

# Graduation Brunch

## Congratulations Class of 2021

### Cocktails

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

Garibaldi Cappelletti, Oranbecello, Big O ginger liqueur, OJ, Canberry 9

Mimosa Cava, Triple Sec, Orange Juice 6

### 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

Shrimp Cocktail (6) horseradish & sundried tomato cocktail sauce 15

25.00 per guest plus 20% Service Charge and Taxes –

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

### Starters

#### Select One

#### 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

### Entrées

#### Select One

#### 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

#### 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, toasted Almonds,

Citrus Basil Vinaigrette with choice of:

Poached Prawns (3)

Grilled Chicken Breast

Roasted Salmon (4 oz)

### Dessert Options 7

Classic French Chocolate Pavé Hibiscus Syrup, Candied Almonds, Fresh Berries

Old Fashioned Bread Pudding Caramel Sauce, Vanilla 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



### Side Items 6

Breakfast Meats: Mariah's Peppered Bacon, Maple Glazed Ham,

Rice's Maple & Cheddar Sausage,

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 2021!

## A La Carte Appetizers

FARMfamous Garlic 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

65 per guest plus 20% Service Charge and Taxes –

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

## Starters

**select one**

Neo Classic Caesar Salad Blue Cheese, Walnuts, Radishes

Good Life Greens Salad Local Greens, Cherry Tomatoes,

Capriole Goat Cheese, Toasted Almonds, 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, Broccolini, 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 Hartzell's Ice Cream, Sorbets & Gelato

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