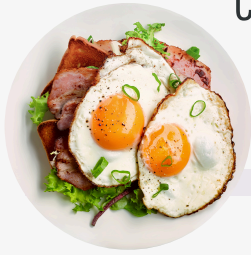


the farmer's daughter

RESTAURANT



Sunday Brunch



9:30AM - 1:30PM

MADE FRESH TO ORDER	Farm Fresh Omelettes & Belgian Waffles <i>Omelette station to include a selection of cheeses, fresh vegetables, and breakfast meats</i>
SEAFOOD SPECIALTIES	Jumbo Shrimp Cocktail and Raw Oysters <i>cocktail sauce & sliced lemon</i>
CARVING STATION	Featuring Prime Rib & Chef's Choice
HOT BUFFET	Chef's Choice Chicken, Fish, Pasta, Fresh Vegetables Du Jour, & Kid's Chicken Fingers & French Fries
BREAKFAST FAVORITES	Chef's Choice Blintz, French Toast, Bacon, Sausage, and Breakfast Potatoes
COLD BUFFET	Variety of Fresh Salads, Grilled Vegetables, Smoked Salmon <i>with capers, diced tomatoes, and chopped egg whites & egg yolks</i>
ARTISANAL BREAD SELECTIONS	Fresh Baked Breakfast Pastries Variety of Fresh Bagels <i>with an assortment of cream cheeses and whipped butter</i>
AWARD WINNING DESSERT DISPLAY	Assorted Mini Sweets, Cakes, Pies, Tarts, and Chef's Seasonal Bread Pudding <i>with anglaise</i>

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Brunch BEVERAGES



- MIMOSA 9 Traditional
- ELDERFLOWER MIMOSA 11
Saint Germaine, Champagne, Orange Juice
- GRAND MIMOSA 13
Grand Marnier, Champagne, Orange Juice
- THE THREE SILOS 29
(Mimosa Flight) Traditional, Elderflower & Grand Mimosa

cocktails

- BLOODY MARY 8 Traditional
with a salt & pepper rim
- MARIA MARIA 10
bloody Mary with DeLeon Tequila,
served with a chili lime salt rim
- ROSÉ (ALL DAY!) LEMONADE 8
our house rosé topped with
lemonade, served on ice
- HAIR OF THE DOG - MP
draft beer of your choice,
topped with orange juice

Unlimited Juice, Coffee, and Hot Tea Included

Full Bar Offerings with Bubbly Brunch Cocktails are Additional

Adults \$48.00 | Children (Ages 6-12) \$21.95
(Children Ages 5 & Under Complimentary)

Prices are plus tax & service charge | A 20% Gratuity will be added for parties of 6 or more.

Reservations are highly recommended: 215-616 8300