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Farm House



Menu

Fresh Squeezed OJ \$3 / Signature Blend Rex Coffee \$3 / Iced Tea or Soda \$2

Winter Cobb / romaine / chicken / cherries / apple / egg / almonds / bacon / feta / honey mustard - \$13

Bs & G / buttermilk biscuits / bacon sausage gravy / peppers / herbs / white cheddar / potatoes - \$11

French Toast Waffle / lingonberry butter / local hickory syrup / berries / whip - \$10

Squawk and Squeal / shaved ham / brie / folded omelet / crispy potatoes / remoulade / potatoes - \$10

Fresh Start / local vanilla greek yogurt / house-granola / local honey / berries – \$6

Breakfast Naan BLAT / smoked bacon / lettuce / avocado / folded omelet / tomato relish / potatoes - \$11

Cake For Breakfast / pancake layers / maple buttercream / mocha ganache - \$5

Swedish Cinnamon Roll / swedish pearl sugar / cinnamon whipped cream cheese - \$3

Local Bacon / super thick sliced / brown sugar / herbs **(3 pcs)** – \$6

Side of Toast / whole grain or ciabatta / lingonberry butter or citrus curd - \$3

Side of Crispy Potatoes - \$3

We may be able to remove certain items from a dish, but we are unable to offer substitutions.

Our kitchen uses shellfish, flour, eggs, nuts, and dairy; please let us know if you have an allergy and we will keep you safe!

Some items are served or ordered undercooked, and consuming raw or undercooked meats, seafood, poultry or eggs may increase your risk of food-borne illness. Thank you for your understanding!