

MOM Celebrate



SUNDAY, MAY 11
10 AM - last seating at 2 PM
4 PM - last seating at 7 PM

Breakfast

BREAKFAST CHARCUTERIE

Waffles, Honey, JJ's Maple Syrup, Bacon, L3 Co Sausage, FOTC Scrambled Eggs, Yogurt, Fresh Berries 26

QUICHE LORRAINE

FOTC Eggs, Bacon, Caramelized Onions, Thyme, Swiss, Gruyere, Custard, Fresh Fruit. 20

BREAKFAST PIZZA •

Sriracha Sour Cream, FOTC Scrambled Eggs, Bacon, L3 Sausage, Cheddar Cheese, Cilantro, Tots 20
• Gluten Free Crust Option \$4 Upcharge

FRENCH TOAST & BACON

Custard Dipped Texas Toast, Mascarpone Whipped Topping, Whipped Butter, Maple Syrup, Bacon, Fresh Fruit 18

BRUNCH STEAK FAJITAS •

Hadrack Ranch Premium Chagrilled Beef, FOTC Scrambled Eggs, Duck Fat Roasted Potatoes, Peppers, Onions, Hernandez Corn Tortillas, Creamy Serrano Verde, Housemade Salsa 23

BIRRIA BREAKFAST BURRITO

Hadrack Ranch Premium Red Chili Marinated Chuck Roast, Seasoned Potatoes, FOTC Scrambled Eggs, House Blend Cheese, Cilantro, Onions, Consomme, Side of Chile de Arbol Hot Sauce 22

Kids Breakfast

12 & UNDER PLEASE.

Includes milk, soda or juice 13

BELGIAN WAFFLE

Vanilla Whipped Butter, Maple Syrup, Fresh Fruit

FRENCH TOAST & BACON

Whipped Butter, Maple Syrup, Bacon, Fresh Fruit

Kids Lunch

12 & UNDER PLEASE.

Includes milk, soda or juice 13

choice of side:

Fresh Fruit, French Fries, Applesauce

MAC & CHEESE

HAMBURGER

CHICKEN STRIPS

PENNE ALFREDO

Entrées

Add a Garden Salad to your entrée 4

FARMHOUSE BURGER •

SVEC Farm Grass Fed Burger, Cheddar, Ham, FOTC Fried Egg, Aioli, Arugula, Brioche Bun, Choice of side 23

• Gluten Free Bun Option \$2 Upcharge

BLACKENED SALMON SALAD •

Atlantic Salmon, Mixed Greens, Sautéed Peppers & Onions, Scallions, Roma Tomatoes, Candied Walnuts, FOTC Hard Boiled Egg, Honey Balsamic Dressing 23

CHICKEN & WAFFLES

Belgian Waffle, Hand Breaded Chicken Breast, Adee Hot Honey, Maple Syrup, Butter 21

CHICKEN MARSALA

Pan-Seared Chicken, Mushroom Marsala Sauce, Broccolini 23

NEW YORK STRIP •

12oz Hadrack Ranch Premium Angus, Garlic Herb Sauce. Fontina Mashed Potatoes, Tri-Colored Carrots 32

SIRLOIN STEAK •

8oz Hadrack Ranch Premium Angus, Garlic Herb Sauce, Fontina Mashed Potatoes, Tri-Colored Carrots 27

TERIYAKI STEAK STIR FRY •

Sirloin Tips, Broccoli, Carrots, Snap Peas, Peppers, Onions, Garlic, Cashews, Sesame Seeds, Basmati Rice 24

BRICK OVEN SALMON •

Atlantic Salmon, Mushroom Risotto Cakes, Roasted Tomatoes, Spinach, Pesto Beurre Vert 28

HOT HONEY PEPPERONI PIZZA

Detroit Style, Marinara, Pepperoni, Mozzarella, Brick Blend, Ricotta, Hot Honey, Oregano 20



Add a **Fresh Baked Grille 26 Caramel Roll** to any entree for 6

All egg dishes feature local pasture-raised eggs from **Fruit of the Coop**, Brandon, SD

• Indicates can be prepared gluten conscious. Please inform your server if you would like the noted entree prepared gluten free.

OUR LOCAL PRODUCER PARTNERSHIPS

