

# FARMED

— KITCHEN + BAR —

## **Kitchen of Certified Master Chef Daryl Shular**

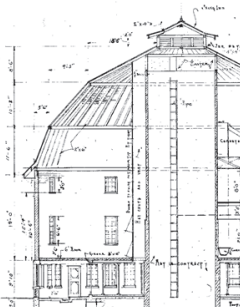
1927 Lakeside Parkway  
Tucker, GA. 30084  
Restaurant: 470.294.2938

Friday - Saturday: 6 PM - 9:00 PM (Dinner)  
Saturday: 10 AM - 2 PM (Brunch)

[farmedkitchenandbar.com](http://farmedkitchenandbar.com)

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Located Inside the Prep Building

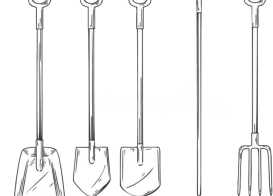




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## Brunch Menu



### 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 and Bananas, Local-Honey, Cinnamon-Butter and Toasted Pecans

### Multi-Grain French Toast | 12 VEG

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

### Brioche French Toast Crunch | 13 NF

Thick Cut Brioche, Bourbon Glazed Apples, Vanilla Sabayon, Maple Syrup and Chicken Sausage

### Buttermilk-Sweet Potato Pancakes | 13

*With* Glazed Blueberries, Ginger Maple, Vanilla Butter and Chicken Sausage

### Wild Berry-Belgium Waffles | 13 NF

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

### Southern Cornmeal-Johnny Cake | 14 NF

Caramelized Peaches, Lemon-Cranberry Granola, 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

Pan Seared Shrimp, Peppers, Heirloom Tomatoes, Cajun Cream Sauce and Golden Grits

### Fish-n-Grits | 18 NF

Cornmeal Breaded Catfish, Gumbo Gravy, Andouille Sausage, Roasted Okra and Golden Grits

### Lobster-Spinach Omelet | 19 NF

Poached Lobster Meats, Spinach, Roasted Peppers, Shredded Parmesan and Lobster Cream

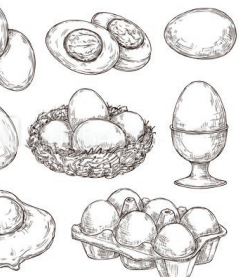
### Beef-Potato Omelet | 18 NF

Braised Beef Short Rib, Caramelized Onions, Roasted Mushrooms, Fingerling Potatoes and Crumbled Goat Cheese

### 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



### Beverages and Specialty Drinks

Coca-Cola + Pepsi Products | Cocktail Menu on Separate Page

#### Coffee

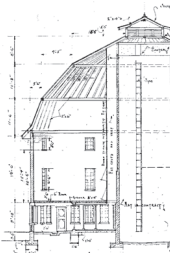
Espresso (1 shot) | 3 Espresso Martini | 8 Bottomless Coffee | 4

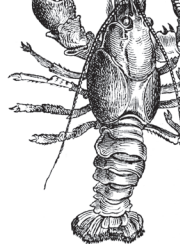
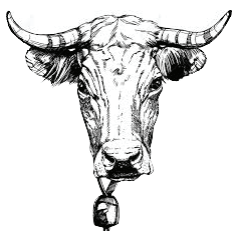
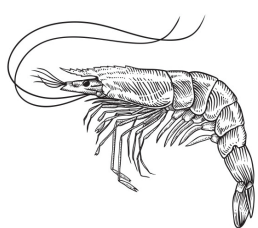
#### Juices

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





## Brunch Beverage Cocktails

### **Breakfast Rosemary's Garden | \$12**

Gin, Lemon Juice, Rosemary Simple Syrup, Soda Water

### **Orange Crush | \$12**

Vodka, Triple Sec, Orange Juice, and Orange Bitters

### **Bloody Mary | \$10**

Tomato Juice, Tabasco, Worcestershire Sauce, Cayenne Pepper, Celery Salt

### **Blackberry Mule | \$10**

Blackberry, Tequila, Lime and Ginger Beer

### **Espresso Martini | \$12**

Double Shot Espresso, Kahlua, Vodka, Simple Syrup

### **Farmed Traditional Mimosa | \$8**

Champagne and Orange Juice

### **Farmed Specialty Mimosa | \$10**

Ask Server for the Mimosas of the Week

### **Farmed Mimosa Carafe | \$30**

Normally serves 4-5

### **Farmed Seasonal Mocktails | \$8**

Farmed respectfully asks that when the restaurant is busy that all tables adhere to our 90 min seat policy, so that all guests can enjoy the experience.

