

# The Farmhouse

## Brunch Menu

Saturday and Sunday 9-3

### The Good Stuff

<b>Summer Beer</b>	<b>6</b>
Vodka Lemonade Topped with Blvd Wheat Beer	
<b>PBR Coffee</b>	<b>7</b>
<b>Mimosa</b>	
Orange, Grapefruit, Cranberry, or Hibiscus Rose	<b>8</b>
<b>Screwdriver</b>	<b>8</b>
<b>Greyhound</b>	<b>8</b>
<b>Paloma</b>	<b>9</b>
Tequila, Lime, Grapefruit, Soda	
<b>Dutch Donkey</b>	<b>9</b>
Citrus Chamomile Vodka, Lemon Juice, Ginger Beer	
<b>Farmhouse Mary</b>	<b>10</b>
Choice of House Vodka or Spicy Infused Vodka	
Tom's Town Gin or Vodka	<b>12</b>
J. Rieger Gin or Vodka	<b>12</b>
<b>Spicy Bloody Maria</b>	<b>11</b>
Spicy Infused House Tequila with House Bloody Mary	
<b>Spicy Margarita</b>	<b>11</b>
Spicy Infused House Tequila, Triple Sec, Lime Juice	
<b>Breakfast Old Fashioned</b>	<b>12</b>
Four Roses, Coffee, Maple Syrup	

### Starters

<b>Soup du jour</b>	<b>8</b>
<b>Watermelon Salad</b>	<b>12</b>
Goat Cheese, Arugula, Lemon Oregano Vinaigrette, Shaved Red Onion, Lemon Zest, White Balsamic Reduction	
<b>Homemade Cinnamon Roll</b>	<b>6</b>

### Entrees

<b>Pancake of the Day</b>	<b>12</b>
Two Fluffy Cakes, Maple Syrup, Butter	
<b>Seasonal French Toast</b>	<b>12</b>
Made with Bloom Bakery Brioche	
<b>Omelette of the Day</b>	<b>12</b>
Daily Crafted Omelette Special, Potato Hash	

<b>Frittata of the Day</b>	<b>10</b>
Chef's Special, Garden Salad, Potato Hash	

<b>Chefe Lío (Chef's Mess)</b>	<b>14</b>
Shredded Chili Braised Beef Barbacoa, Masa Cakes, Poached Egg*, Crema, Queso Fresco, Farm Fresh Pico De Gallo	

<b>Corned Beef Hash</b>	<b>15</b>
Peppers, Squash, Onions, Potatoes, Cheddar Cheese, Two Eggs*, Black Pepper Cream Sauce	

<b>Barham Steak and Eggs</b>	<b>16</b>
Barham Family farm Beef, Two Eggs*, Chimichurri, Bleu Cheese Butter, Pickled Onions, Potato Hash	

<b>Biscuits and Gravy</b>			
Full	<b>9</b>	Half	<b>7</b>

<b>Eggs Benedict</b>	<b>13</b>
Two Poached Eggs*, Ham, Hollandaise, Challah Bread	

<b>Veggie Benedict</b>	<b>12</b>
Two Poached Eggs*, Sautéed Greens, Hollandaise, Challah Bread	

<b>Country Fried Steak</b>	<b>14</b>
Barham's Tenderized Beef, Two Eggs*, Country Gravy, White Cheddar Poblano Grits, Corn Relish	

<b>Vegan Hash</b>	<b>13</b>
Peppers, Pickled Red Onions, Squash, Fried Mushrooms, Potatoes, Greens, Chili Tomato Sauce	

### Sides

<b>2 Eggs</b>	<b>3</b>
<b>Biscuit</b>	<b>3</b>
<b>Bacon</b>	<b>4</b>
<b>Fried Potato Hash</b>	<b>3</b>
<b>Poblano Grits</b>	<b>5</b>
<b>Sausage</b>	<b>4</b>
<b>Ham</b>	<b>4</b>
<b>Toast</b>	<b>3</b>

\* We take your allergies very seriously, please notify your server of any restrictions or requirements

\* Automatic gratuity may be applied to parties of 10 or more

\* Split plates will incur an extra charge

\* May contain raw or undercooked ingredients. Eating raw or undercooked meats, poultry, seafood, or eggs, may increase your risk of foodborne illness.

"We'd like to thank Buttonwood Farms for supplying all of our eggs!"

**The Farmhouse would like to  
thank all of our farmers!!**

**Barham Family Farms  
Bloom Baking Co  
Broadway Roasting Co  
Buttonwood Farms  
Cedar Creek  
City Bitty Farms  
Creekstone Farms  
Crum's Heirlooms  
Fabulous Fish  
Golden Rule Meats  
Goode Acres  
Grand River Mushrooms  
Green Acres Market  
Green Gate Family Farms  
Happy Tracks Farm  
Hatfield Signature Meat  
Hemme Bros. Creamery  
Honey Del Farm  
J.S. Produce  
KC Mushroom Co.  
Morning Glory Farms  
Prairie Birthday Farms  
Shadowbrook  
SkyView Farms  
Thane Palmberg  
Wood Mood**

**We happily accept reservations for  
large groups!**

**[events@eatatthefarmhouse.com](mailto:events@eatatthefarmhouse.com) or  
816-569-6032**

**Visit us online:**

**[www.eatatthefarmhouse.com](http://www.eatatthefarmhouse.com)**

**Instagram: @TheFarmhouseKC**

**Facebook: /TheFarmhouseKC**