

Graduation Brunch Menu



A La Carte Items to Share

FAMOUS GARLIC FRIES 10.5 (v)

Parmesan, Garlic, Herbs, Chili Flakes, Lemon Zest, Turmeric Aioli

FARMHOUSE FRIES 9.95 (vg)

Salt & Black Pepper, Tailgate Chipotle Ketchup

CARMELIZED BRUSSEL SPROUTS 12.5 (v)

Maytag Blue Cheese, Toasted Almonds, Red Pepper Coulis. Add Bacon 4

ROASTED BEET HUMMUS 9.95 (vg)

Mediterranean Pita Chips, Herbed Extra Virgin Olive Oil, Chili Flakes. Add Veggies 2.5

GOODLIFE SALAD 10 (vg, gf)

Baby Greens, Cherry Tomatoes, Red Onion, FARM Vinaigrette Add Capriole Goat Cheese 4 / Add Bacon 4

4TH GERNERATION BISCUIT BASKET 9.95 (v)

Jam, Whipped Butter, Apple Butter

STARTERS

Select One

FRESH FRUIT & BERRIES (v, gf)

Homegrown Mint, Citrus-Ginger Syrup

NEO CLASSIC CEASER SALAD

Mixed Lettuce, Radishes, Blue Cheese, Walnuts, FARM Ceaser Dressing

GOODLIFE SALAD (gf, v)

Local Greens, Cherry Tomatoes, Capriole Goat Cheese,

Toasted Almonds, FARM vinaigrette

TOMATO VELVOUTE (gf, v)

Served with Basil Foam

HOT CERAL (gf, v)

Rolled Oats, Dried Fruit, Honeyed Pecans

SURREAL YOGURT PARFAIT (gf, v)

Greek Yogurt, Sesame & Coconut Granola, Hoosier Honey, Fresh Berries

YELLOW LENTIL SOUP (gf, v)

Coconut Milk, Indian Spices, Seasoned Cashews

SWEETS

TRIPLE CHOCOLATE CAKE 10 (v)

Layered Chocolate Cake, Whipped Chocolate Frosting,

Chocolate Ganache

HOOSIER SEASONAL COBBLER 10 (v)

Seasonal Fruit, Sweet Biscuit Crumble, Chantilly Cream

NEW YORK STYLE CHEESECAKE 10 (v)

Strawberry-Rhubarb Compete, Chantilly Cream

HARTZELL'S 8 (v, gf)

Your Choice of Gelato, Sorbet, or Ice Cream

with Fresh Berries & Biscotti

FRESH FRUIT & BERRIES 10 (v, gf)

Ginger & Citrus Syrup

ENTREES

Select One

UPPER EASTSIDER

French-Style Soft Scrambled Eggs, Smoked Salmon or Bacon,

4th Generation Biscuit

QUICHE D'ORR

Seasonal Vegetables, Cheese, Fresh Herb, Roasted Red Pepper Coulis

NOW FORAGER

Shiitake, Oyster, & Cremini Mushrooms,

Soft Scrambled Eggs, 4th Generation Biscuit

THE INDIANA BENEDICT

French-Style Soft Scrambled Eggs over 4th Generation Biscuits

with Kielbasa Gravy, Hoosier Home Fries

FRENCH TOAST CASSEROLE

Sweet Season Spices, Maple Syrup, Fresh Fruit, Chantilly Cream

GRADUATE SALAD (gf)

Local Greens, Apples, Toasted Almonds, Strawberry Vinaigrette.

Choice of: Poached Prawns, Grilled Chicken, or Baked Salmon

SIDES 6

Hoosier Home Fries, Potato Salad, Sauteed Greens,

Stone Oven Roasted Tomatoes, Mariah's Peppered Bacon,

Local Honey Ham, Rice's Maple Cheddar Sausage, Fresh Fruit

TOAST 3

Scholar's Inn: Sourdough, Whole Wheat, Rye,

Texas Toast, 4th Generation Biscuit

Gluten Free Bread 4

BRUNCH DRINKS

FARM BLOODY MARY 8.5

House-Made Bloody Mary Mix , Wheatly Vodka & Salad Skewer

MIMOSA 6

Cava & Orange Juice

Consuming raw or undercooked meats, poultry , seafood, fish, or eggs may increase your risk of foodborne illness.

Please inform your server of any food allergy or dietary restrictions.

\$35 per guest plus 20% service charge & taxes.

Farm-Bloomington.com—812.323.0002

MENU SUBJECT TO CHANGE