

# A La Ferme Dinner Menu

Farm to Table Restaurant  
DINNER SERVED 5 PM - 9 PM

	Cup / Bowl
<b>LOADED BAKED POTATO</b> ♦ 🥜 Served with bacon, cheese and green onions	\$8.99 / 10.99
<b>TOMATO BISQUE</b> DF, V, GF, 🥜	\$5.99 / 7.99
<b>FRENCH ONION</b> DF, GF	\$6.99 / 8.99
<b>CHICKEN NOODLE</b> DF	\$6.99 / 6.99
<b>CORN CHOWDER</b> DF, GF, V 🥜	\$5.99 / 7.99

Ask about the Chef's Special!

	Side / Bowl
<b>HOUSE</b> DF, GF, V Romaine, carrots, cucumbers and tomatoes	\$6.99 / 8.99
<b>COBB</b> ♦ GF Romaine, carrots, cucumbers, tomatoes, boiled egg, bacon, and cheese	\$14.99 / 16.99
<b>CAESAR</b> Romaine, parmesan, and croutons	\$7.99 / 9.99
<b>BEET &amp; CUCUMBER</b> DF, GF, V Drizzled with balsamic glaze	\$7.99 / 9.99
<b>TABBOULEH</b> GF Served with quinoa	\$9.99 / 11.99

## ~Homemade dressing options for all Salads

Blue Cheese, Caesar, Italian, Ranch, Balsamic & Sesame Oil Vinaigrette

<b>PASTA ALFREDO</b>	\$14.99
<b>PASTA MARINARA</b>	\$14.99
<b>MUSHROOM RISOTTO</b> GF	\$15.99
<b>BEEF BURGER</b> lettuce, tomato, onion and pesto available upon request	\$11.99
<b>BLACK BEAN VEGAN BURGER</b> V	\$14.99
<b>MONTE CRISTO</b>	\$15.99
<b>PULLED PORK</b>	\$13.99

♦ -House Favorite    DF-Dairy Free    GF-Gluten Free    V-Vegan    🥜 -Contains Nut Allergens

~We offer Gluten-free bread and Vegan meat options; ask your server

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DINNER SERVED 5 PM - 9 PM

All entrées sold with garlic mashed potatoes and vegetable of the day excluding walleye

DEEP FRIED CHICKEN	\$16.99
ROASTED CHICKEN GF	\$16.99
GRILLED BARBEQUE CHICKEN GF	\$16.99
LAMB CHOP GF	\$29.99
PORK CHOP GF (seared)	\$19.99
NEW-YORK STRIP STEAK ♦ GF	\$29.99
GREAT LAKE WALLEYE GF (seared) served with rice and vegetable of the day	\$29.99

Split-the-Plate Fee \$9.99

Notice: consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

♦ SPECIALTY FRIED CHICKEN DINNER ♦ \$39.99

FIRST COURSE: Soup or Salad

SECOND COURSE: Deep Fried Chicken dinner served with garlic mashed

THIRD COURSE: Dessert of Choice

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CHEESECAKE OF THE DAY	\$7.99
CHOCOLATE CAKE	\$7.99
CREME BRULEE ♦ DF, GF, 🥜	\$7.99
BOURBON-GLAZED BREAD PUDDING	\$8.99
BROWNIE 🥜	\$6.99
BANANA BREAD 🥜	\$6.99

Ask about the Chef's Special!

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We are a sustainable organic fair-trade farm-to-table restaurant experience. Most of our product is locally grown and produced by Mr. Henry Graber, owner of The Old Home Farm using the Amish tradition of sustainable farming.

All menu items are subject to change at any given time on availability and market price. Thank you for your patience and understanding.

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# La Ferme Brunch Menu

Farm to Table Restaurant  
BRUNCH SERVED 8:30 AM - 2 PM

<b>FRIED EGGS</b> DF	\$12.99
served with sauteed potatoes, toast, and seasonal vegetable	
<b>POACHED EGGS</b> DF, GF, 	\$14.99
served over citrus fruit salad with nuts, dried berries and sesame oil vinaigrette	
<b>SCRAMBLED EGGS</b> DF	\$14.99
served with sauteed potatoes, toast, and seasonal vegetable	
<b>EGGS BENEDICT</b>	\$18.99
served with sauteed potatoes, toast, and seasonal vegetable	
<b>OMELET DU JOUR</b>	\$14.99
Build your own omelet	
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<b>FRENCH TOAST</b> ♦ 	\$14.99
served with sauteed potatoes and seasonal vegetable	
<b>WAFFLE</b>	\$14.99
served with sauteed potatoes and seasonal vegetable	
<b>PANCAKE</b>	\$14.99
served with sauteed potatoes and seasonal vegetable	
<b>BISCUIT &amp; GRAVY</b> DF, V, 	\$14.99
plant-based sausage	
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<b>PLAIN BAGEL</b> V	\$5.99
Served toasted with cream cheese	
<b>CLASSIC BREAKFAST SANDWICH</b>	\$9.99
On a bagel with pork sausage, fried eggs, and bacon	
<b>TURKEY BREAKFAST SANDWICH</b>	\$9.99
On a bagel with turkey, fried eggs, and cheese	
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<b>BREAKFAST BURRITO</b> V	\$9.99
Tortilla wrap with black beans, rice, seasonal vegetable, jalapenos, tomatoes and cilantro	
<b>BREAKFAST TACOS</b> V, GF	\$9.99
Gluten free taco shells with breakfast burrito fillings	
<b>CHICKEN &amp; WAFFLES</b> ♦	\$19.99
Waffles served with our famous fried chicken	
<b>SKILLET OF THE DAY</b> V,GF,DF upon request	\$14.99
Made with pork sausage, potatoes, eggs, onions, mushrooms, seasonal vegetable and cheese  served with gravy	

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# A La Ferme Brunch Menu

Farm to Table Restaurant  
BRUNCH SERVED 8:30AM - 2 PM

All flights served with four classic flavors | strawberry, blueberry, chocolate chip, and walnut

PANCAKE FLIGHT	\$16.99
WAFFLE FLIGHT	\$16.99
FRENCH TOAST FLIGHT 🍪	\$16.99

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OLD FASHIONED OATMEAL DF, V, 🍪	\$6.99
served with oat milk, cinnamon, raisins, nuts & honey	
RAISIN BRAN DF, V, 🍪	\$6.99
Served with oat milk, dried fruits, nuts & fresh fruit	
GRANOLA AND YOGURT 🍪	\$6.99
Served with vanilla yogurt and granola	

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MI BLUEBERRY MUFFIN	\$4.99
CHOCOLATE BROWNIE	\$4.99
BANANA BREAD 🍪	\$4.99
CROISSANT	\$2.99
PORK BACON / SAUSAGE DF,GF	\$6.99
VEGAN BACON / SAUSAGE DF,GF, V	\$5.99
SIDE OF SAUTEED POTATOES DF, GF, V	\$4.99
SIDE SEASONAL VEGETABLE DF, GF, V	\$4.99
GLUTEN FREE TOAST GF, V	\$2.99

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COFFEE	\$4.00
CAPPUCCINO	\$4.50
ESPRESSO SHOT	\$4.50
LATTE ♦	\$6.50
Served with your choice of regular, oat, or almond milk	

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MIMOSA FLIGHT	\$19.99
Bottle of champagne for two   served with four different mixers	
BLOODY MARY BAR	\$19.99
Access to bloody mary bar with variety of toppings	

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