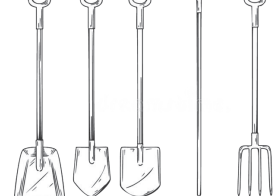




FARMED

— KITCHEN + BAR —



Seasonal Fruit and Berries Parfait | 9

With Yogurt, Cranberry-Granola and Clover Honey

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*

Smoked Salmon Lox and Toast | 12

With Lemon Cream Cheese, Arugula, Red Onions, Capers and Toasted Sour Dough

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

Sweet Potato-Blueberry Pancakes | 13

With Toasted Pecans, Ginger-Maple, Vanilla Butter and Chicken Sausage

Buttermilk-Strawberry Pancakes | 14

With Cinnamon-Butter, Agave Almonds, Bourbon Maple Syrup and Applewood Bacon

Wild Berry-Belgium Waffles | 13 NF

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

Chicken and Waffles | 16 NF

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

Low Country Breakfast Platter | 12

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

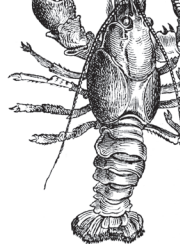
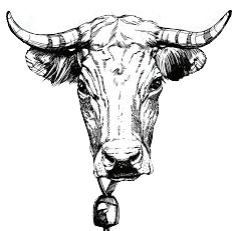
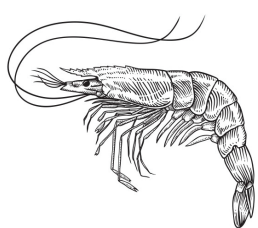
Anson Creamy Yellow Grits | 5 (add Cheese 1) | Maple Cured Bacon | 4 Chicken Sausage | 4 Chow Chow | 2



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





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.

