



Homestyle Breakfast & Brunch - WEEKDAY MENU

Enjoy our weekday menu designed for on-the-go quick service during the work week. Please join us Friday-Sunday for our expanded breakfast & brunch menu.

Beverages

Available from your server:

- Local "Sun Orchard" Orange Juice \$2.95
- Champagne Mimosa \$8.95
- "Signature" Bloody Mary \$8.95
- Double Chocolate Hot Cocoa \$2.50
- Herbal Hot Tea \$1.95
- Organic Milk \$1.95

Self-serve drinks: (no order needed)

- Café Cortez Coffee (roasted locally) \$2.75
- Iced Tea \$2.75
- Lemonade \$2.75

Arizona Eggs

COWBOY "BREAKFAST" CHILI & EGGS \$11.95

AZ Power Ranches Beef, Local Tepary Beans, Melting Cheddar Cheese, Two Over Easy Eggs, Sour Cream, Fresh Cilantro, and Griddled Bread

BREAKFAST BURRITO \$7.95 Add Farm Home Fries \$2.00

Scrambled Eggs, Cheddar Cheese, and Fresh Pico de Gallo with your choice of Diced Bacon and Sausage, or Farm Vegetables

WHITE TRUFFLE SCRAMBLED EGGS AND LOCAL VEGETABLE SKILLET \$10.95

Scrambled Truffled Eggs, Seasonal Local Farm Vegetables in a Cast Iron Skillet with Griddled Bread

AMERICAN BREAKFAST \$8.95

Two Hickman Farm Eggs "Any Style" with a Buttermilk Biscuit, Farm "Home Fries" and Applewood Smoked Bacon or Housemade Sausage

Local Farm Omelettes \$10.95

Served with Farm "Home Fries" and a Buttermilk Biscuit

SOUTH MOUNTAIN OMELETTE

Maya's and Local Vegetables, with Arizona Goat Cheese, and Salsa Verde

HAM & CHEESE OMELETTE

Slow Baked Ham with Creamy Cheddar Cheese Sauce

From the Bakery

RUSTIC FRENCH TOAST \$8.95

Sweet Rustic Bread, Apple Butter, Candied Pecans and Warm Syrup

FARM MONTE CRISTO \$11.95

French Toast "Sandwich" with Slow Baked Ham, Over Easy Eggs, and Melting Cheese, with Warm Maple Syrup

HOMEMADE GRANOLA & FRUIT \$7.95

Oats, Toasted Arizona Pecans, Dried Cranberries, Dried Apricots, and Golden Raisins with seasonal fruit and your choice of organic milk or yogurt

Breakfast Sides

Locally Made Schreiner's Sausage (2 Pieces) \$3.95

Buttermilk Biscuits (2) \$2.95

Smothered with Housemade Country Gravy Add \$3.00

Applewood Smoked Bacon (3 Slices) \$2.50

Housemade Baked Goods (each) \$2.95

Farm "Home Fries" \$2.95

Egg - any style \$1.95

18% Gratuity added to parties of 8 or more.
Maricopa County Health Code requires we inform you that consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.



MORNING GLORY CAFE

Located at the Farm at South Mountain
6106 South 32nd Street, Phoenix, AZ 85042

Tuesday-Friday, 8am-11am
Saturday-Sunday, 8am-1pm
Full "Weekend Menu" available Friday-Sunday

Our Commitment

Local, Seasonal, Sustainable Ingredients: We strive to source the best local products available. We are committed to using seasonal and sustainable products in our cooking.

Environmental Stewardship: The Farm at South Mountain works hard to minimize our impact on the environment. Many of our disposable products, and dishwashing soap are biodegradable, and we have committed to a full recycling program, from office paper to plastic.

Our Story - The Farm at South Mountain

In the early 1920's, Dwight Heard (benefactor of the Heard Museum) acquired a large parcel of land near the picturesque foothills of South Mountain. With visions of creating a self-sustainable community, Dwight subdivided the property into two-acre parcels and sold them as a package offering a cow and fifty chickens with each purchase.

Keeping true to the original vision, 100 pecan trees were planted across ten acres later to be known as The Farm at South Mountain. For over 40 years, The Farm was nurtured by a cattleman by the name of Skeeter Coverdale who cared for the trees and harvested the 5,000 pounds of nuts each year.

Ready to retire in 1983 and "drink beer, swat flies, and tell lies," Skeeter sold the property to A. Wayne Smith, a celebrated Phoenix landscape architect. The land and the trees gave an enchanting sense of rural tranquility, and Mr. Smith's vision guided The Farm to become a charming mix of gardens, markets and restaurants that guests affectionately call "The Valley's Hidden Gem."

Join us for dinner at Quiescence Restaurant!

Right next door to Morning Glory Cafe is our award-winning restaurant, Quiescence. One of the few Phoenix restaurants to feature a true "daily menu," Quiescence presents a unique and special dining experience with every visit. Each day Chef Greg LaPrad and Chef Anthony Andiaro select from the finest seasonal, local and organic ingredients to handcraft a contemporary American menu rooted in culinary tradition. With this distinctive approach to ingredient sourcing, Quiescence guests enjoy a menu featuring Housemade Salumi, Artisan Cheese, Seasonal Salads, Handcrafted Pasta, Family Ranch Raised Meats, Fresh Seafood, and Hearth Oven Baked Breads.

Reserve your table today! (602) 276-0601 or ask your server.

"Top 5 Valley Restaurant" —Zagat Guide

"The best restaurant in Phoenix" —Phoenix Magazine

"Best Seasonal Cuisine" —Phoenix New Times