

# brunch menu

Sundays 10am – 3pm. Reservations strongly advised.

## Brunch

### Lobster Benedict \$16.95

savory buttermilk chive biscuits topped with free range poached eggs, fresh lobster, finished with tarragon hollandaise

### Crispy Chicken & Pumpkin Cranberry Waffles \$13.50

with bacon milk gravy and maple syrup

### Challah French Toast \$10.95

with almond, Grand Marnier and hint of cardamom

### Omelets \$9.95

made to order with local farm fresh eggs & toasted ciabatta, served with Cottage Potatoes

### Giant Pancake \$11.50

with dark chocolate chips & raspberry

### Pumpkin Cranberry Waffles \$10.95

with warm maple syrup

### Huevos Rancheros \$12.50

sunny side up eggs, black beans, guacamole, pico de gallo, crispy corn tortillas

### Taco Trio \$9.95

3 soft corn tortillas stuffed with scrambled eggs & seasonal vegetables. Served with Cottage Potatoes

### Bacon, Potato & Pepper Frittata \$9.95

free range egg frittata baked with local farm bacon, potatoes and peppers pressed in a waffle iron

### Superfood Toast \$8.95

multigrain toast, cashew butter, granola, chia seeds, coconut & pomegranate, with fresh fruit

### Sweet Potato & Turkey Hash \$14.95

with Chinese 5 spice and marsala wine. Topped with two poached eggs

### Avocado Green Goddess Flatbread \$9.95

with asparagus, cucumber, carrot, radish and salmon roe

## For the Kids

### Scrambled Eggs \$4.50

with sourdough toast  
add American cheese \$0.50  
add bacon \$3.00

### French Toast \$5.50

with berries & maple syrup

### Kid's Omelet \$6.00

made to order with local farm fresh eggs & toasted ciabatta

### PB&H \$4.95

Natural peanut butter & local honey on sourdough bread

## Sandwiches

### ALT \$8.95

Toasted multigrain bread with avocado, lettuce, tomato, mozzarella & lemon aioli, with house chips

### Farm Station Club \$9.95

Toasted sourdough bread, house roast turkey, applewood smoked bacon, honey-jalapeno mayo, with house chips

### BeeLT \$8.50

Honey chili-cured bacon, fresh tomato & lettuce with basil aioli on sourdough bread



<b>Worker Bee Burger</b>	<b>\$11.95</b>	<b>Farm Station Machiatto</b>	<b>\$3.95</b>
Whiffletree farm fresh ground beef, Jack cheese, avocado smash, smoked jalapeno, arugula & red onion, with house chips. Served on an English muffin.		steamed milked with vanilla syrup, a shot of espresso on top, drizzled with caramel	
		<b>Cold Brew Coffee</b>	
		<b>Iced</b>	<b>\$3.95</b>
		<b>Rich&amp;Creamy Nitro</b>	<b>\$4.50</b>

## Sides

<b>Fresh Fruit</b>	<b>\$4.50</b>	<b>Juice Bar</b>	
with Local Honey & Lemon		<b>Daily Cold Press Juice</b>	<b>\$7.95</b>
<b>Crispy &amp; Thick Local Bacon</b>	<b>\$4.95</b>	True Green – spinach, cucumber, parsley, celery, lemon, ginger & apple	
plain or honey-chili glazed (3)		<b>Fresh Squeezed Orange Juice</b>	<b>\$4.00</b>
<b>House-made Local Sausage Patties (2)</b>	<b>\$4.95</b>	<b>Fresh Squeezed Grapefruit Juice</b>	<b>\$4.00</b>
<b>Cottage Fried Potatoes</b>	<b>\$4.00</b>	<b>Cranberry Juice</b>	<b>\$4.00</b>
with onions, peppers, sea salt & fresh herbs			
<b>Sweet Potato Biscuit</b>	<b>\$3.95</b>	<b>Cocktails</b>	
with Virginia Country Ham & Honey Orange Butter		<b>Gin Cider</b>	<b>\$7.00</b>
<b>Toasted Sourdough Bread or English Muffin</b>	<b>\$2.00</b>	warm apple cider, gin & honey simple syrup with cinnamon stick	

## Coffee & Tea

<b>Green Alchemy Herbal Tea™</b>	<b>\$2.95</b>	<b>Crantini</b>	<b>\$7.00</b>
Ask about tea selection		vodka & cranberry juice with fresh cranberries and rosemary	
<b>Orange County Roasted Coffee</b>	<b>\$2.95</b>	<b>Tequila Sunrise Mimosa</b>	<b>\$7.00</b>
<b>Espresso</b>	<b>\$2.95</b>	tequila, sparkling prosecco, freshly squeezed oj and grenadine	
<b>Americano</b>	<b>\$3.25</b>	<b>Fresh Peach Bellini</b>	<b>\$7.00</b>
espresso with hot water		fresh peach puree, sparkling prosecco, peach schnapps & lemon juice	
<b>Cappuccino</b>	<b>\$3.95</b>	<b>Assorted Wine &amp; Beer</b>	<b>\$6-\$8</b>
similar to a latté, but the opposite with the espresso added 1st then just a little milk but a lot of foam to give you a much stronger coffee flavor. Foam is key!			
<b>Café au Lait</b>	<b>\$3.95</b>		
Orange County roast coffee with steamed milk			
<b>Latté</b>	<b>\$3.95</b>		
Similar to a café au lait, but made with a shot of espresso poured at the end, into steamed milk and a thin layer of foam with these yummy flavors: vanilla, mocha, caramel, hazelnut			



**Farm Station Café**  
real food • simple comfort Vint Hill

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**farmstationcafe.com**