

BREAKFAST

FARM FAVORITES

Choice of Potato Hash or Seasonal Fruit

1901 BREAKFAST SANDWICH HP+

Toasted Organic Pretzel Roll & Over Easy Egg, Bacon, Avocado, Cheddar Cheese, Arugula, Tomato / 19

RISE & SHINE GF/HP+/LC

Organic Scrambled Eggs, Nitrate-Free Applewood Smoked Bacon / 16

PALOOZA HP+

Multigrain Pancakes (2), Organic Scrambled Eggs, Chicken Sausage & Nitrate-Free Applewood Smoked Bacon / 25

FARMER'S MARKET OMELET HP+/LC/VEG/GF

Organic Spinach & Tomato, Roasted Mushrooms, Peppers, Swiss Cheese / 19

FARMER'S HOUSE SMOKED SALMON HP+/LC

Toasted "High Protein" Organic Sourdough Bread, Chive Cream Cheese, Tomato, Pickled Red Onions, Cucumber, Sunflower Sprouts / 25

EGGS LABRADOR VEG/GF/HP+/LC

Sunny Side Up Eggs, Vegan Chorizo, Crispy Corn Tortillas, Avocado, Black Bean & Toasted Corn "Salsa", Cotija Cheese / 20

THE VEGAN FARMER BREAKFAST V/GF/HP+/LC

Scrambled Tofu "Eggs", Vegan Chorizo, Crispy Corn Tortillas, Avocado, Black Bean & Toasted Corn "Salsa", Vegan Cheese Crumble / 20

BLUEBERRY MULTIGRAIN PANCAKES VEG

Warm Vermont Maple Syrup & House Made Berry Preserve
Short Stack (3) / 14 | Tall Stack (5) / 19

CORNBREAD WAFFLES VEG

Maple Yogurt Sauce, Organic Strawberries & Caramelized Apples / 17

STEAK & EGG SKILLET GF/HP+/LC

Hanger Steak "Bites", Organic Scrambled Eggs, Potato Hash, Cheddar Cheese, Blistered Tomato / 25

AVOCADO SMASH TOAST V

Organic Mountain Bread, Tomato, Cucumber, Radishes, Sprouts, Lemon EVOO / 16
ADD: Smoked Salmon / 12 Crumbled Feta / 2 Sunny Side Up Eggs / 6

SUNRISE GRANOLA BOWL VEG/HP+/LC

Organic Low Fat Greek Yogurt, Fruits & Berries, Granola, Local Honey / 15

HOUSE MADE BAKED GOODS

BLUEBERRY STREUSEL MUFFIN VEG / 3.25

SCONES V Blueberry or Chocolate / 4.75

OUR HOUSE MADE ORGANIC BREADS

Choice of Non GMO Vegan "Butter", Organic Dairy Butter or Hummus

PRETZEL VEG, FOCACCIA V OR CIABATTA ROLL V / 3.75

TOASTED MOUNTAIN BREAD V / 3.75

TOASTED "HIGH PROTEIN" SOURDOUGH V / 4.25

**GLUTEN FREE - GF | VEGAN - V | VEGETARIAN - VEG
HIGH PROTEIN - HP+ | LOW NET CARBS - LC**

Culinary Director Michael Schenk & Executive Chef Bruce Feingold

MINDFULLY SOURCED

At Farmer's Table, you can trust what's on your plate. We proudly serve grass-fed beef, antibiotic-, hormone- and steroid-free chicken, chemical-free shrimp, sustainable seafood, and pasture-raised, cage-free, free-range eggs. We support local farms for fresh produce when available and harvest produce from our own organic garden. We strictly adhere to the Environmental Working Group's Dirty Dozen food philosophy, sourcing only organic produce from their recommended lists. Our breads and pastries are baked fresh in-house daily using only the finest certified organic flours. We eliminated all seed oils and exclusively use "Zero Acre" Oil and Extra Virgin Olive Oil in our kitchen.

Some items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Your meal may contain traces of flour as we are not a gluten-free facility.

For parties of 8 or more, there will be a 20% service charge added.