Homestyle Breakfast & Brunch

Farm Favorites

**AMERICAN BREAKFAST**  
Two Hickman Farm eggs (any style) with a buttermilk biscuit, Farm home fries and your choice of applewood smoked bacon, local sausage or turkey sausage.  

**BACK TO YOUR ROOTS**  
An assortment of seasonal vegetables, roasted and sautéed to create a mouthwatering breakfast, topped with two over easy eggs. Served with a buttermilk biscuit.

**HOUSE SMOKED TROUT BOARD**  
House smoked steelhead trout, toasted bagel, cream cheese and capers, local greens, shaved red onions and campari tomatoes.

**THE “B.E.S.T.” BREAKFAST SANDWICH**  
Toasted sandwich with applewood smoked bacon, Hickman Farm eggs (any style), spinach, tomato, Gruyere cheese and mayo. Served with Farm home fries.

**FARM OMELETS**  
Served with Farm home fries and a buttermilk biscuit.  

**THE FARM OMELET**  
The freshest seasonal vegetables with local greens, goat cheese, and housemade roasted tomato salsa. A local favorite!

**“PORK IS THE NEW BLACK” OMELET**  
Meat Shop ham, Schreiner’s breakfast sausage, applewood smoked bacon, onions, peppers and Monterey Jack cheese, topped with sausage gravy.

**SMOKED TROUT OMELET**  
House smoked trout, goat cheese, roasted red peppers, cilantro and radish.

Sweet Breakfast

**BRIOCHE FRENCH TOAST**  
Light and fluffy French toast with sautéed bananas, topped with candied Arizona pecans and syrup.

**FARM MONTE CRISTO**  
“You can count on us,” Brioche French toast ‘sandwich’ with local ham, over easy eggs, melted gruyere and syrup.

**BELGIAN WAFFLE**  
Topped with berries, whipped cinnamon butter and syrup.

**HOMEMADE GRANOLA & FRUIT**  
Oats, toasted Arizona pecans, dried cranberries, dried apricots, golden raisins, fresh fruit and your choice of milk or yogurt.

From the South

**HUEVOS RANCHEROS**  
Crisp corn tortillas topped with two over easy eggs, cheddar cheese and tomatillo sauce. Served with refried Arizona tepary beans and Farm home fries.

Add chorizo +2.50  Add smoked pork +3.50

**CHILAQUILES**  
Crisp tortillas with housemade roasted red and tomatillo salsas, two fried eggs, melted cheese, pico de gallo and crema.

Add chorizo +2.50  Add smoked pork +3.50

**FARM BURRITO**  
Scrambled eggs, refried Arizona tepary beans, potatoes, cheddar cheese and pico de gallo wrapped in a locally made flour tortilla. Sour cream and housemade salsa on the side. Served with Farm home fries.

Add chorizo +2.50  Add smoked pork +3.50

**THE SIMPLE BURRITO**  
Scrambled Hickman eggs and cheddar cheese. Sour cream and housemade salsa on the side. Served with Farm home fries.

Add chorizo +2.50  Add smoked pork +3.50

Breakfast Sides

**LOCAL SCHREINER’S BREAKFAST SAUSAGE**  
(2 pieces)  
3.95

**TURKEY SAUSAGE**  
(2 pieces)  
3.95

**APPLEWOOD SMOKED BACON**  
(3 slices)  
3.95

**FARM FRESH EGG**  
(1 egg any style)  
3.00

**FARM HOME FRIES WITH PEPPERS AND ONIONS**  
2.95

**SEASONAL FRUIT SALAD**  
4.95

**BUTTERMILK BISCUITS**  
(2)  
3.50

**BISCUITS & GRAVY**  
8.95

Beverages

**FROM YOUR SERVER**

**ORANGE JUICE**  
3.75

**APPLE JUICE**  
3.75

**DOUBLE CHOCOLATE HOT COCOA**  
3.75

**HOT TEA**  
3.75

**MILK**  
2.95

**BREAKFAST COCKTAILS**  
9.95

**CHAMPGUNE MIMOSA OR “SIGNATURE” BLOODY MARY**

**SELF SERVE DRINKS**

**COMPILMENTARY REFILLS**

**LOCALLY ROASTED COFFEE**  
3.75

**ICED TEA**  
3.75

**LEMONADE**  
3.75

--- NO SPLIT CHECKS, PLEASE ---

For parties of 6 or more, an automatic 20% service charge will be added to your check.

*All eggs may be cooked to order. Maricopa County health code requires we inform you that consuming raw or undercooked eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

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*Farm Omelets Served with Farm home fries and a buttermilk biscuit.

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**CHEF’S SEASONAL SPECIAL**  
Ask your server for today’s details.

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**WEEKEND SPECIAL**  
—Saturday and Sunday Only—

**JULIA’S CHICKEN ENCHILADAS**  
A Farm breakfast tradition! Chicken, corn tortillas, housemade salsa verde, melted cheese and two over easy eggs. Served with Farm home fries.

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Born from an ancient riverbed that blessed the grounds with naturally-rich soil, The Farm’s vision of sustainability was originally conceived by Dwight Heard (benefactor of the Heard Museum) in the early 1920’s. He acquired a large parcel of land and then subdivided the property into two-acre parcels, which he sold for the whopping sum of $1,150 with the distinct purpose of promoting self-sufficiency. Heard offered a cow and 50 chickens with each purchase.

In keeping with the early philosophy, the 10 acres just south of Southern and 32nd Street was planted with 100 pecan trees, and for over 40 years was nurtured by a retired cattle-man by the name of Skeeter Coverdale. Ultimately Skeeter determined it was too much work to care for the trees and harvest the 5,000 pounds of nuts each year. He desired to move to Punkin Center where he could buy a trailer, ‘drink beer, swat flies, and tell lies,” and so he did.

That was the beginning of the Farm as we know it today. Wayne Smith, the Farm visionary purchased the property and began to develop his vision that included a charming mix of gardens, restaurants and markets. In 2012, Pat Christofolo purchased The Farm after being involved for many years and continues to shape The Farm serving the Phoenix metropolitan area, delivering a truly farm to table experience.