BRUNCH MENU

BEGINNINGS MAINS **Breakfast Flatbread** 16. Farmer's Market Salad 16. smoked salmon, capers, red onions, field greens from Bella Vita Farms. crème fraiche, dill berries, goat cheese, toasted walnuts, honey sherry vinaigrette **Crossvines Charcuterie** 24. add chicken \$8, steak \$16 local artisanal meats from Deere Valley Farm, local cheeses from **Eggs Benedict** Brown Cow Creamery & Bluffing poached egg, english muffin, Goat Farm hollandaise, greens **Traditional or Florentine** 18. **Yogurt Parfait** 15. **Smoked Salmon** 22. bananas, berries, granola, Crab 24. local honev **Crossvines Classic** 18. **Biscuits and Gravy** 8. eggs your way, ham steak, buttermilk biscuit, house made breakfast potatoes gravy Steak & Eggs 28. **Chesapeake Crab Dip** 25. hanger steak, fried eggs, confit onion jumbo lump crab, old bay, pita and tomato **Crispy Chicken Wings** 16. French Toast 22. buffalo, bbg, old bay, or honey Texas toast, streusel cream cheese, habanero berry compote, maple syrup KIDS Farm Fresh Frittata 16. East Oaks Farm eggs, spinach, red bell **Little Caddy** 8. pepper, onion, & mixed greens French toast, bacon, fresh fruit add an egg \$1 24. Farmhouse Burger* aged beef brisket, Brown Cow **Little Sammy** 6. Creamery cheddar, pickles, farmhouse biscuit, egg and cheese sandwich, sauce, bacon onion jam, brioche bun fresh fruit add fried egg \$2 add bacon, sausage or ham \$2 **Farmhouse Hot Chicken Sandwich** 22. Nashville spiced oil, buttermilk ranch, BEVERAGES lettuce, pickles Coffee 5. **Hot Tea** 3. SIDES **Orange Juice** 4. **Cranberry Juice** 4. 5. Two Eggs Apple Juice 4. **Smashed Potatoes** 5. Whole Milk 4. **Bacon** 6. 6.

Sausage

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