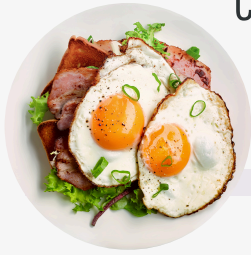


the farmer's daughter

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 \$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

the farmer's daughter

RESTAURANT



BRUNCH

Winter Specials



SALADS

Tuscan Kale, candied pecans, raisins, feta cheese and apple cider vinaigrette
Caesar Salad

CHILI STATION

Freshly Made Chili with jalapeño, sour cream, scallions, corn chips, cheddar cheese, cornbread muffins

CARVING STATION

Honey Glazed Ham
Prime Rib
side of brussels sprouts

BREAKFAST FAVORITES

French Toast topped with powdered sugar
Gingerbread with vanilla glaze

WARM BEVERAGE STATION

Hot Chocolate Station - chocolate spoons, marshmallows, candy canes, peppermint whipped cream

AWARD WINNING DESSERT DISPLAY

Gingerbread Cookies, Snowflake Sugar Cookies, Pastry Trees, Mini Cinnamon Buns

Fruit Crisp

