

# River Valley Farmer's Table Brunch Menu

1816-1820 W. Wilson Ave  
Phone: 872-208-3267  
Hours: 11am - 9pm Tues – Friday  
9am - 9pm Weekends  
www.rivervalleyfarmerstable.com

## Small Plates

### **Beignet of the day \$7**

Today's offering of ricotta doughnuts with dipping sauce.

### **Soups cup \$3.50/bowl \$6**

Vegan & Gluten-free Portabella Chili or the soup of the day.

### **Fried Pickles and Shrooms \$12**

Beer-battered house made pickles, 5 types of mushrooms, and Wisconsin cheese curds served with chili aioli and RVR pasta sauce.

### **Biscuits and Gravy \$8**

Hand-made biscuits, mushroom and bacon gravy  
-Add eggs, bacon, ham, 'shrooms and/or sausage \$2 each.

### **Pickled Veg Plate \$9 V\***

Chef's selection of house-made slow-pickled RVR mushrooms and seasonal vegetables from our farm and Family

### **Garden Hummus \$10 V\***

Hummus made with fresh seasonal veggies from our farm served with vegetable crudité and house-made white corn tortilla chips

## Eggs from our Farm

All omelets are served with whole wheat Red Hen toast and house-made fermented chili and honey butter.

### **Steak Benedict \$16 \***

Grass fed skirt steak with miso-honey marinade, poached egg, cherry bomb béarnaise, buttermilk biscuit, pickled shallot, arugula, charred onion

### **Sausage Party Omelet \$12 \***

Four kinds of sausage, leeks, onions, Wisconsin horseradish cheddar cheese.

### **Ranchero Omelet \$11 \***

Five kinds of River Valley Ranch organic mushrooms, roasted farm potatoes, black beans, Oaxaca cheese and salsa from the farm.

### **Farmer's Burger \$13 \***

8 oz. of grilled grass-fed beef with mushroom and bacon gravy, pickles, arcadia greens & River Valley secret sauce on a pretzel roll. Add a fried egg \$1

### **Johnny Cakes \$16**

Organic cornmeal and sweetcorn griddle cakes served with smoked pulled pork, chow-chow, shoestring potatoes, pimento and cheese, and two poached farm eggs.

### **Mushroom Tacos \$8 – V\***

5 kinds of mushrooms, fermented black beans, cabbage slaw & heirloom salsa. 2 tacos per order.  
Add scrambled farm eggs \$2

### **Tamale of the Day \$8 – V\***

Two of our vegan and gluten-free tamales that you know and love from the farmer's markets served with portabella salsa. Add scrambled eggs \$2

### **The Reuben \$10 \***

House-corned, grass-fed beef on rye with house made caraway kraut, Swiss cheese, and 1000 Island dressing.

### **Veggie Burger \$10 – V\***

Mushroom based veggie patty from the farm with hummus, greens, RVR salsa on a whole wheat bun.

## A la Carte

2 eggs - \$5 \*

Red Hen Toast w/ house butter - \$1.50

Neuske's Bacon - \$3 \*

Big Fork Maple Bacon Sausage - \$3 \*

Home Fries - \$3 \*

Gluten-free Bread - \$3 \*

## Sides – \$3

**Mac 'n' cheese – Hand-cut Fries**

**Green Salad\* – Fried Green Tomatoes\***

**Breakfast Potatoes\***

**Soup of the Day – Portabella Chili\***

## Salads

Add: grass-fed skirt steak \$5, house smoked salmon \$5, grilled organic chicken breast \$4

**Beet Salad - Half \$7 | Entrée \$13 \***

Arcadia greens, baby arugula, Montechevre Wisconsin goat cheese, pickled farm beets, quinoa, toasted pepitas, balsamic dressing

**Fried Green Tomato Salad \$13**

Buttermilk fried green tomatoes, poached egg, house-made chow-chow, shoestring potatoes, and cherry bomb ranch dressing.

**House Salad \$8 \***

Arcadia greens, seasonal farm veggies, mushroom mix and white balsamic and shallot vinaigrette.

*\*Gluten free or gluten free substitutions available for an additional charge*