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## Breakfast

### TRADITIONAL BREAKFAST FAVORITES

#### The Piedmont Breakfast

2 Eggs (choose your style), Moose Cake or French Toast, Bacon or Hickory Nut Gap Sausage, Grits or Breakfast Potato

#### The Triad Breakfast

2 Eggs (choose your style), Blueberry Moose Cake, Bacon or Hickory Nut Gap Sausage, Grits or Breakfast Potato

#### Farmer's Market Breakfast

2 Eggs (Choose your style), Moose Cake or French Toast, Watuga County NC Country Ham, Grits or Breakfast Potato

#### All American Breakfast

2 Eggs (Choose your style), Bacon or Hickory Nut Gap Sausage, Biscuit & Gravy, Grits or Breakfast Potato, and Fruit

#### All You Can Eat Breakfast

Endless Scrambled Eggs, Bacon, Grits, Breakfast Potato, Biscuits & Gravy

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### OMELETS

*Omelets are served Freshly Baked Biscuit, plus Grits or Breakfast Potato*

#### Ham & Cheese

##### Western Omelet

Freshly Chopped Onions, Green Peppers, Ham, and Cheese  
– *Make it a Spanish Omelet for 50 cents to top it with Salsa*

##### Veggie Omelet

stuffed with chopped onions, green peppers, tomatoes, and cheese

##### Farmer's Omelet

ham, bacon, sausage, peppers, onions, tomatoes, red skin potatoes and cheese, topped with homemade cheese sauce

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### MOOSE CAKES & FRENCH TOAST

#### Single Moose Cake

– *Add Blueberries or Chocolate Chips*

#### Two (2) Moose Cakes

– *Add Blueberries or Chocolate Chips*

#### French Toast

We use a specialty Challah bread perfect in sweetness and thickness and dip in our French Toast batter

– *Add Bacon or Sausage for or Center Cut Country Ham with your Cakes or French Toast*

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## Breakfast

### COUNTRY BREAKFAST FAVORITES

#### Breakfast Combo

3 eggs (any style), 2 strips of bacon, city ham, Hickory Nut Gap sausage, and a Moose Cake. Served with choice of grits, fruit, or breakfast potato

#### True Southern Breakfast

Choice of buttermilk fried chicken or country fried steak topped with white pepper gravy, 3 eggs (any style). Served with your choice of grits fruit, or breakfast potato

#### 1-2-3 Breakfast

1 Moose Cake, 2 eggs (any style), and 3 strips of bacon  
– *add Chocolate Chips or Blueberries to your Moose Cake*

#### Fit Farmer

Egg Beater, Turkey Bacon, Tomatoes, and Fruit

#### Hillbilly Breakfast

2 eggs (any style), Local Neece's Liver Mush, and Biscuits and Gravy. Served with your choice of grits, fruit, or breakfast potato

#### Country Benedict

scratch made biscuits topped with Hickory Nut Gap Sausage, over hard eggs, white pepper gravy. Served with choice of grits, fruit, or breakfast potato

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### THE HEN HOUSE - FRESH EGGS FOR BREAKFAST

#### Single Egg, Single Egg with Breakfast Meat, Single Egg with Country Ham

#### Two (2) Eggs, Two Eggs with Breakfast Meat, Two Eggs with Country Ham

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### BISCUITS & SIDES

#### Egg Biscuit, Bacon or Sausage Biscuit, Breakfast Meat & Egg Biscuit

#### Egg & Country Ham Biscuit

– *Add Cheese to any Biscuit Sandwich*

#### Grits, Homefries, or Gravy

#### Biscuits & Gravy

#### \*Breakfast Potato is Homefries or Hash Brown Casserole

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## Lunch and Dinner

### SOUTHERN CLASSICS

*Served with 2 Farm Fresh Sides, Biscuit & Apple Butter and Freshly Baked Cornbread*

#### Chicken & Dumplings

True taste of Southern Comfort Food. All white meat chicken, slow simmered in our chicken stock, with homemade dumplings.

#### Buttermilk Fried Chicken Breast

Chicken breast soaked in buttermilk, tossed in Southern Style breading and fried to perfection! Topped w/ white peppered gravy.

#### Hand Breaded Chicken Tenders

Not your ordinary Chicken Tenders. We use Jumbo Chicken Tenderloins, hand bread, and fried right!

– *Choice of sauce: Homemade BBQ Sauce, Honey Mustard, or Ranch*

#### Bone-in Southern Fried Chicken

¼ White (breast & wing) ONLY

#### Homemade Meatloaf

Made Just As Grandma would! Fresh Ground Beef mixed with freshly chopped onions & peppers, farm fresh eggs, and all the right seasonings. Baked in a Tomato Base Sauce

#### Hickory Smoked Pulled Pork BBQ

Smoked with Hickory Chips for over 12 hours

#### Country Fried Steak

Fresh, Hand Cut Steak Cubed and Tenderized and Seasoned & Breaded to order. Topped with our white pepper gravy

#### Hamburger Steak

topped with sautéed onions and brown gravy

#### Virginia Baked Ham

Hardwood Smoked Ham sliced thick & topped with Pineapple

#### Center Cut Country Ham

Watuga County Specialty Center Cut Country Ham. They cure all ham the ole' fashion way and is the best NC has to offer!

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#### Four Veggie Plate

Select any four farm fresh veggies, served with freshly baked cornbread

#### Farmer's Salad

Fresh leaf blend, with Market Tomatoes, Cucumbers, Croutons, and Cheese

– *Add Grilled Chicken or Southern Style Fried Tenders*

## SANDWICHES

Sandwiches are served on a Fresh Potato Bun and include One Side

### The Moose Burger\*

Two Seared Patties with American Cheese stacked with Smoked Bacon, Homemade BBQ Sauce and Sautéed Onions. Lettuce, Tomato, and Pickle on Side

### Classic Hand-Pattied Cheeseburger\*

Two Seared Patties both topped with cheese and stacked together with Lettuce, Tomato, Onion, & Pickle  
– Add Bacon for .99

### Mama's Meatloaf Sandwich

Thick slice of our Homemade Meatloaf on a Bun with Lettuce, Tomato, Onions, and Pickles

### Homemade Chicken Salad

Pulled All White Meat Chicken mixed with Mayo, Celery, Finely Chopped Onions and seasoned with Salt, Pepper, and Celery Seed.

### Buttermilk Fried Chicken Sandwich

Our juicy Chicken Breast soaked in Buttermilk, Hand-breaded and Fried. Served with Lettuce, Tomato, Onion, and Pickles

### Hickory Smoked Pulled Pork BBQ Sandwich

Slow Smoked and Hand Pulled Pork with homemade slaw and topped with BBQ Sauce

## ★★★ Farm Fresh Sides ★★★

Fresh Cut Collard Greens

Vegetable Beef Soup

Steamed Cabbage

Pickled Beets

Macaroni & Cheese

Slow Simmered Pinto Beans

Real Mashed Potatoes & Gravy

Homemade Coleslaw

Green Beans

Cup of Chicken & Dumplings

French Fries

Side Garden Salad

– Dressings Include: Homemade Buttermilk Ranch, Blue Cheese, 1000 Island, Honey Mustard, Italian, and Oil & Vinegar

## Dinner Specials

Only Available 4-close

Served with 2 Farm Fresh Vegetable, Biscuit & Apple Butter and Freshly Baked Cornbread

### Wild Caught Premium Flounder

Premium Flounder breaded in our house seafood breading and Fried. Served with Lemon Wedge and Homemade Tartar Sauce – served with two sides

### Select Jumbo Fried Shrimp

Premium, Domestic Shrimp hand breaded and lightly fried. Served with cut lemon and homemade cocktail sauce

### Rotating Fresh Seafood Specials and Catches based on Availability

### Hickory Smoked Baby Back Ribs

We start with only premium cuts of Baby Back Rib Racks. Our Homemade BBQ Sauce is poured on the racks then rubbed down with our brown sugar rub then thrown in the smoker with hickory chips and slow cooked. We pull them out for your order and finish on the grill.

## DINNER SAMPLER

Choose any two (2) entrées and three (3) sides!

## All You Can Eat Dinners

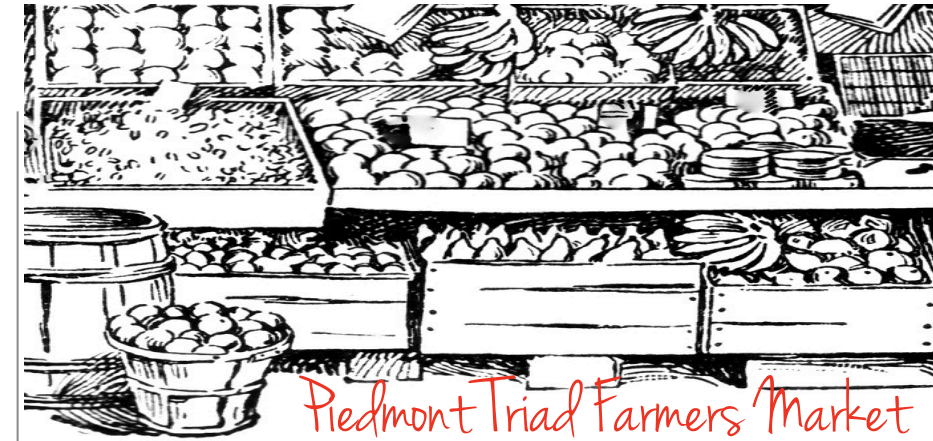
Served Family Style. Not Available for Take Out.

Select any Entrées, Select Sides and Dessert with Endless Portions

— PRIVATE PARTY ROOM AVAILABLE PERFECT FOR ANY EVENT! —

THE PARTY ROOM CAN SEAT UP TO 60 PEOPLE. NO ROOM CHARGE WHEN ALL GUESTS ARE DINING!

We cater!



Piedmont Triad Farmers Market

2914 SANDY RIDGE RD. COLFAX NC 27235  
(336)668-1125



OPEN 7 DAYS A WEEK 7AM-9PM

Breakfast, lunch, and Dinner

