NYACK NY FARM EST 2022

BRUNCH

BRUNCH PUNCH
Serves 2-4
Pitcher of house-made Sangria
35

TWO HOUR BOTTOMLESS
Mimosa or Bellini
Per person
25

MAINS

Eggs Benedict 18
Two cage-free organic poached eggs, Canadian bacon, English muffin, house-made hollandaise, served with breakfast potatoes (gluten)

Buttermilk Pancakes 16
House made whipped cream, local maple syrup, fresh berries. Optional: chocolate chip or blueberry
(dairy , gluten)

Challah French Toast 16
Thick cut challah bread, served with local maple syrup, fresh berries
(dairy , gluten)

Organic Avocado Toast 15
Heirloom cherry tomato, market greens, olive oil, flaky salt. Add an egg: $5, add Burrata: $7, add bacon: $5
(gluten)

Breakfast Burrito 16
Two cage free organic eggs, local cheddar, chopped local sausage, organic avocado, house made pico de gallo, fresh cilantro leaves, chipotle aioli, on a flour tortilla, w/ breakfast potatoes (dairy) - GF Option

Steak & Eggs 28
Grilled miso hanger, two cage free organic eggs (any style), breakfast potatoes
(gluten)

Crispy Chicken Sandwich 19
Buttermilk fried chicken, chipotle slaw, garlic aioli, French fries
(dairy, gluten)

Chicken & Waffles 18
House made buttermilk waffles, crispy chicken thighs, local maple syrup, hot honey
(dairy, gluten)

Farm Burger 21
NY grass-fed beef, cheddar, local pickles, lettuce, tomato, chipotle aioli, brioche bun, French fries
**Add Avocado+ $3, Add bacon + $3 (dairy, gluten)*

Hot Honey Chicken Flatbread 17
Mozzarella, cripsy chicken, blue cheese crumble, local hot honey drizzle
(dairy, gluten) V option

BAKED GOODS

Plain croissant
Chocolate croissant
Sourdough toast
5

BEVERAGES

Coffee & Juice
6

Latte, Americano, Cappuccino, Espresso, Macchiato
8

SIDES

Applewood smoked bacon	10
Cage-free organic egg	5
Local pork sausage	9
Local chicken sausage	9
FrenchFries	9
Breakfast potatoes	9

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