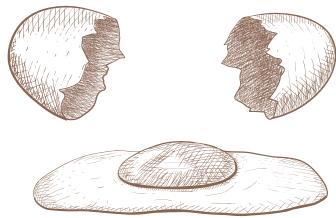


# weekend brunch

Saturday 9 AM – 3 PM | Sunday 8 AM – 2 PM



## CLASSICS

**#1 TWO EGGS & TOAST** V GFR DFR 4  
Two eggs made your way & house-made toasted bread.

**#2 TWO EGGS AND MEAT** GFR DFR 8  
Two eggs your way, buttered toast, & house pork sausage or bacon.

**#3 BISCUIT EGG SANDWICH** V GFR 7  
Buttermilk biscuit, two eggs omelet style, & cheddar cheese.

**#4 HEARTY SCRAMBLE** V GFR DFR 8  
Two eggs scrambled with rotating fixins, served with choice of toast.

**#5 FLUFFY PANCAKES** V 6  
A short stack of fluffy pancakes served with local maple syrup.  
ADD blueberries 1  
ADD pecan cinnamon butter 1

**#6 BISCUITS & GRAVY** V 6  
Two fluffy buttermilk biscuit sides smothered in pepper gravy.

## SAVORY THINGS

**HUNGRY FARMER** VR GFR DFR 13  
Two eggs your way, sausage patty or bacon, grilled toast, & roasted potatoes.

**BLACKBROOK FARM VEGGIE HASH** V GF DFR 11  
Seasonal vegetables, chimichurri sauce, breakfast potatoes, & a fried egg.

**CORNED BEEF HASH** GFR DFR 13  
Blackbrook veggie hash topped with our house-cured corned beef, egg, Russian dressing, & sauerkraut.

**BISCUIT EGG SANDWICH** V 11  
Two scrambled eggs with cheese & greens on a house-baked biscuit. Served with breakfast potatoes or salad & choice of awesome sauce.  
ADD sausage or bacon 4

**QUICHE** V 12  
Rotating seasonal fillings, served with a seasonal side salad.

**COUNTRY-FRIED STEAK** 11  
House-pounded & breaded grass-fed steak topped with pepper gravy. Served with mashed potatoes & seasonal vegetables.

**SMOKED WHITE FISH TOAST** 7  
Toasted rye bread topped with cream cheese, smoked white fish scrambled eggs, horseradish mustard cream sauce, pickled onions, & lemon zest.

## A LA CARTE

**ONE ORGANIC EGG** V GF 1  
**SAUSAGE PATTY OR BACON** GF 4  
**BUTTERMILK BISCUIT** V 3  
**PLAIN PANCAKE** V 3  
**BLUEBERRY PANCAKE** V 4  
**PECAN CINNAMON BUTTER PANCAKE** V 4  
**BREAKFAST POTATOES** V GF 4  
**BUTTER** V GF .25  
**HOUSE-MADE JAM** V GF .75  
**GLUTEN-FREE TOAST** V GF 2  
**TOAST-YOUR CHOICE:** V GFR 2  
*whole wheat or caraway rye*

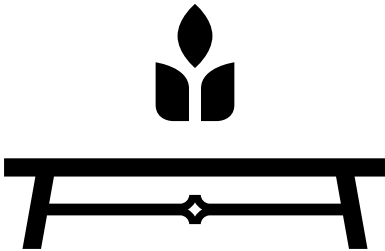
## AWESOME SAUCE AND SIDES

*All sauces are vegetarian and gluten-free.*

**HOUSE MAYO** DF .75  
**BANG! SAUCE** .75  
**RUSSIAN DRESSING** DF .75  
**SPICY MAYO** .75  
**STRAWBERRY BBQ** DF .75  
**GREEN RANCH** DF .75

**SIDE OF BREAD** V DFR 2  
**SIDE SALAD** V GF DF 4

Our menu changes with each season.  
Over 80% of the produce & proteins served here are sourced from within 40 miles, from farms using organic & sustainable methods.



## FALL + WINTER HOURS

Wednesday + Thursday 11 AM – 8 PM  
Friday 11 AM – 9 PM  
Saturday 9 AM – 9 PM  
Sunday 8 AM – 2 PM

**MENU KEY:**  
Please inform your server if you have any allergies.  
V: vegetarian  
VR: vegetarian upon request  
V: vegan  
DF: dairy-free  
DFR: dairy-free friendly upon request  
GF: gluten-free friendly  
GFR: gluten-free upon request, \$2 charge for GF bread.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.  
Please, no alterations on menu items except for GFR, VR, & DFR.

*A 20% gratuity will be added to the bill of parties of 8 or more.*