

FARM

SUNDAY EATS

HOW TO PLACE A FOOD ORDER

1. KNOW YOUR TABLE NUMBER
2. Order at the bar or stand
3. Food will be delivered to your table number

BRUNCH ALL DAY

BREAKFAST SANDWICH • \$13

Italian sausage, American cheese, fried eggs, raspberry jam, chipotle aioli, spring mix, pickled red onion, brioche bun

JUDY'S BURRITO • \$10

Hashbrown, calabacitas, scrambled eggs, refried beans, cheddar jack blend, wrapped in a flour tortilla, side charred chipotle salsa (vgo, add guac +\$4)

BREAKFAST BURRITO • \$11

Italian sausage, hashbrown, scrambled eggs, cheddar jack blend, wrapped in a flour tortilla, side charred chipotle salsa

BREAKFAST BURGER • \$19

8oz local Willet Hop & Grain beef, American cheese, bacon, guacamole, fried egg and chipotle aioli, brioche bun, side of foxy homefries (sub side fries +\$2, foxy fries +\$3)

FRENCH TOAST • \$13

Thick-sliced Texas toast soaked in a creamy egg batter, topped with whipped cream, side of maple syrup (v)

TENDERLOIN HASH • \$15

Diced beef tenderloin, peppers, onions, potatoes, fried eggs, béchamel sauce

CHICKEN & WAFFLES • \$16

Buttermilk fried chicken on top of a fluffy waffle, served with maple syrup

STARTERS, SIDES, & SALADS

CHIPS & SALSA • \$7

House-fried tortilla chips, served with charred chipotle salsa (vg, add guac +\$4)

FRIES • SMALL \$8, LARGE \$10

Shoestring fries, parmesan, paprika, scallions, served with chipotle aioli (v, extra aioli +\$1)

TACO SALAD • \$15

Achiote grilled chicken thigh, romaine, pickled red onion, pickled jalapeño, pico de gallo, guac, queso fresco, chipotle ranch, served in a fried shell (vgo, sub beef or jackfruit +\$2)

CAESAR SALAD • \$12

Chopped romaine, grated parmesan, grilled chicken, Foxy croutons (vo)

HASH BROWNS • \$4

BACON • \$4

ITALIAN SAUSAGE • \$5

MANDARIN ORANGES OR APPLESAUCE • \$2

PORT CRANE FAVORITES

QUESADILLA • \$12

Achiote grilled chicken thigh, cheddar jack blend, flour tortilla, charred chipotle salsa on the side (vgo, sub beef or jackfruit +\$2)

TACOS • 3/\$15 OR \$6 EACH

Beef: Braised chuck roast barbacoa, shaved cabbage, pickled red onion, pickled jalapeño, queso fresco, corn tortilla

Chicken: Achiote grilled chicken thigh, charred chipotle salsa, queso fresco, pickled red onion, sweet pickled jalapeño, corn tortilla

Pork: Banh Mi style BBQ pork shoulder, pickled daikon and carrot, cucumber, sambal aioli, pickled jalapeño, corn tortilla

Jackfruit (v): Jackfruit, charred chipotle salsa, queso fresco, pickled red onion, pickled jalapeño, corn tortilla

SANDWICHES, ETC.

Served with house-made chips. Sub side fries +\$2, foxy fries +\$3. Gluten free bun +\$2.

BANH MI PORK SANDWICH • \$16

BBQ pork, pickled daikon and carrot, cucumber, pickled jalapeño, sambal aioli, baguette

PULLED PORK SANDWICH • \$17

House-smoked pork shoulder, house-made BBQ sauce, cabbage, bread & butter pickles, pickled jalapeño, brioche bun (vgo)

FRIED CHICKEN SANDWICH • \$16

Buttermilk brined chicken breast, bread & butter pickles, sambal aioli, cilantro slaw, brioche bun

BEEF ON WECK • \$18

Thinly sliced roast beef, horseradish sauce, brioche bun, served with au jus

WILLET BURGER • \$18

8oz locally sourced hand-pressed burger, American cheese, bacon, lettuce, tomato, onion, bread & butter pickles, chipotle aioli, brioche bun

VEGGIE BURGER • \$18

Topped with tomato, spring mix, pickled red onion, vegan garlic aioli, brioche bun (vg)

CAESAR WRAP • \$15

Grilled chicken, romaine, parmesan, caesar dressing, roasted red pepper wrap

SAUCES & DRESSINGS

Chipotle Aioli, Crema • \$1 | Salsa, Chipotle Ranch, BBQ, Horseradish Sauce, Sambal Aioli, Buffalo, Italian Dressing, Blue Cheese Dressing, Caesar Dressing, Ranch Dressing • \$2.50 | Guac, Vegan Garlic Aioli • \$4

FOR THE KIDDOS

KID'S BRUNCH • \$8

Choose one: French Toast, Waffle, or Bacon & Eggs

KID'S LUNCH & DINNER • \$8

Choose one main: Grilled Cheese, Burger, Grilled or Fried Chicken Strips, and choose one side: fries or applesauce

DESSERT

ICE CREAM SANDWICH • \$7

(vanilla, chocolate, or twist)

CAKE POPS • 2 FOR \$7 (rotating flavors)

CINNAMON BUN • \$7

v = vegetarian, vo = vegetarian optional, vg = vegan, vgo = vegan optional
consumption of raw or undercooked meat, seafood or eggs may increase your risk of food-borne illness | allergy warning: menu items may contain or come into contact with common allergens, such as wheat, eggs, nuts, and dairy.

PLEASE NOTIFY US OF ANY ALLERGIES WHEN ORDERING

BRUNCH DRINKS

BEER-MOSA • \$8

Juicy Beer Tree Brew New England IPA, orange juice

CIDER-MOSA • \$8

Awestruck hard cider, orange juice

MIMOSA • \$6

Champagne, orange juice

FLAVORED MIMOSA • \$7

Champagne, choice of juice: cranberry, strawberry lemonade, or orange pineapple

BLOODY MARY • \$8

Black Button vodka, house-made bloody mary mix, garnished with pickled asparagus, gherkin, horseradish cheese, olives, pepperoncini, and candied bacon (available 10am-3pm)

BREWED MARY • \$8

Beer Tree Brew IPA, house-made bloody mary mix (available 10am-3pm)

BATCH COFFEE • \$3

BATCH COFFEE NITRO COLD BREW CAN • \$4.75

ORANGE JUICE • \$3