

## Order Online for Pick-up @ www.thefarmbakerycafe.com

## FARM FRESH BREAKFAST Served till 1pm

## The Traditional Farmer's Breakfast \$12.50

2 eggs your way, choice of protein, hash browns or roasted potatoes, and choice of toast

- + Short stack of wheat-free pancakes \$3.00
- + Short stack of savory pancakes \$4.00

### Huevos Rancheros \$12.50 💟

Crispy corn tortilla topped with 2 poached eggs, black beans, ranchero sauce, queso fresco, crema avocado, and cilantro

### Chilaquiles \$12.50 💟

Salsa verde, 2 scrambled eggs, fresh tortilla chips, crema, queso fresco, radish, and cilantro + Seasoned pork \$3.00

### Traditional Eggs Benedict \$13.00

(Served with hash browns or roasted potatoes) 2 poached eggs over canadian bacon and english muffins with hollandaise sauce

### Farm Benedict \$12.50 💟

(Served with hash browns or roasted potatoes) 2 poached eggs over spinach and portobello mushrooms with hollandaise

### Breakfast Burrito \$9.50

Egg, cheese, ranchero salsa, and roasted potatoes + Cob smoked bacon, black forest ham, chicken apple sausage, pork sausage, IMPOSSIBLE breakfast sausage patty, avocado \$3.00

## The Irene \$11.50 Served All-Day

Burrito with roasted potatoes, sautéed kale, avocado, pico de gallo & chimichurri

## Egg & Cheese Croissant \$9.50 💟

(with side salad, roasted potatoes or hash browns) + Cob smoked bacon, black forest ham, chicken apple sausage, pork sausage, IMPOSSIBLE breakfast sausage patty, avocado \$3.00

### Thick Cut Brioche French Toast \$10.00

Maple syrup & powdered sugar + Strawberries & whipped cream \$2.00

### Savory Wheat-Free Pancakes \$12.00

Aged cheddar, cob smoked bacon & scallions with whipped butter & maple syrup

## Avocado Toast \$9.50 Served All-Day

Avocado, pickled shallots, everything seasoning, smoked maldon salt on seeded sourdough + Poached egg \$2.25 / Bacon \$3.00/ Side salad \$3.00

## Salmon Toast \$13.00 V Served All-Day

Smoked salmon, avocado, pickled onions, radish, everything seasoning & dill on seeded sourdough

### That's My Jam \$10.00

Choice of house bread, whipped ricotta, house-made strawberry jam & smoked maldon salt

### Wheat-Free Pancakes \$10.00

Maple syrup & powdered sugar + Strawberries & whipped cream \$2.00

## OMELETTES 😥 Served till 1pm

Served with hash browns, roasted potatoes, or side salad.

Florentine - Spinach, mushroom, onions, swiss cheese & pico de gallo \$12.25

Loraine - Bacon, mushroom & cheddar \$11.25

The Grinch - Ham, asparagus & swiss \$12.00 Build Your Own - Any 2 ingredients \$10.75 Any 3 ingredients \$11.75 Any 4 ingredients \$12.75

### SIGNATURE QUICHE Served All-Day

Whole \$32.00 Half \$20.00 Slice \$6.95 + Side green salad \$3.00

### Lorraine

Ham, swiss & onions

The Grinch Ham, asparagus, onions & cheddar

### Mediterranean 🚺

Artichokes, olives, sun-dried tomatoes, onions, swiss & provolone

Mushroom 🚺

Portobello mushrooms, onions, swiss & provolone

#### Santa Fe 🔍

Roasted red peppers, corn, onions, cheddar & pepper jack

## Spinach Gorgonzola 💟

Spinach, mushrooms & gorgonzola

## **PROUDLY SERVING**

Drip (The 1950 Blend) Small \$3.25 Large \$3.75 Refill \$1.00 Espresso \$3.25 Americano Small \$3.25 Large \$4.00 Jump Start Small \$4.50 Large \$5.00 Cappuccino \$4.25 Macchiato \$3.75 Latte Small \$4.50 Large \$5.00 Mocha/White Mocha Small \$5.00 Large \$5.50 Café au lait Small \$3.75 Large \$4.25 Steamer Kids \$2.50 Regular \$3.50 Large \$4.00 Hot Chocolate Small \$3.75 Large \$4.25 Chai Latte Small \$4.00 Large \$4.50 Chai Mocha Small \$4.25 Large \$4.75 Art of Tea \$3.00 **Tea Latte** \$4.00 Matcha Latte Small \$4.75 Large \$5.25 Pour Over Coffee (Single Origin) \$4.50 Barista Box \$30.00 + House-made Lavender, Vanilla \$0.75 Seasonal Syrups \$0.75 Soy/ Coconut/ Almond/ Oat Milk \$1.00



### DELI FRESH SANDWICHES Served All-Day

Served with kettle chips & a pickle + Sub side green salad \$2.25 + Sub soup \$3.00

#### **BLAST** \$12.00

Bacon, lettuce, avocado, smoked salmon, tomato with garlic aioli on toasted sourdough

### Spicy Bird \$13.75

Grilled organic chicken, arugula, caramelized onions, provolone, calabrian aioli on ciabatta

### Turkey Sando \$12.95

Sliced turkey, avocado, bacon, lettuce, tomato, red onion, and garlic aioli on sliced wheat

## Fun-Guy \$12.00

Roasted portobello mushroom, kimchi, and garlic aioli on brioche + Sunny egg \$3.00

### **100 Mile Fish** \$14.00

Blackened salmon, avocado slaw, and tomato on sepia brioche

### Pork Cubano \$14.25

Seasoned pork, ham, swiss cheese, mustard, and pickles on a pressed french roll

#### Torta \$14.00

Guajillo braised short ribs, shredded lettuce, tomato, and mayo on a french roll

### Veg Head \$12.00 💟

Carrots, beets, cucumber, pickled onion, arugula, and avocado with cream cheese on sliced wheat

#### Farm Burger \$15.00

2 patties, aged cheddar, tomato, onion, shredded lettuce, and farm sauce on a brioche bun Sub portobello (veg)

+ Bacon/ mushrooms/ avocado/ sunny egg \$3.00+ Jalapeños or grilled onion \$1.00

#### Chicken, Pear & Cheddar \$10.50

Grilled Organic chicken, caramelized pear, arugula, apricot glaze, and aged cheddar on brioche bread

### Grilled Cheese \$9.00 💟

Aged cheddar, stone ground mustard, and caramelized onions on sliced sourdough

### FOR THE LITTLES LUNCH Served All-Day

Served with organic milk or Gizdich apple juice. Side of kettle chips, veggies & ranch, or side salad

**Kids Farm Burger** \$10.00 Single beef patty served with lettuce, tomato, and farm sauce on a brioche bun + Cheese \$1.00

**Kids Grilled Cheese** \$8.00 Brioche bread & aged cheddar

**Bean & Cheese Burrito** \$8.00 + Organic chicken \$3.00

**Kids Butter Pasta with Parmesan** \$8.00 + Organic chicken \$3.00

### FRESH SALADS Served All-Day

### Dressed Greens

Small \$4.00 Large \$6.00 Mixed greens with sherry vinaigrette

### Caesar Salad \$8.00

Shredded romaine, sepia crumbs, and parmesan, with caesar dressing

### Aptossed \$12.00 🚺

Kale, citrus, pickled shallots, avocado, and parmesan crumbs, with citrus vinaigrette

## **P40 Chopped** \$16.00 🥸

Mixed greens, organic chicken, crispy brussel sprouts, beets, carrots, avocado, blue cheese, and seeds (sesame & pumpkin), with sherry vinaigrette

## Cobb Salad \$12.00 🥸

Organic chicken, bacon, avocado, tomato, hard-boiled egg, blue cheese, and romaine lettuce, with red wine vinaigrette

## Brussel Sprouts \$12.00 🧭 🗹

Crispy brussel sprouts, chèvre, with balsamic reduction

+ Organic chicken \$6.50/ Seared or blackened salmon \$9.00/ Aleppo shrimp \$8.00/ Half avocado \$3.00

## LUNCH PLATES Served All-Day

Hummus Plate \$11.00 Seasonal hummus, marinated chickpeas, feta, herbs, raw veggies, and grilled bread + Aleppo shrimp on a skewer \$8.00

Guajillo Short Rib Tacos \$13.50

Cabbage, avocado, radish, crema & cilantro Served with tortilla chips and black beans

### Mushroom Tacos \$12.25 🛛 🥙

Portobello mushrooms, poblano peppers, queso fresco, avocado, and cilantro Served with tortilla chips and black beans

### Seasonal Pasta \$13.95 🔍

Fresh pappardelle pasta, butternut squash sauce, spinach, crumbs, and pecorino

#### Crab Tartine \$14.50

Brioche bread, rock crab, capers, pickled shallots, celery, lemon, parsley, and tarragon aioli

## FOR THE LITTLES BREAKFAST Served till 1pm

Served with organic milk or Gizdich apple juice

**Kids Basic Breakfast** \$6.00 One egg (any style), one toast, one bacon or sausage

#### Kids French Toast \$6.00

One slice of french toast with whipped butter, powdered sugar, and maple syrup

#### Kids Pancake \$6.00

Two pancakes with whipped butter and maple syrup

### OUR TRADITIONAL TARTS Made Everyday Year-Round (Serves 10-12)

#### **Fruit Tart** \$32.00 **Half** \$17.00 A layer of sweetened cream cheese, topped with seasonal fresh fruit

**Chocolate Lemon Tart** \$30.00 **Half** \$16.00 Tangy lemon curd with a layer of chocolate ganache and sweetened cream cheese, topped with toasted almonds

**Chocolate Raspberry Tart** \$30.00 **Half** \$16.00 Sweet raspberry jam with a layer of chocolate ganache and sweetened cream cheese, topped with toasted almonds

### DOUBLE BAKED TARTS Special Order Only, Not made Daily

### **Chocolate Almond Tart** \$32.00 Marzipan (almond) filling topped with a layer of chocolate ganache

**Peach or Pear Almond Tart** \$32.00 Marzipan (almond) filling baked with peaches or pears and topped with almonds

**Peach, Apple, or Pear Streusel Tart** \$32.00 A cheesecake filling baked with peaches, apples, or pears topped with streusel crumbs

**Chocolate Seduction Tart** \$32.00 A decadent chocolate filling topped with fresh whipped cream

### SPECIAL ORDER SEASONAL TARTS Ask for Availability

**All Berry Tart** \$36.00 A layer of sweetened cream cheese, topped with seasonal fresh berries

## **Fresh Strawberry Ganache Tart** \$36.00 A layer of chocolate ganache and sweetened cream

cheese topped with fresh strawberries and chocolate

Heart Fruit Tart \$30.00 Heart-shaped fresh fruit tart

## SPECIAL ORDER DOUBLE BAKED TARTS Ask for Availability

**Pecan Tart** \$32.00 Old-fashioned caramelized pecan filling in our delicious crust

**Chocolate Pecan Tart** \$32.00 Old-fashioned caramelized pecan filling in our delicious crust topped with a layer of chocolate ganache

#### **Pumpkin Praline Tart** \$30.00 Pumpkin filling over praline sprinkles

Pumpkin filling over praline sprinkles topped with whipped cream

### CLASSIC PIE Ask for Availability

## Key-lime Pie \$26.00

Delicious graham cracker crust with bitter-sweet Key-lime filling topped with whipped cream

**Old-Fashioned Pumpkin Pie** \$22.00 Old-fashioned pumpkin pie filling in a buttery crust, topped with whipped cream

## **SPECIAL ORDER CAKES**

**Special Order Only, Not made Daily** (6" serves 8-10 people & 9" serves 12-16 people)

**Carrot Cake** 6" \$26.00 or 9" \$42.00 Two-layer carrot cake made with organic carrots with cream cheese frosting chopped walnuts and carrot design on top

**Cheesecake** Mini \$12.00 or 7" \$38.00 Graham cracker crust filled with a special blend of cream cheese, cream, sugar, vanilla & lemon zest

**Chocolate Cake** 6" \$29.00 or 9" \$42.00 Two-Layer classic chocolate cake with rich chocolate ganache frosting

**Vanilla Cake** 6" \$29.00 or 9" \$42.00 Two-Layer classic vanilla cake with creamy vanilla buttercream frosting

## Pineapple Upside Down Cake

Mini \$16.00 or 12" \$44.00 Traditional yellow cake with a delicious pineapple topping (Serves 12+)

## Cranberry Walnut Upside Down Cake

Mini \$16.00 or 12" \$44.00 Traditional yellow cake with a delicious cranberry, walnut, and brown sugar topping

**Heart Cake** \$29.00 Single layer heart-shaped chocolate cake with rich chocolate ganache frosting (Serves 6-8)

### OUR TRADITIONAL TARTLETS Made Daily Year-Round (Serves 1-2)

**Fruit Tartlet** \$7.00 A layer of sweetened cream cheese, topped with seasonal fresh fruit

Chocolate Lemon Tartlet \$6.50

Tangy lemon curd with a layer of chocolate ganache and sweetened cream cheese, topped with toasted almonds

## Chocolate Raspberry Tartlet \$6.50

Sweet raspberry jam with a layer of chocolate ganache and sweetened cream cheese, topped with toasted almonds

## Chocolate Strawberry Tartlet \$7.00

Chocolate espresso crust filled with sweetened cream cheese and chocolate ganache, topped with strawberries and drizzled with chocolate

## Pumpkin Praline Tartlet (Seasonal) \$6.50

Pumpkin filling over praline sprinkles topped with whipped cream

### SWEETS FROM THE BAKERY Made Daily (Limited Quantities)

**Eclair** Small \$5.95 or Large \$7.75 Baked choux dough filled with pastry cream, fresh strawberry, whipped cream, and dipped in rich chocolate ganache

**Chocolate Cupcake** \$4.75 Classic chocolate cake with rich chocolate ganache frosting

### Vanilla Cupcake \$4.75 Classic vanilla cake with creamy vanilla buttercream frosting

#### **Carrot Cupcake** \$4.75 Carrot cake made with organic carrots with cream cheese frosting chopped walnuts and carrot design on top

**Lemon Square** \$3.75 Lemon filling with a buttery crust topped with powdered sugar

Wheat-Free Chocolate Dipped Macaroon \$3.75 Wheat-free coconut macaroon covered in pastry cream dipped in rich chocolate ganache

**Brownie** \$3.25 Chocolate brownie with walnuts topped with powdered sugar & chocolate ganache

**Biscotti** \$1.75

**Dream Bar** \$3.25 Dreamy shredded coconut, and pecans with a graham cracker crust, topped with rich chocolate ganache

**Rice Crispy** \$5.00 Plain or topped with M&M's

# COOKIES

Made Fresh Daily

Chocolate Chip Cookies \$2.75 each Shortbread Chocolate Chip \$2.75 each

Snickerdoodle \$2.75 each

Molasses \$2.75 each

Peanut Butter \$2.75 each

Peanut Butter Chocolate Chip \$2.75 each

Oatmeal \$2.75 each

Russian Tea Cake \$1.75 each

Shortbread Thumbprint \$1.75 each

## Dozen Cookies Deal \$28.00

(Only ^ above cookies are eligible for the dozen deal)

Iced Holiday \$2.75 each

Wheat-Free Chocolate Chip \$2.75 each

Wheat-Free Coconut Macaroon \$3.00 each

## PASTRIES Made Daily (Limited Quantities)

Fruit Scone \$3.25 Apple or Strawberry

Cinnamon Roll Small \$3.25 or Large \$3.75

**Croissant** \$2.75 Butter Croissant freshly baked in house

Ham & Cheese Scone \$3.75 Ham, onions, shredded cheddar & jack cheese

**Muffins** \$3.00 Pumpkin, Blueberry, and Morning Glory

Vegan Pumpkin Muffin \$2.75 🕬

Wheat-Free Zucchini Muffin \$3.50

### BREAD Freshly Baked Every Other Day

French Bread \$6.50

Whole Wheat \$6.50

Brioche Bread \$6.50

Seeded Sourdough \$9.00

Sourdough \$6.50

**Dinner Rolls (Special Order only)** Francese, Herb, Wheat, Seeded \$0.65 each or \$3.50 for ½ dozen

TEA BREAD Freshly Baked Everyday

Vegan Banana Bread \$6.75 Wheat-Free Zucchini Bread \$7.75 Pumpkin Bread \$6.25