



A La Ferme Brunch Menu

Farm to Table Restaurant

BREAKFAST & LUNCH SERVED FROM 6 AM - 2:30PM

EGGS

FRIED\$ 12.99

Served with sautéed potatoes and toast with seasonal veggies of the day

POACHED\$ 14.99

Served over a citrus fruit salad with nuts, dried berries, and sesame oil dressing

SCRAMBLED\$ 14.99

Served with sautéed potatoes and toast with seasonal veggies of the day

BENEDICT\$ 18.99

Served with sautéed potatoes and toast with seasonal veggies of the day

OMELETTE DU JOUR\$ 14.99

Build your own omelette

BREAD

FRENCH TOAST ★.....\$ 14.99

Served with sautéed potatoes and seasonal veggies of the day

WAFFLE\$ 14.99

Served with sautéed potatoes and seasonal veggies of the day

PANCAKE\$ 14.99

Served with sautéed potatoes and seasonal veggies of the day

BISCUIT & GRAVY\$ 14.99

Served with plant based sausage

BAGEL

PLAIN\$ 5.99

Served toasted with cream cheese

CLASSIC BREAKFAST SANDWICH\$ 9.99

Served with pork sausage, fried eggs, and bacon

TURKEY BREAKFAST SANDWICH\$ 9.99

Served with turkey, eggs, and cheese

FLIGHTS

PANCAKE\$ 16.99

Four classic flavors | Strawberry, Blueberry, Chocolate Chip & Walnut

WAFFLE\$ 16.99

Four classic flavors | Strawberry, Blueberry, Chocolate Chip & Walnut

FRENCH TOAST ★.....\$ 16.99

Four classic flavors | Strawberry, Blueberry, Chocolate Chip & Walnut

SPECIALS

BREAKFAST BURRITO\$ 9.99

Gluten Free wrap with black beans, rice, seasonal veggies, jalapeños, tomatoes & cilantro

CHICKEN & WAFFLES\$ 19.99

Waffles served with our famous fried chicken

SKILLET OF THE DAY\$ 14.99

Made with pork sausage, potatoes, eggs, onions, mushrooms, veggies of the day and cheese | Served with gravy

All menu items are made to order

*We offer Gluten Free bread and Vegan meat options - Ask your server

★ **Customer Favorites**



A La Ferme Brunch Menu

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BREAKFAST & LUNCH SERVED FROM 6 AM - 2:30PM

CEREAL

OLD FASHIONED OATMEAL\$ 6.99

Served with oat milk, cinnamon, raisins, nuts & honey

RAISIN BRAN\$ 6.99

Served with oat milk, dried fruits, nuts, & fresh fruit

GRANOLA & YOGURT\$ 6.99

Served with vanilla yogurt and granola of the day

A LA CARTE

MI BLUEBERRY MUFFIN\$ 4.99

CHOCOLATE BROWNIE\$ 4.99

BANANA BREAD\$ 4.99

CROISSANT\$ 2.99

PORK BACON / SAUSAGE\$ 6.99

VEGAN BACON / SAUSAGE\$ 5.99

SIDE OF SAUTEED POTATOES\$ 4.99

SIDE VEGETABLE OF THE DAY\$ 4.99

GLUTEN FREE TOAST\$ 2.99

COFFEE

COFFEE\$ 4.00

CAPPUCCINO\$ 4.50

ESPRESSO SHOT\$ 4.50

LATTE ★\$ 6.50

Served with your choice of regular, oat, or almond milk

ALCOHOL

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 toppings



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★ **Customer Favorites**



A La Ferme Dinner Menu

Farm to Table Restaurant

DINNER SERVED 5 PM - 9 PM

	Cup / Bowl
SOUP	LOADED BAKED POTATO ★.....\$ 9.99 / \$11.99 Served with Bacon, Cheese, and Sour Cream
	TOMATO BISQUE\$ 6.99 / \$8.99 Dairy Free, Vegan, and Gluten Free
	FRENCH ONION\$ 7.99 / \$9.99
	CHICKEN NOODLE\$ 7.99 / \$9.99
	CORN CHOWDER\$ 5.99 / \$7.99 Dairy Free and Gluten Free
SALAD	Side / Bowl
	HOUSE\$ 6.99 / \$8.99 Made with Romaine Lettuce, Carrots, Cucumbers and Tomatoes
	COBB ★.....\$ 14.99 / 16.99 Made with Romaine Lettuce, Carrots, Cucumbers, Tomatoes, Boiled Egg, Bacon, and Cheese
	CAESAR\$ 7.99 / \$9.99 Made with Romaine Lettuce, Parmesan Cheese, and Croutons
	BEET & CUCUMBER\$ 7.99 / \$9.99
	TABBOULEH\$ 9.99 / \$11.99 Served with quinoa
PASTA & RISOTTO	Homemade Dressing Options for All Salads Blue Cheese, Ceaser, Italian, Ranch, & Sesame Oil Vinaigrette
	PENNE PASTA ALFREDO\$ 18.99
	PENNE PASTA MARINARA\$ 18.99
	MUSHROOM RISOTTO\$ 19.99
SANDWICHES & BURGERS	BEEF BURGER\$ 19.99 Made with Lettuce, Tomato, Onion, and Pesto Served with french fries
	BLACK BEAN VEGAN BURGER\$ 15.99 Served with french fries
	MONTE CRISTO\$ 17.99 Served with french fries
	PULLED PORK\$ 15.99 Served with french fries
	REUBEN\$ 15.99 Served with french fries

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★ **Customer Favorites**



A La Ferme Dinner Menu

Farm to Table Restaurant

DINNER SERVED 5 PM - 9 PM

DINNER SPECIALS

DEEP FRIED CHICKEN ★.....\$ 19.99

Served with garlic mashed potatoes and the vegetable of the day

ROASTED CHICKEN\$ 19.99

Served with garlic mashed potatoes and the vegetable of the day

GRILLED BBQ CHICKEN\$ 19.99

Served with garlic mashed potatoes and the vegetable of the day

LAMB CHOP\$ 29.99

Fried or Seared | Served with garlic mashed potatoes and the vegetable of the day

PORK CHOP\$ 19.99

Served with garlic mashed potatoes and the vegetable of the day

NY STRIP STEAK ★.....\$ 29.99

Served with garlic mashed potatoes and the vegetable of the day

GREAT LAKES WALLEYE\$ 29.99

Fried or Seared | Served with rice and the vegetable of the day

Split-the-Plate Fee (\$9.99)

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

★ Specialty Fried Chicken Dinner (\$39.99)

1st Course: Soup or Salad

2nd Course: Deep Fried Chicken Dinner served with Garlic Mashed Potatoes and the Veggie of the Day

3rd Course: Dessert of Choice

DESSERT

CHOCOLATE CAKE ★.....\$ 7.99

NY CHEESECAKE\$ 7.99

PIE OF THE DAY\$ 7.99

Ask your server what the pie of the day is

CREME BRULEE\$ 7.99

FARM 2 TABLE

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 amish tradition of sustainable farming.

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

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★ **Customer Favorites**