breakfast, Black Currant Decaf, or Spiced Chai.

Menu items may sell through during the course of the day and not be available for the entire service.

Menu changes frequently; sometimes weekly, sometimes daily, sometimes during service.

We do however, promise that all items served will be fresh and with Chef's highest standards.

Consumer Advisory... CONSUMING RAW OR UNDERCOOKED MEATS, EGGS OR SHELLFISH CAN BE POTENTIALLY HAZARDOUS