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## BREAKFAST ENTREES

Served With Farmers Grilled Potatoes

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### **The Classic 8**

Two Eggs Your Way, Applewood Smoked Bacon or Sausage

### **Farmhouse Omelet 9**

Three Eggs, Smoked Ham, Applewood Smoked Bacon, Cheddar Cheese

### **Steak & Eggs 16**

4oz Grilled Filet, Two Over Easy Eggs, Balsamic Demi

### **Egg White Omelet 8**

Four Egg Whites, Broccoli, Baby Spinach, Heirloom Tomatoes

### **Crab Cake 14**

Two Poached Eggs, Jumbo Lump Crab Cakes, Spinach, Smoked Tomato Hollandaise

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## SMALL PLATES

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### **Morning Tacos 7**

Scrambled Eggs, Chorizo, Roasted Peppers, Onions, Smoked Jalapeno Salsa, Corn Tortillas

### **Sausage & Cheese Sandwich 7**

Two Over Easy Eggs, Smoked Ham, Cheddar Cheese, Tomato, Croissant

### **The Burrito 7**

Scrambled Eggs, Flour Tortilla, Chipotle Sausage, Cheddar Cheese, Smoked Jalapeno Salsa

### **Classic Buttermilk Pancakes 5**

Three Buttermilk Pancakes, Maple Syrup, Fresh Berries

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## SIDES

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Oatmeal & Brown Sugar 4  
Fresh Fruit 4  
Farmers Potatoes 3  
Applewood Smoked Bacon 2  
Sausage Patty 3  
Grilled Smoked Ham 3  
English Muffin 2  
Wheat or White Bread 1.50  
Single Egg 1.50

## BEVERAGES

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Milk 2.50  
Chocolate Milk 2.75  
Juice 2.50  
Orange, Apple, Cranberry,  
Pineapple, Tomato, Grapefruit  
Fountain Soft Drink 2  
Bottle Soft Drink 2.75  
Gatorade 3  
San Pellegrino 4

**Jason Martin, Executive Chef**

Consuming raw or undercooked meat, poultry, seafood, shellfish and eggs may increase the risk of food borne related illness