

the farmer's daughter

RESTAURANT



Sunday Brunch

9:30AM - 1:30PM

MADE FRESH TO ORDER

Farm Fresh Omelettes & Belgian Waffles
Omelette station to include a selection of cheeses, fresh vegetables, and breakfast meats

SEAFOOD SPECIALTIES

Jumbo Shrimp Cocktail and Raw Oysters
cocktail sauce & sliced lemon

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 with capers, diced tomatoes, and chopped egg whites & egg yolks

ARTISANAL BREAD SELECTIONS

Fresh Baked Breakfast Pastries
Variety of Fresh Bagels with an assortment of cream cheeses and whipped butter

AWARD WINNING DESSERT DISPLAY

Assorted Mini Sweets, Cakes, Pies, Tarts, and Chef's Seasonal Bread Pudding with anglaise

Branch 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 \$46.95 | Children (Ages 6-12) \$20.95
(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