

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