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## THE BRUNCH BURGER

<b>DOUBLE-STACKED PATTY BURGER</b>	14
Hand-Cut Fries, Comeback Sauce Upon Request: Crisp Iceberg, Tomato, Onion	
Add New York State Cheddar + \$1	
Add Double-Smoked Bacon + \$2	
Add Over-Easy Fazio Farm Egg + \$1	

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## SANDWICHES

<b>KENTUCKY HOT BROWN</b>	14
House Smoked Turkey, Roasted Tomato, Slab Bacon, Sauce Mornay	
<b>FRIED CHICKEN SANDWICH</b>	13
Chipotle Mayo, Green Goddess Slaw	
<b>SHRIMP PO'BOY</b>	13
Iceberg, Fried Lemon, Bread & Butter Pickles, Old Bay Mayo	
<b>SMOKED BRISKET</b>	14
Carolina Copper Sauce, Red Onion Marmalade, Brioche Bun	
<b>BILLION DOLLAR BLT OR ALT (v)</b>	13
Catskill Pork Belly or Avocado, Iceberg, Heirloom Tomato, Smoked Garlic Aioli, Toasted Sourdough	
<b>GRILLED VEGETABLE MUFFALETTA (v)</b>	12
Portabella, Red Onion, Sweet Peppers, Summer Squash, Kalamata Tapenade, Salted Focaccia <i>With Smoked Provolone +\$1</i>	

*All sandwiches served with choice of  
German Potato Salad, Green Goddess Slaw (v)  
or Farm Greens (v).*

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## BREAKFAST

<b>NORTH CAROLINA HOT DIPPED CHICKEN &amp; PECAN WAFFLES</b>	15
Brown Sugar Syrup	
<b>SKILLET BAKED RED EGGS</b>	14
Harissa, Chickpea, Chorizo, Farmer's Cheese	
<b>APPALACHIAN SMOKED TROUT BENEDICT</b>	15
Creamed Spinach, Coddled Eggs, Ham Hock, Hollandaise, Sourdough Toast	
<b>HOUSE GRANOLA &amp; YOGURT</b>	11
Seasonal Fruit	

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## SOUPS, SALADS & SIDES

<b>LOCAL BEET SOUP (v)</b>	7
Creme Fraiche, Dill	
<b>GOLDEN PEA SOUP</b>	8
Saffron, Ozark Ham, Crispy Potato	
<b>COUNTRY COBB SALAD (v)</b>	15
Crispy Chicken, Avocado, Piquillo Pepper, Caramelized Corn, Bacon, Creamy Ranch	
<b>FARMER'S GREENS (v)</b>	13
Herbs, Soft Farm Egg, Crispy Onions Choice of Dressing: Creamy Dijon, Ginger-Sesame Vinaigrette, Creamy Ranch Add Fried Chicken + \$2 Add Fried Shrimp + \$4	
<b>SMOKED WINGS</b>	12
Sauce Almighty, Buttermilk Blue Cheese Celery & Radish	
<b>BACON WRAPPED PEARL "KOUNTRY CLUB" DAWG</b>	6
House Sauerkraut +\$1 House Green Goddess Slaw +\$1	

*(v) Can be prepared vegetarian upon request.*

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## HOUSE STANDARD COCKTAILS

### BARRETT \$13

Calvados, Fresh juices of orange and lime, House-made orgeat\*, Ginger syrup, Cinnamon, Angostura bitters, Served on crushed ice.  
*Gregory Hedderman, Wm Farmer and Sons., 2017*

### BRIAR ROSE \$11

Amaro Montenegro, Amaro Sfumato, Fresh lime juice, Simple syrup, Soda water. Served long.  
*Matty Clark, Dutch Kills, 2017*

### CAMPARI COOLER \$11

Fresh juices of orange and lemon, Campari, House-made orgeat\*, Angostura bitters. Served on crushed ice.  
*R. Boccato, Fresh Kills, 2017*

### GREENBRIER JULEP \$11

Mint, Pink Vermouth, Oloroso Sherry, Demerara syrup, peach bitters. Served on crushed ice.  
*Adapted from Barflies and Cocktails by Harry MacElhone, 1927*

### NIGHT FLIGHT \$13

Rhum Agricole, Maple syrup, Fresh lime juice, Cinnamon.  
*Adapted from Trader Vic's Bartender's Guide, 1947*

### SOUTHPAW PUNCH \$11

Fino Sherry, Blanc Vermouth, Fresh juices of pineapple and lemon, Cinnamon syrup, Soda water. Served long.  
*Dana Skinner, Dutch Kills, 2017*

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## HOUSE FANCY SODAS

\$7 ea.

### HUDSON STANDARD SHRUB & SODA WATER

Your choice of: *Strawberry Rhubarb*,  
*Concord Grape*, *Three Pines*,  
or *Spicy Switchel*.

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## BOTTLED SODAS

\$3.50 ea.

CHEERWINE • Salisbury, NC

ABITA ROOT BEER • Covington, LA

SIoux CITY CREAM SODA • Whitestone, NY

JOHNNIE RYAN ORANGE SODA • Niagara Falls, NY

MEXICAN COCA-COLA • Atlanta, GA

DIET COCA-COLA • Atlanta, GA

SPRITE • Atlanta, GA

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## ICED TEA, COFFEE & WATER

\$3 ea.

LUZIANNE SWEET TEA • New Orleans, LA

IRVING FARM HANDCRAFTED SMALL BATCH COFFEE

Millerton, NY

BOXED WATER • Holland, MI

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EAT • DRINK • STAY

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## DRAFT BEER

\$8/Pint

\$15/Growler Fill • \$20/Growler with Fill)

*Ask about our current offerings.*

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## TALL BOYS & SMALL BOYS

SIX POINT RESIN IPA • Brooklyn, NY 6

BUDWEISER • St. Louis, MO 5

NARRANGANSETT LAGER • Narrangansett, RI 5

ANDERSON VALLEY BLOOD ORANGE GOSE • CA 6

HALF FULL BLONDE PALE ALE • Stamford, CT 6

ERDINGER WEISSBRAU NA • Erding, Germany 6

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## WINES BY THE GLASS

LOCKHART CHARDONNAY, 2014 • California 9

GOBELSBURG "GOBELSBURGER" 12

GRÜNER VELTLINER, 2015 • Kamptal, Austria

MARIE DULAC SANCERRE, 2016 • Loire France 13

CHATEAU PIGOUDET ROSÉ, 2016 • Provence France 9

PULL EIGHTY PINOT NOIR, 2015 12

Willamette Valley, Oregon

GHOSTRUNNER RED BLEND 2016 11

Lodi, California

JOEY TENSLEY CABERNET SAUVIGNON, 2016 12

Central Coast, California

FANTINEL PROSECCO NV 10

Friuli-Venezia Giulia, Italy

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LUNCH • DINE IN • TAKE OUT

*Wm.*  
**FARMER  
AND SONS**  
BOARDING & BARROOM

# BRUNCH

DINE IN | TAKE OUT

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FRIDAY - SUNDAY

10:00AM - 2:00PM

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NO. 20 SOUTH FRONT ST  
**518.828.1635**

*wmfarmerandsons.com*

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