

# COWBOY BRUNCH MENU

## BRUNCH PLATES

### THE STANDARD \$22

'A Hearty Plate Featuring Two Eggs\* Your Way, A Biscuit Smothered In Bison Gravy & Served With Our Root Hash.

### FARM BREAKFAST \$20

Two Eggs\* Your Way, Served With Root Hash, Toast & Farm Bacon.

### CHAPPA FRENCH TOAST \$20

Thick Cut Challa Bread Cooked Over The Open Fire With Bacon & Smothered With Organic Maple Syrup, Fresh Strawberries & Homemade Whipped Cream.

### FARM OMELET \$20

With Fresh Garden Goodies & Local Cheese, Topped With Farm Sauce And Served With Root Hash.

### BISCUITS AND GRAVY \$17

Classic Style Biscuits & Bison Gravy. Add Eggs\* Your Way (\$2)

### BERRY VINAIGRETTE & GOAT CHEESE SALAD (GF, DF) \$10 / \$18

Farm Greens, Local Fresh Berries, & Amaltheia Goat Cheese Tossed In A Dijon Berry Vinaigrette. Add Eggs\* Your Way (\$2).

## KIDS PLATES

We Offer Half Sized Portions Of Our Brunch Plates For Children Under 12 For Half The Price.

### Gluten or Dairy Free? No Problem!

We Can Hold The Cheese Or Whipped Cream..

We Can Cook Your Eggs In Oil Instead Of Butter.

We Can Replace Biscuits With GF Toast.

We Can Swap Gravy For Bacon.

## DESSERT

### BODHI S'MORES \$4/S'more

Marshmallows, Graham Crackers (GF Optional), Hershey's Chocolate.

We Provide The Sticks & You Roast Them Over Our Campfire.

## SPECIALTY BRUNCH COCKTAILS

Please See Our Full Bar Menu For Non-Alcoholic Drinks, Beer, Wine & Cocktails.

### MIMOSA \$12

The Classic OJ & Bubbles!

### FARM BLOODY MARY \$14

Our House Specialty With Wildrye Vodka, Farm Pickled Veggies & A Slice Of Bacon.

### BOURBON CREAM COFFEE \$9

Smooth, Warm and Cozy. Coffee, Orphan Girl Bourbon Cream Liquor.

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs  
may increase your risk of food borne illness.

Parties of 6 or more will incur a 20% gratuity.

GF = Gluten Free / V = Vegetarian / DF = Dairy Free

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