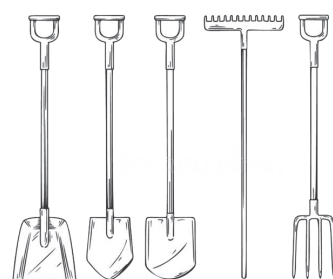


FARMED
 — KITCHEN + BAR —
 Brunch Menu



Biscuits and Jams | 10 NF, VEG

Basket of Sweet Potato (2) Buttermilk-Chive Cathead Biscuits (2) Homemade Jams, Preserves and Sweet Cream Butter
Extra butter +.50, Extra Jam or Preserve +.75 each

Crispy Chicken and Sweet Potato Biscuit | 13 NF

Tabasco-Honey Butter and Gouda Cheese served with Creamy Yellow Grits and Chow Chow
Sub Farmed Vegetable Patty add: \$2.00

Chicken-Sausage and Buttermilk-Chive Cathead Biscuit | 14 NF

Folded Egg, Green Hill Cheese and Plum-Mulberry Preserve with Brussel-Potato Hash and Chow Chow
Sub Farmed Vegetable Patty add: \$2.00

Steel Cut Oatmeal and Quinoa | 9 VEG

Blueberries, Maple Syrup, Vanilla-Bean Butter and Spiced Walnuts

Multi-Grain French Toast | 12 VEG

With Caramelized Bananas, Sorghum Almonds and Whipped Lemon Butter with Brussel-Potato Hash

Buttermilk-Sweet Potato Pancakes | 13

With Bourbon Maple Syrup, Chili-Spiced Pecans, Vanilla Butter and Organic Chicken Sausage

Wild Berry-Belgium Waffles | 13

With Dehydrated Blueberries, Ginger Syrup, Lemon Butter and Crispy Applewood Bacon

Low Country Breakfast Platter | 14

Two Eggs, Choice of Breakfast Meat with Buttermilk Cathead Biscuit and Jam

Shrimp and Grits | 17 NF

Charcoal Grilled "Georgia Wild" Shrimp, Creamy Gouda Yellow Grits and Stewed Heirloom Tomatoes

Chicken and Waffles | 15 NF

Buttermilk Fried Springer Mountain Chicken, Golden Cornmeal-Blueberry Waffles and Ginger-Maple Syrup

Beef and Mac | 21 NF

Slow Cooked Beef Short Rib, Five Cheese Mac Gratin, Onion Jam and Fried Baby Kale

Breakfast A la Carte

- Biscuit with Choice of Jam | 4
- Two Eggs | 4 (add Cheese 1) Sub Egg White | 1.5
- Anson Creamy Yellow Grits | 5 (add Cheese 1)
- Maple Cured Bacon | 4
- Chicken Sausage | 4
- Chow Chow | 2
- Jam or Preserve | 1

Drinks

Coca-Cola + Pepsi Products + Sweet and Unsweetened Tea | 3

Milk

Whole | 2.5 Almond | 3 Chocolate | 3

Coffee

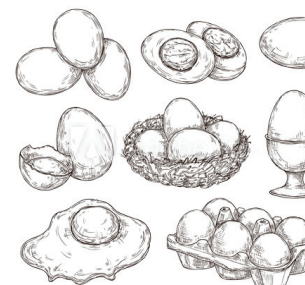
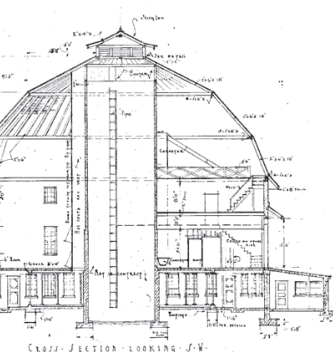
1 Cup Illy Dark Roast | 3 3-4 Cup Press | 8 Bottomless Coffee | 2.5 Illy Nitro Cold Brew | 4

Fresh Squeezed

Orange Juice | 4 Lemonade | 3 Grapefruit Juice | 4 Cranberry Juice | 4 Apple Juice | 4

Tea

Organic Iced Tea | 2.5 Hot Tea | 2.75



KITCHEN OF MASTER CHEF DARYL SHULAR

FarmED Kitchen and Bar is a cash-free restaurant. Substitutions are not allowed. We are not currently allowing outside food and beverage.
 FarmED K+B caters small and large affairs. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness
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