

LUNCH MENU

BREAKFAST

FARMERS BREAKFAST VR GFR 13

Two eggs your way, sausage patty, grilled toast, & breakfast potatoes.

BLACKBROOK FARM VEGGIE HASH V GF 11

Seasonal vegetables, chimichurri sauce, breakfast potatoes, & a fried egg.

CORNED BEEF HASH GFR 13

Blackbrook veggie hash topped with our house-cured corned beef, Russian dressing, & sauerkraut.

BUTTERMILK PANCAKES V 11

A short stack of fluffy pancakes made with spiced-pear butter & granola. Served with local maple syrup.

QUICHE V 12

Quiche with seasonal ingredients served with chilled roasted vegetables. Substitute a cup of soup for \$2.

OATMEAL GF 9

Hearty rolled oats featuring rotating seasonal toppings

BISCUIT EGG SANDWICH V 11

Two-egg omelet with cheese & bang sauce on a house-baked biscuit. Served with breakfast potatoes.

ADD SAUSAGE 4

SANDWICHES

Served with your choice of hand cut fries or chilled roasted vegetable salad. Substitute soup for \$2.

REUBEN GFR 15

Corned beef brisket, sauerkraut, Russian dressing, & cheddar cheese on our house-baked bread.

CHEESEBURGER GFR 13

Grass-fed beef, cheddar cheese, & Farm Table sauce on a house-baked bun.

BEET AND SWEET SANDWICH V GFR 12

Roasted, spiced yams with a pickled beet & carrot slaw, on house-baked focaccia with feta cheese sauce, & herbs.

BBQ GOAT SANDWICH GFR 15

Tender, braised goat from Cylon Rolling Acres farm, tossed in a smoky, sweet, strawberry barbecue sauce & topped with melted cheddar cheese, & fresh slaw.

A LA CARTE

ONE ORGANIC EGG 1

SAUSAGE PATTY 4

ONE PANCAKE 3

SIDE OF FRIES 5

CHILLED ROASTED VEGETABLES 4

BRAISED CHICKEN 4

EXTRA DRESSING/SAUCE .25

STARTERS & SIDES

FLATBREAD V 12

House-made naan bread, grilled & topped with rotating local ingredients.

SNACK BOARD VR GFR 15

An array of little nibbles including cheese, meat, & house-made pickles served with bread. Good for sharing with 2-3 people.

CARAMELIZED ONION DIP V GFR 7

Served with warm bread and veggie chips.

CHILI CHEESE CURD FRIES GF 10

Hand cut fries topped with rotating chili & melted cheese curds.

CABBAGE AND PORK GF 5

A comforting side dish of braised cabbage, apples, bacon, & caraway.

BEETS AND HORSERADISH V GF 7

Roasted beets tossed in a house-made horseradish cream dressing with fresh herbs, thyme, & candied walnuts.

WARM LOCAL POTATO SALAD V GF 6

Roasted local potatoes, herby garlic mustard dressing, & smoked paprika oil.

SOUP & SALAD

Served with a slice of house-baked bread upon request.

CHILI OF THE MOMENT (CUP OR BOWL) 5/7

SOUP OF THE DAY (CUP OR BOWL) 5/7

SOUP AND SALAD 9

Your choice of soup or chili & chilled roasted vegetable salad.

WILD RICE SALAD WITH PUMPKIN V GF 13

Wild rice, soft pumpkin, purple cabbage, & leeks dressed in house vinaigrette.

ADD CHICKEN 4

ROASTED VEGETABLE AND FARRO SALAD V 12

Nutty farro grain, pickled banana peppers, & feta in a Mediterranean-inspired dressing.

ADD CHICKEN 4

MENU KEY:

Please inform your server if you have any allergies.

V: vegetarian

VR: vegetarian upon request

GF: gluten-free friendly

GFR: gluten-free friendly upon request

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

DINNER MENU

STARTERS & SIDES

- FLATBREAD V** 12
House-made naan bread, grilled & topped with rotating local ingredients.
- SNACK BOARD VR GFR** 15
An array of little nibbles including cheese, meat, & house-made pickles served with bread. Good for sharing with 2-3 people.
- CARAMELIZED ONION DIP V GFR** 7
Served with warm bread and veggie chips.
- CHILI CHEESE CURD FRIES GF** 10
Hand cut fries topped with rotating chili & melted cheese curds.
- CABBAGE AND PORK GF** 5
A comforting side dish of braised cabbage, apples, bacon, & caraway.
- BEETS AND HORSERADISH V GF** 7
Roasted beets tossed in a house-made horseradish cream dressing with fresh herbs, thyme, & candied walnuts.
- WARM LOCAL POTATO SALAD V GF** 6
Roasted local potatoes, herby garlic mustard dressing, & smoked paprika oil.

SOUP & SALAD

Served with a slice of house-baked bread upon request.

- CHILI OF THE MOMENT (CUP OR BOWL) 5/7**
- SOUP OF THE DAY (CUP OR BOWL) 5/7**
- SOUP AND SALAD 9**
Your choice of soup or chili with bread & chilled roasted vegetable salad.
- WILD RICE SALAD WITH PUMPKIN V GF 13**
Wild rice, soft pumpkin, purple cabbage, & leeks dressed in house vinaigrette.
- ADD CHICKEN 4**
- ROASTED VEGETABLE AND FARRO SALAD V 12**
Nutty farro grain, pickled banana peppers, & feta in a Mediterranean-inspired dressing.
- ADD CHICKEN 4**

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SANDWICHES

Served with your choice of hand cut fries or chilled roasted vegetable salad. Substitute soup for \$2.

- REUBEN GFR 15**
Corned beef brisket, sauerkraut, Russian dressing, & cheddar cheese on our house-baked bread.
- CHEESEBURGER GFR 13**
Grass-fed beef, cheddar cheese, & Farm Table sauce on a house-baked bun.
- BEET AND SWEET SANDWICH V GFR 12**
Roasted, spiced yams with a pickled beet & carrot slaw, on house-baked focaccia with feta cheese sauce, & herbs.
- BBQ GOAT SANDWICH GFR 15**
Tender, braised goat from Cylon Rolling Acres farm, tossed in smoky, sweet, strawberry barbecue sauce & topped with melted cheddar cheese, & fresh slaw.

ENTREES

- BUTCHER'S STEAK GF MARKET PRICE**
Ask your server for available butcher cuts. Served over creamy mashed potatoes with seasonal vegetables.
- PAN-SEARED CHICKEN THIGH WITH WILD MUSHROOM CREAM SAUCE GFR 16**
Tender chicken thighs covered in a creamy pan sauce with wild mushrooms & roasted cipollini onions.
- BUTTERNUT SQUASH FETTUCINI VR 14**
House-made duck egg pasta in a creamy butternut squash sauce with nutmeg, sage oil, toasted pepitas, & shredded pecorino.
- ADD PANCETTA 3**
- LOCAL LAMB AND PORK BRAT GF 15**
Comfort food at its finest. Served over mashed potatoes with braised pork, cabbage, apples, & sauerkraut.

A LA CARTE

- ONE ORGANIC EGG 1**
- SAUSAGE PATTY 4**
- ONE PANCAKE 3**
- SIDE OF FRIES 5**
- CHILLED ROASTED VEGETABLES 4**
- BRAISED CHICKEN 4**
- MASHED POTATOES AND GRAVY 5**
- EXTRA DRESSING/SAUCE .25**