



## Brunch Menu

### The Beginnings

Deviled Eggs 5

Cage free local egg, dill, grain mustard & candied bacon.

Jalapeno cornbread fritter 8

Sweet chili & scallions.

Fried Pickles 9

Dill pickle spears & spicy BBQ aioli.

Lump Crab cakes 15

Arugula, apple, red onion salad & a whole grain vinaigrette.

Biscuits and Gravy 9

House made buttermilk biscuits, country gravy & spicy honey.

Cast Iron Spinach & Artichoke Fondue 12

Served with pretzel pieces.

Butcher Meat Balls with Spicy Pork Sauce 13

Served with garlic bread.

Pork Belly Hangover Poutine 16

Spicy BBQ aioli, scallions, beer cheese, caramelized onions & tots.

Warm Citrus marinated olives 5

### Salads and Soups

Bacon Tomato Bisque 9

New England Clam Chowder 9

Farmers Fall Harvest Salad 14

Roasted butternut squash, local apples, blue cheese, pomegranate, artisanal greens,  
house cinnamon granola & a bourbon maple vinaigrette.

Shaved Brussel Caesar Salad 13

Baby romaine, classic dressing, shaved parm. & cornbread croutons.

Chopped Kale Salad 14

Tuscan kale, dried apricot, toasted crumbs, parm. cheese & lemon truffle  
vinaigrette.

Salt roasted beet and goat cheese 14

Baby arugula. candied pistachio & champagne vinaigrette.

Rustic BLT Wedge 14

Local lettuce, candied bacon, tomato, blue cheese crumbles & shaved radish.

Add protein to salad: grilled chicken breast 8, salmon 12, steak 12, shrimp 12

### Benedicts \* all served on house made buttermilk biscuit

Flagship Benny 16

Ham, hollandaise & home fries.

Farmers Benny 16

Roasted vegetables, hollandaise, red pepper sauce & home fries.

Blackstone Benny 16

Seared tomato, bacon, basil hollandaise & home fries.

Before placing your order, please inform your server if a person in your party has a food allergy\*This menu item is cooked to your liking. Consuming raw or under cooked meat, fish, shellfish, or fresh shell eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.



### **Between the Buns**

All burgers come with seasoned fries and a pickle.

Farmhouse Backyard burger

8 oz butchers blend, umami onions, pickle, comeback sauce & American cheese.

Served on a buttered bun.

The "O.G." Classic Burger

8 oz butchers blend, LTO. Served on a buttered bun.

White Bean Quinoa Burger 14

Burrata cheese, LTO & roasted tomato aioli. Served on a buttered bun.

### **Between the Bread**

All sandwiches come with seasoned fries and a pickle

Grilled Chicken Sandwich 13

BBQ aioli, cheddar cheese, applewood bacon & cabbage slaw. Served on ciabatta.

Pastrami Rueben 13

House 1,000 island dressing, Swiss cheese & warm sauerkraut. Served on marble rye.

Dragged Through the Garden 12

Grilled zucchini, cucumbers, crisp lettuce, roasted peppers, tomato, hummus spread & herb aioli. Served on a club roll.

### **Mains**

GHT Pile of Spuds 16

Home fries, beer cheese, crumbled bacon, scallions & two poached eggs.

Classic Diner Breakfast

2 eggs any style, applewood bacon, home fries & crusty bread.

2 Fried PBLT 15

House cured pork belly, two fried eggs, caraway mayo, crisp lettuce, tomato & red onion. Served on toasted buttered croissant with home fries.

Beer Can Mussels Frites 16

Melted leeks, house fennel sausage, Blue Point toasted lager & fries.

Chicken and Waffle 18

Crispy corn flake crusted chicken, maple mustard sauce & whipped honey butter.

Crunch Berry French Toast 12

Encrusted with Capt. Crunch cereal topped with fresh blueberries, strawberries, blackberries & fresh whipped cream.

Louisiana French Toast 14

Croissant French toast topped with cinnamon, sliced banana & fresh whipped cream.

Seared Salmon 18

Roasted tomato, garlic greens, home fries, beurre blanc & two sunny eggs.

Skirt Steak 20

Roasted pepper sauce, frisee, home fries & two eggs your way.

Blackened Shrimp and Grits 20

Stewed sweet peppers & onions. Rosa sauce & country style cheese grits.

### **Sides From The Garden**

Buttermilk Biscuits 6 Applewood Bacon 5 Country Cheese Grits 8

Garlic Greens 6 Breakfast Fennel Sausage 6 Home Fries 5

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**EAT, DRINK & BE MERRY!**