

THE FARMHOUSE BRUNCH

Breakfast

BISCUIT & GRAVY PLATTER \$9

Biscuit smothered in sausage gravy served with two eggs cooked to order, sliced tomatoes, breakfast potatoes, & bacon, sausage, or ham

CHICKEN & GRAVY PLATTER \$13

Crispy fried chicken served over a biscuit topped with sausage gravy served with two eggs cooked to order, sliced tomatoes, & breakfast potatoes

STEAK & EGG PLATTER \$16

Prime rib served with two eggs cooked to order, sliced tomatoes, breakfast potatoes, biscuit, horseradish sauce, & au jus

ALL AMERICAN BREAKFAST \$9

Two eggs cooked to order, sliced tomatoes, breakfast potatoes, biscuit, & bacon, sausage, or ham

FARMHOUSE OMELET \$12

Ham, bacon, cheddar, served with breakfast potatoes & biscuit

GARDEN OMELET \$12

Zucchini, squash, onion, peppers, mushrooms, cheddar, served with breakfast potatoes & biscuit

BARNYARD OMELET \$14

Shaved prime rib, onion, mushrooms, peppers, Gruyere cheese, served with breakfast potatoes & biscuit

SUNRISE BENEDICT \$12

Poached eggs served atop english muffins with ham & hollandaise sauce, served with breakfast potatoes

GREENBRIER BENEDICT \$13

Poached eggs served atop english muffins with fried green tomatoes & hollandaise sauce, served with breakfast potatoes

APPLE FRENCH TOAST \$13

Brioche french toast, apple compote, caramel, & whipped cream, served with bacon

PANCAKE TOWER \$9

3 fluffy buttermilk pancakes served with warm syrup & bacon

+ Add blueberries, strawberries, or chocolate chips for \$2 +

Ⓜ Items indicated GF (gluten free) are not prepared in a gluten free kitchen and could be cross contaminated with gluten during preparation. *Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Entrées

8 OZ PRIME RIB \$18

Slow roasted and carved to your temperature served with fresh au jus, horseradish sauce, mashed potatoes, & broccoli

SHRIMP AND GRITS \$22

Andouille sausage & shrimp with a cajun cream over stone ground grits

SEASONED CHICKEN \$16

10 oz grilled chicken breast BBQ or herb seasoned, served with mashed potatoes & broccoli

BOURBON GLAZED SALMON \$22

Topped with a bourbon pecan glaze, served with mashed potatoes & seasonal vegetables

10 OUNCE SIRLOIN \$22

Served with mashed potatoes & broccoli

12 OUNCE RIBEYE \$24

Served with mashed potatoes & broccoli

Sandwiches

Served with a house made pickle spear and your choice of french fries, sweet potato fries, house made potato chips, onion rings, or broccoli.

FARMHOUSE BURGER \$10

Angus beef patty topped with lettuce, tomato, & American cheese

MUSHROOM AND GRUYERE BURGER \$12

Angus beef patty topped with lettuce, tomato, sautéed mushrooms, & Gruyere cheese

THE SMOKEHOUSE BURGER \$12

Angus beef patty topped with applewood smoked bacon, cheddar cheese, onion rings, lettuce, tomato, & BBQ sauce

PULLED PORK BBQ SANDWICH \$11

House made BBQ pork with The Farmhouse's signature red sauce topped with house made coleslaw

PRIME RIB FRENCH DIP \$13

Thinly sliced prime rib with Gruyere cheese, served with fresh au jus for dipping

PRIME RIB PHILLY \$13

Thinly sliced prime rib tossed with sautéed mushrooms, onions, peppers, & Gruyere cheese

CHIPOTLE CHICKEN SANDWICH \$13

Grilled or fried chicken topped with applewood smoked bacon, mozzarella, avocado, lettuce, tomato, & chipotle mayo

CRAB CAKE SANDWICH \$14

House made crab cake topped with lettuce & tomato, served with a side of remoulade

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