

FARMbloomington Graduation Brunch 2017

\$25.00 per guest - Includes your choice of one starter, and one entrée. Does not include

FARM Roasted Tomato Bloody Mary House Made Bloody Mary Mix, Vodka, Salad Skewer, \$8.5

Blood Orange Mimosa Blood Orange Juice Spanish Sparkling Wine \$9

Flying Monkey Amaretto Liquor, Orange Juice, Orange Bitters, Champagne \$9

Feeling Just Peachy Rye Bourbon, St. Germain, Champagne \$9

Princess Grand Marnier, Champagne, Orange Juice \$9

À La Carte Items To Share

FARMfamous Fries parmesan, fresh garlic, lemon zest, chili flakes, parsley, garlic aioli \$9

FARMhouse Fries salt and pepper, Tailgate Chipotle Catsup \$8.5

4th Generation Buttermilk Biscuit Basket assorted house-made spreads \$8

White Bean Hummus rosemary pita crisps \$8.00

The Big Red Pizza tomatoes, garlic, fresh mozzarella, spinach arugula pesto \$17

Add pepperoni, Mariah's peppered bacon, or chicken \$5

Starters ~ Choose One

Fresh Fruit Salad

Homegrown Mint, Ginger-Citrus Syrup

Today's Hot Cereal

Strawberry Cheesecake Cream of Wheat,

Graham Cracker Crumbs, Fresh Fruit

Surreal Cereal Breakfast Parfait

Fresh Yogurt, Sweet Seasons Granola, Local

Honey,

Mixed Fruit

Creamy Tomato Velouté

Lump Crab, Basil Foam

Local Ham and Black Bean Soup

Acorn-Hunter Pork, Fields of Agape Beans,

Sour Cream, Scallions

Spring Arugula Salad

Smoked Salmon, Grapefruit, Fresh Fennel,

Orange Habanero Vinaigrette

Good Life Farm's Greens

Reddish Blue Cheese, Walnuts, Citrus Dressing

Side Items ~ 6

Breakfast Meats: Mariah's Peppered Bacon,

Maple Glazed Ham, Rice's Maple & Cheddar

Sausage, House-Cured Canadian Bacon

Sides: FARMfamous Homies, Roasted

Tomatoes

Scholar's Inn Toast: White, Wheat or Rye \$3

Entrées ~ Choose One

Upper Eastsider

Smoked Salmon, Salmon Roe, Sour Cream,

Fresh Fennel,

4th Generation Buttermilk Biscuit

The Hoosier Benedict

Two Local Poached Eggs, Sweet Pepper &

Sausage Gravy, Two 4th Generation Buttermilk

Biscuits

Sweet Seasons French Toast Casserole

Ginger Caramel, Crème Fraiche, Fresh Fruit

Wood Stone Oven Eggs

Tomato & Artichoke Compote, Sweet Bell

Peppers, Chickpeas, Onions, New

Potatoes, Spinach, Parmesan

Graduate Salad

Local Greens, Apples, Walnuts,

Citrus Basil Vinaigrette with choice

of:

Dessert Options ~ 7

Classic French Chocolate Pavé, Chantilly
Cream, Berry Coulis, Candied Pumpkin Seeds

Peach Blueberry Cobbler, Sweet Biscuit
Crumble, Chantilly Cream

New York Style Cheese Cake, Strawberry-
Rhubarb Compote

Ice Cream or Sorbet with Fresh Berries

Kindly let your server know of any food allergies but we please ask that you refrain from substitutions.