

Morning Glory Café



~ ARIZONA EGGS ~

MORNING GLORY BENEDICT \$11.95

Two Poached Hickman Farm Eggs, Garden Spinach, Tomato, and Ham on a Toasted English Muffin with Hollandaise and Rosemary Roasted Potatoes

SOUTHWESTERN BURRITO \$9.50

Soft Scrambled Eggs, Tomatoes, Cilantro and Red Onions in a Spinach Flour Tortilla with Tomatillo Sauce and Rosemary Roasted Potatoes

Add Chorizo \$2.50

LOCAL VEGETABLE SAUTÉ WITH SUNNY EGGS \$10.95

Seasonal Local Farm Vegetables Sautéed and Topped with Three Sunny Side Up Eggs

CHEF MANUEL'S CHICKEN ENCHILADAS \$9.95

Two Corn Tortillas with Baked Herb Chicken and House Made Tomatillo Sauce, Cheddar & Jack Cheese with Two Over Easy Eggs and Sour Cream

AMERICAN BREAKFAST \$8.95

Two Hickman Farm Eggs cooked to order with an Herbed Buttermilk Biscuit, Rosemary Roasted Potatoes and Applewood Smoked Bacon or Turkey Sausage

LOCAL FARM OMELETTES \$10.95

Served with Rosemary Roasted Potatoes and an Herbed Buttermilk Biscuit

SOUTH MOUNTAIN

Seasonal Local Farm Vegetables, Swiss Chard, and Black Mesa Ranch Goat Cheese

BERKSHIRE SAUSAGE, SPINACH & POTATO

Berkshire Pork Sausage, Local Farm Spinach, Queen Creek Potatoes and Raw Milk Jack Cheese

MUSHROOM & TOMATO

Crimini Mushrooms, One Windmill Farm Tomatoes, Garden Basil, and Old Chatham Camembert Cheese

HAM & CHEESE

Slow Baked Ham, Roasted Red Onions, and Applewood Smoked Cheddar

~ A SWEET START ~

BELGIAN WAFFLE & FRUIT \$8.95

House Made Belgian Waffle with Fresh Seasonal Fruit, Desert Blossom Honey Whipped Cream and Toasted Arizona Pecans

FRENCH TOAST \$9.95

"Twice-cooked" Rustic Bread with Fort Bowie Pecans, Caramelized Bananas, Warm Maple Syrup and Powdered Sugar

FARM MONTE CRISTO \$10.95

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

~ A LIGHTER START ~

HOMEMADE GRANOLA \$7.95

Oats, Toasted Arizona Pecans, Dried Cranberries, Dried Apricots,
and Golden Raisins with Seasonal Fruit and Your Choice of Milk or Fresh Yogurt

FRESH FRUIT SALAD \$6.95

Seasonal Fruit Salad served with our Fresh Mint Syrup

~ SIDES ~

Turkey Sausage \$2.50

Herbed Buttermilk Biscuit \$1.75

Applewood Smoked Bacon (2 Slices) \$2.50

Jumbo Muffins (assorted flavors) \$2.95

Scones (featured in Cooking Light) \$2.95

Rosemary Roasted Potatoes \$2.50

Egg – any style \$1.75

~ BEVERAGES ~

Café Cortez Coffee (roasted locally) \$2.25

Arizona Orange Juice \$2.50

Mimosa \$7.50

Double Chocolate Hot Cocoa \$2.50

Herbal Hot Tea \$1.95

Milk \$1.95

Iced Tea \$2.25

Lemonade \$2.25

Bottled Water \$1.95

~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.

Our disposable products and dishwashing soap are biodegradable, and we have committed to a full recycling program, from office paper to plastic.

♻️ *This menu is printed on recycled paper.*

An 18% gratuity will be added for parties of 6 or more.

No more than two checks per table, please.

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.

We reserve the right to refuse service to anyone.