

SUMMER BRUNCH

HOUSE MADE CROISSANT — 4.

Served with property honey butter and jam

BLACK SESAME SOURDOUGH FRENCH TOAST — 11.

Strawberry preserves, creme fraiche, orange maple, mint

FARM & FIDDLE RADICCHIO — 12.

Charred sweet onion vinaigrette, amish chicken croquettes, Kenny's aged asiago, almond & herb gremolata, citrus

SPRING SALAD — 13.

Sugar snap peas, shaved radish, balsamic, toasted pistachio, basil, sorrel, lemon balm

FARMER'S MARKET QUICHE — 13.

Chef's selection of farm sourced vegetables and cheese, served with lettuces

FRESH BURRATA — 14.

Property honey, grilled house pumpernickel, grilled Peach Truck peaches, bronze fennel, bee pollen

BAKER'S BASKET — 14.

Pastry Chef's daily selection of seasonal house made pastries with accoutrements

SHASHUKA & BAGUETTE — 15.

Cast iron tomato & chili sauce, farm egg, herbs, olive oil

RED POTATO HASH — 16.

King oyster mushroom, scallion, soft farm egg, truffle, cheese, chives

FULL FARMER'S BREAKFAST — 16.

Farm eggs any way, KLD bacon, scrapple, house made biscuits, charred seasonal vegetable, butter & marmalade

HOUSE CURED PRB HAM BOARD — 16.

Cured & smoked charcuterie ham, pickles, house made mustard, sourdough toast

ROOT TO STEM BOARD — 19.

Oyster mushroom pate, smoked & bbq rubbed hakureis, cured kohlrabi, vegetable tartar with spring onion jam, greens pesto, black sourdough crostini
Add fresh farmer's cheese + 5.

NOTE: We hope you enjoy the food as much as we have enjoyed making it. All of our food is made from scratch and comes from the central Tennessee area as well as our farm out back. We do apologize if we run out of any items. Also, consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of food-borne illness. Thank you!