



Brunch Menu – Saturday & Sunday 11am-2pm

Appetizers:

- (GF) ***Shrimp Cocktail 20**
Six Large Tail-on Shrimp and House-made Cocktail Sauce
- Farmhouse Crab Cake 18**
Served with House-made Remoulade
- *Ahi Tuna 15**
Served with Wasabi, Soy Sauce, and Pickled Ginger
- Crispy Fried Calamari 15**
Served with Marinara and House-made Cocktail Sauce
- (V) **Farmhouse Fresh Cut Onion Rings 13**
Served with Ketchup and House-made Remoulade

Soup & Salads:

Dressings: Ranch, Bleu Cheese, Balsamic Vinaigrette, Sweet Onion Vinaigrette
Italian, French, Caesar, Olive Oil and Red Wine Vinegar

- (GF) **Mixed Greens House Salad 8**
- Caesar Salad 8**
- Soup Du Jour 8**

Brunch:

- Biscuits & Gravy 16**
Two open faced Buttermilk Biscuits topped with house-Made Sausage Gravy with two Eggs cooked to order
- *Steak & Egg Platter 22**
5oz Sirloin with two Eggs cooked to order, Home Fries & a Biscuit. (Substitute 6oz Prime Rib for \$4)
- All American 18**
Buttermilk Biscuit, two Eggs cooked to order, Home Fries, and choice of Bacon or Sausage
- French Toast 18**
Served with two Eggs, Home Fries, and choice of Bacon or Sausage
- The Brunch Bowl 18**
Buttermilk Biscuit with Sausage Gravy surrounded by Home Fries and Cheesy scrambled Eggs topped with 2 pieces of Bacon
- Belgian Sugar-Coated Waffles 18**
Two fluffy Waffles available Plain or Chocolate Chip served with 2 Eggs, Home Fries, and choice of Bacon or Sausage
- Chicken & Waffles 20**
Fried Chicken Breast sandwiched between two Waffles served with Home Fries. Available with Nashville Hot Sauce or Plain.

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

(GF) Gluten Free Option Available

(V) Vegetarian Friendly Option Available

We reserve the right to add a 20% gratuity on all parties of 10 or more

Sandwiches:

Farmhouse Chicken Sandwich 15

Fried Chicken, Bacon, Honey, and Pickles served with one side

***Farmhouse Burger 15**

Certified Angus Beef Burger topped with Lettuce, Tomato, Cheddar, and Pickles with one side

Entrees:

Served with Choice of 2 Sides

Chicken Fried Chicken 26

Two Fried Chicken Breasts topped with White Pepper Gravy

Farmhouse Crab Cake Dinner 35

Two 4oz Maryland-Style Crab Cakes served with House-made Remoulade

***Bourbon Glazed Salmon 27**

Grilled to preferred temperature and topped with Bourbon Glaze

(GF) ***Pork Chops 27**

Two Boneless Pork Chops grilled to preferred temperature Topped with Bourbon Glaze or White Pepper Gravy

Pastas:

(V) **Vegetarian Linguini 22**

Zucchini, Squash, Peppers, Onions, & Mushrooms served with Alfredo or Marinara over Linguini

Cajun Pasta 24

Sliced Grilled Chicken served with a Cajun Cream Sauce over Linguini

(GF) **Shrimp & Grits 27**

Andouille Sausage and Shrimp with Cajun Cream Sauce over Stone-ground Grits

Steaks:

Certified Angus Beef® cooked to requested temperature & Served with 2 Sides

(GF) ***6oz Filet Mignon 43**

(GF) ***14oz Hand Cut Ribeye 45**

(GF) ***10oz Sirloin 34**

Rare: Cool Red Center **Medium Rare:** Warm Red Center **Medium:** Warm Pink Center

Medium Well: Slightly Pink Center **Well:** No Pink Center

Prime Rib:

Certified Angus Beef® Slow Cooked and carved Medium Rare with Au Jus, Creamy Horseradish Sauce, & 2 Sides

****While Supplies Last****

(GF) ***Farmhouse Cut 16oz 55**

Enhancements:

Grilled Shrimp (5) 14

Grilled or Fried Chicken Breast 8

(V) **Caramelized Onions 5**

(V/GF) **Sauteed Mushrooms 5**

Crab Cake 17

Sides:

(V/GF) **Whipped Potatoes 7**

(V/GF) **Baked Idaho Potato 7**

(V/GF) **Grilled Asparagus 7**

(V) **French Fries 7**

(V/GF) **Roasted Carrots 7**

Side of the Day 7

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