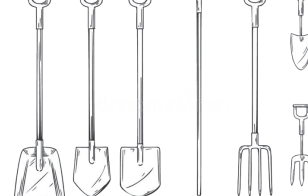




FARMED

— KITCHEN + BAR —



Mother's Day Brunch/New Brunch Menu

Biscuits and Jams | 10 NF, VEG

Basket of (2) Handmade Biscuits your choice of Sweet Potato or Buttermilk Cathead Biscuits and our Homemade Jam, 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 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, House 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

Strawberry-French Toast | 13 NF

Thick Cut Brioche, Local Strawberries, Tangerine Sabayon, House Maple Syrup and Chicken Sausage

Buttermilk-Sweet Potato Pancakes | 13

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

Wild Berry-Belgium Waffles | 13 NF

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

Cornmeal-Peach Johnny Cake | 14 NF

Black Berry-Basil Butter, Salted Corn Brittle, Ginger Maple Syrup and Applewood Bacon

Chicken and Waffles | 15 NF

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

Low Country Breakfast Platter | 14

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

Blackened Shrimp and Grits | 17 NF

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

Soft Shell Crab-n-Grits | 18 NF

Cornmeal Breaded Soft Shell Crab, Gumbo Gravy, Andouille Sausage, Roasted Okra

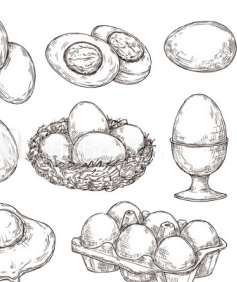
Lobster-Short Rib Omelet | 19 NF

Beef Short Rib, Poached Lobster, Broccolini, Spinach, Peppers, Havarti and Lobster Cream

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 | Mimosas | Wine + Beer

Coffee

Espresso (1 shot) | 3 Espresso Martini | 8 Bottomless Coffee | 4 Cold Brew | 4 (no refills)

Juices

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

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
www.Farmedkitchenandbar.com | [@farmedkb](https://twitter.com/farmedkb)

