

## House Made Classics

🍴 Sticky Bun 3 🍴 Vanilla Glazed Donuts 3

🍴 Pastry Basket 10

## FOR THE TABLE

🍴 Brunch Nachos\* 14

tortillas, salsa roja & verde, jack cheese, beans, fried egg  
add chorizo 3 add grilled chicken 4

House Fish Plate 16

smoked whitefish, smoked tuna salad, house cured grav-  
lox, everything crackers, rye, veggie cream cheese

🍴 Za'atar Wings 13

🍴 Buffalo Wings 13

dry-rubbed, yogurt-ranch classic buffalo, blue cheese

BeDeviled Eggs 5

🍴 24-Hour Onion Dip & Chips 5

Avocado Toast 14

griddled semolina, radish  
add egg 1.5

Rhode Island Calamari 12

giardiniera vinaigrette, celery, parsley

🍴 Seasonal Fruit Plate 8

## Salads

🍴 Chopped Salad 12

local greens, shaved veg, olives, feta, oregano vinaigrette

🍴 Kale Apple Salad 12

fall greens, candied pecans, ricotta salata, white balsamic  
vinaigrette

add falafel 3 add chicken 4 add shrimp 6

special thanks to our local farmers and purveyors  
for the premium ingredients that make your meal

# THE FARM AND FISHERMAN TAVERN SUNDAY BRUNCH

Chef's Breakfast 22

weekly selections, seasonal bloody mary or mimosa

🍴 Up and At 'Em\* 11

2 local eggs anyway, home fries or simple salad, choice of toast

Biscuits & Gravy 14

our pork & sage sausage, buttermilk biscuits

Create Your Own Omelette 12

home fries or simple salad, choice of toast

Choose one veg: spinach, mushrooms, onions, or peppers

Choose one cheese: cheddar, cooper sharp, swiss, or feta

add bacon or ham 2

Eggs Benedict\* 14

tavern ham, biscuit, hollandaise

French Toast 13

golden brioche, maple syrup

Breakfast Bowl 14

quinoa & cracked wheat, our pork sausage, avocado, greens,  
two eggs anyway, salsa roja

Buttermilk Pancakes 13

maple syrup, choice of bacon or sausage

Chocolate Chip Pancakes 13

peanut butter maple syrup, choice of bacon or sausage

🍴 Creole Eggs\* 15

grits, shrimp, andouille, poached egg

🍴 Breakfast Tacos 13

country bacon, scrambled eggs, spuds, salsa verde, queso

🍴 Mushroom Toast 14

Kennett Sq 'shrooms, ricotta, mushroom vin, sunny egg

## SANDWICHES

Served with twice-cooked fries or simple green salad

Bacon, Egg & Cheese\* 13

thick cut bacon, over easy egg, cheddar

Triple Stacked BLT 12

overnight tomatoes, thick cut bacon, tavern aioli

Salmon Club 13

cured salmon, bacon, dill smear, cucumber

Turkey Reuben Panini 14

sauerkraut, 1,000 island, swiss, marble rye

The Colonial Burger\* 15

grass-fed beef, bacon, caramelized onion, Vermont  
cheddar, malt mayo

🍴 Cauliflower Panini 12

carrot, arugula, jalapeno, ricotta salata, citrus aioli

Beer Battered Fish 13

iceberg, overnight tomatoes, tartar

Smoked Tuna Melt 13

albacore, multigrain, overnight tomatoes, swiss

Blackened Chicken 13

fontina, arugula, grilled red onion, buttermilk ranch

## Sides

🍴 Nueske Bacon 5

🍴 Home Fries 3

🍴 Crispy Scrapple 4

🍴 House-made Breakfast Sausage 5

🍴 Local Stone Ground Grits 4

Fresh Biscuit 4

🍴 Toast with Jam and Butter 2

rye, country white, or multi-grain

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

🍴 GLUTEN FREE

🍴 VEGETARIAN