

# FARMBloomington Graduation Brunch 2020

\$25.00 per guest plus 20% Gratuity and Taxes –

Includes choice of one starter & one entrée. Does not include beverages

FARM Roasted Tomato Bloody Mary House Made Bloody Mary Mix, Vodka, Salad Skewer, \$8.5

Princess Grand Marnier, Champagne, Orange Juice \$9

Crimson & Crema Strawberry Rhubarb Puree Syrup, Bacardi White Rum, Lemon Juice \$9

Ma Fratelli Western Son Peach Vodka, Ramazzotti Aperitivo, Dolin Bianco Vermouth \$9

Baby Ruth Buffalo Trace, House Peanut Syrup, Crème De Cacao \$8

## À La Carte Items To Share

FARMfamous Fries parmesan, fresh garlic, lemon zest, chili flakes, parsley, garlic aioli \$9

FARMhouse Fries salt and pepper, Tailgate Chipotle Catsup \$8.5

4th Generation Buttermilk Biscuit Basket assorted house-made spreads \$9

White Bean Hummus rosemary pita crisps \$8

The Big Red Pizza tomatoes, garlic, fresh mozzarella, spinach arugula pesto \$17

Add pepperoni, Mariah's peppered bacon, or chicken \$5

## Starters ~ Choose One

### Starters

**Fresh Fruit & Berry Salad**

Homegrown Mint, Ginger-Citrus Syrup

**Today's Hot Cereal**

Rolled Oats, Dried Fruits, Honeyed Pecans

**Surreal Cereal Breakfast Parfait**

Fresh Yogurt, Sweet Seasons Granola,

Local Honey, Mixed Fruit

**Creamy Tomato Velouté**

Basil Foam

**Spring Vegetable Chowder**

Homegrown Herbs, Ramp Oil

**Spring Arugula Salad**

Grapefruit, Fresh Fennel,

Orange Vinaigrette

**Good Life Farm's Greens**

Radishes, Blue Cheese, Walnuts, Citrus Basil

Vinaigrette

## Dessert Options ~ \$7

**Classic French Chocolate Pavé**, Hibiscus Syrup,

Candied Almonds, Fresh Berries

**Old Fashioned Bread Pudding**, Caramel Sauce, Van-

illa Ice Cream

**Peach Blueberry Cobbler**, Sweet Biscuit Crumble,

Chantilly Cream

**New York Style Cheese Cake**,

Strawberry-Rhubarb Compote

**Ice Cream or Sorbet** Fresh Berries,

Pizzelle Cookie

## Entrées ~ Choose One

### Entrées

**Upper Eastsider**

Smoked Salmon, Sour Cream, Fresh Fennel,

4<sup>th</sup> Generation Buttermilk Biscuit

**Chef D's Vegetable Feta & Herb Quiche**

Ramps, Eggs, Feta, Fresh Herbs

**Breakfast Bacon & Egg Pizza**

Peppered Bacon, Scrambled Eggs, Arugula, Parme-

san, Red Sauce

**The Hoosier Benedict**

Two Poached Local Eggs, Sweet Pepper & Sausage

Gravy, 4th Generation Buttermilk Biscuit

**Sweet Seasons French Toast Casserole**

Ginger Spice Caramel, Crème Fraiche, Fresh Fruit

**Wood Stone Oven Eggs**

Tomato & Artichoke Compote, Sweet Bell Peppers,

Chickpeas, Onions, New Potatoes,

Wild Ramps, Parmesan

**Graduate Salad**

Local Greens, Apples, Walnuts,

Citrus Basil Vinaigrette with choice of:

Poached Prawns (3)

Grilled Chicken Breast

Roasted Salmon (4 oz)

## Side Items ~ \$6

**Breakfast Meats:** Mariah's Peppered Bacon,

Maple Glazed Ham, Rice's Maple & Cheddar Sau-

sage, House-Cured Canadian Bacon

**Sides:** FARM Homies, Roasted Tomatoes,

Sautéed Greens

## Baked Goods - \$3

Scholars Inn White, Wheat or Rye,

Gamma's Biscuit

Kindly let your server know of any food allergies, but we please ask that you refrain from substitutions

Menu is subject to change based on seasonal availability and Chef's inspiration.

# Graduation Dinner

Congratulations Class of 2020!

## A La Carte Appetizers

**FARMfamous Fries** Parmesan, Fresh garlic, Lemon Zest,  
Chili Flakes, Parsley, Turmeric Aioli \$9.5

**FARMhouse Fries** Salt & Pepper, Tailgate Chipotle Catsup \$8.5

**Rosemary & White Bean Hummus** Pita Crisps \$8

**The Big Red Pizza** Tomatoes, Garlic, Fresh Mozzarella, Spinach-Arugula Pesto \$17  
*Add pepperoni, Mariah's peppered bacon or chicken \$5*

## Starters

select one

**Neo Classic Caesar Salad** Blue Cheese, Pecans, Radishes

**Good Life Greens Salad** Local Greens, Cherry Tomatoes,

Capriole Goat Cheese, Toasted Walnuts, Citrus-Herb Vinaigrette

**Spring Vegetable Chowder** Homegrown Herbs, Local Wild Ramp Oil

**Creamy Tomato Velouté** Lump Crab, Basil Cappuccino

**Shrimp Cocktail (6)** Spicy Fresh Horseradish &  
Sundried Tomato Cocktail Sauce

## Entrees

select one

**Locavore Risotto** Mushrooms, Sweet Peas, Pea Shoots, Wild Ramps,  
Shaved Parmesan, Local Basil, Truffle Oil

**Fennel Salt Salmon** Roasted Fingerling Potatoes, Spring Vegetables,  
Mustard Beurre Blanc

**Pork Loin** Wild Rice Pilaf, Broccoli, Big Belly BBQ

**Grilled Filet** Smashed Yukon Gold Potatoes, Haricot Vert,  
Homegrown Chive Butter, Red Wine Reduction

**French-Cut Chicken Breast** Hoosier Popcorn Polenta Cake,  
Spring Greens, Brandy Cream Sauce

**Vegetable Curry** Coconut Rice, Island Provisions, Thai Basil vegan, gluten free

## Dessert

select one

**Old Fashioned Bread Pudding** Caramel Sauce, Hartzell's Vanilla Ice Cream

**Classic French Chocolate Pave** Red Rooibos Pomegranate Sauce, Fresh Berries

**New York Style Cheese Cake**- Strawberry-Rhubarb Compote

**Peach Blueberry Cobbler** Sweet Biscuit Crumble, Chantilly Cream

**Local Ice Cream or Sorbets** Berries, Whipping Cream, Pizzella Cookie

**Fresh Fruit & Berries** **Ginger Mint Syrup**

*Menu subject to change based on seasonal availability and Chef's inspiration*