

The Farmhouse *Bistro*

Brunch Prix-Fixe Menu \$25

First Course (choose one)

Smoked Salmon Lox

With capers, red onions, and cream; served with a toasted bagel and fresh cut fruit

Baked French Onion Soup

With caramelized onions and croutons; topped with melted Gruyere cheese

Caesar Salad

Fresh hearts of romaine with homemade garlic croutons, Romano cheese; tossed in a tangy Caesar dressing

Bistro Autumn Salad

Our signature salad with fresh spring mix, goat cheese crumbles, candied pecans, dried cranberries, and apples served with an apple cider vinaigrette dressing

Spinach Salad

Baby spinach, red onion, hard cooked egg served with warm bacon dressing

The following may be added to all entrée salad selections
Grilled Salmon 8 Grilled Chicken 7 Grilled Shrimp 10

Entrées (choose one)

Farmhouse Omelet Du Jour

Served with home fries and garnished with fruit; **choose 2 from the following:**

Ham, Bacon, Sausage, Spinach, Peppers, Onions, Mushrooms, Cheddar, Swiss, Goat Cheese

Traditional French Toast

Our house recipe toast served with choice of two sides and garnished with fresh fruit

Caramelized Apple French Toast

Our house recipe toast topped with caramelized apples, candied pecans and whipped cream

Farmhouse Flatbread Breakfast Pizza

Scrambled eggs, bacon, spinach, peppers, mushrooms, and tomatoes; topped with fresh mozzarella cheese

Quesadilla Rancheros

Scrambled eggs, chorizo sausage, peppers, onions and pepper jack cheese; served with fresh Pico de Gallo

Steak and Eggs

Grilled black Angus sirloin steak, with two eggs and home fries

Sides

Bacon, Ham or Sausage 2.75 Home Fries 2.25 Fresh Fruit 2

Desserts (choose one)

Just ask your server if you would like to take your dessert to the theatre

Flourless Chocolate Torte

Warm Apple Tartan a la mode

Warm Pecan Pie a la mode

Pumpkin Cheesecake

Thank you for dining at The Farmhouse Bistro. All proceeds support the Theatre and its arts education programs!

