

House Made Classics

Sticky Bun 3

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

dry-rubbed, yogurt-ranch

 Buffalo Wings 13

classic buffalo, blue cheese

BeDeviled Eggs 5

 24-Hour Onion Dip & Chips 5

Avocado Toast 14

griddled semolina, radish
add egg 1.5

 Seasonal Fruit Plate 8

 Mediterranean Veg Plate 14

broccoli falafel, hummus, grain salad, chipotle tahini

Salads

 Chopped Salad 11

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

Kale Caesar Salad 12

local kale, parmesan, croutons

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

 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

The Colonial Burger* 15

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

 Cauliflower Panini 12

carrot, arugula, jalapeno, ricotta salata, citrus aioli

Smoked Tuna Melt 13

albacore, multigrain, overnight tomatoes, swiss

Blackened Chicken 13

fontina, arugula, grilled red onion, buttermilk ranch

Farmer's Cheesesteak 15

caramelized onion, greens, mushrooms, cooper sharp

Sides

 Nueske Bacon 5

 Home Fries 3

 Crispy Scrapple 4

 House-made Breakfast Sausage 5

 Fresh Biscuit 4

 Toast with Jam and Butter 2
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