

LUNCH MENU

Served until 3 PM

BREAKFAST

FARMERS BREAKFAST VR GFR	13
Two eggs your way, sausage patty or bacon, 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, & a fried egg.	
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.	
MAPLE BACON PECAN OATMEAL GF	9
Hearty rolled oats featuring sweet maple syrup, pecans, and local bacon.	
BISCUIT EGG SANDWICH V	10
Two-egg omelet with cheese & bang sauce on a house-baked biscuit. Served with breakfast potatoes.	
ADD SAUSAGE OR BACON	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 OR BACON	4
ONE PANCAKE	3
SIDE OF FRIES	5
CHILLED ROASTED VEGETABLES	4
BRAISED CHICKEN	4
EXTRA DIPPING SAUCE	.50
GLUTEN-FREE BREAD	1

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 onion, & feta cheese 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 - \$1 charge for gluten-free bread

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

DINNER MENU

Served at 3 PM

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

SOUP & SALAD

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- 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 onion, & feta cheese in a Mediterranean-inspired dressing.
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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**
- SIDE OF FRIES 5**
- CHILLED ROASTED VEGETABLES 4**
- BRAISED CHICKEN 4**
- MASHED POTATOES AND GRAVY 5**
- EXTRA DIPPING SAUCE .50**
- GLUTEN-FREE BREAD 1**