



# Morning Glory

WEEKDAY MENU

## Homestyle Breakfast & Brunch

### Farm Favorites

#### **AMERICAN BREAKFAST** 11.95

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

#### **HUEVOS RANCHEROS** 11.95

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

**Add chorizo +2.50**

#### **FARM BURRITO** 10.95

Scrambled eggs, refried Arizona tepary beans, potatoes, cheddar cheese and tomatoes wrapped in a locally made flour tortilla. Housemade salsa on the side. Served with Farm home fries.

**Add chorizo +2.50**

#### **CHILAQUILES** 11.95

A Southwest favorite! Crisp tortilla with housemade roasted red and tomatillo salsas, two fried eggs, melted cheddar and Monterey Jack, pico de gallo and a drizzle of crema. Topped with a fried jalapeño.

#### **HOUSE SMOKED TROUT** 13.95

House smoked steelhead trout, shaved red onions, campari tomatoes, toasted bagel, cream cheese and herb salad.

#### **CHEF'S SEASONAL SPECIAL - \$12.95**

Ask your server for today's details.

### Sweet Breakfast

#### **BIOCHE FRENCH TOAST** 10.95

Light and fluffy French toast with sautéed bananas, topped with a caramel drizzle, candied Arizona pecans and syrup.

#### **FARM MONTE CRISTO** 12.95

"You can count on us." Brioche French toast 'sandwich' with local ham, over easy eggs, melted cheese and syrup.

#### **BELGIAN WAFFLES** 8.95

Topped with berries, whipped butter and syrup.

#### **HOMEMADE GRANOLA & FRUIT** 7.95

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

### Farm Omelets

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

#### **THE FARM OMELET** 12.95

The freshest seasonal local vegetables with spinach, goat cheese, and housemade roasted tomato salsa. A local favorite!

#### **"PORK IS THE NEW BLACK" OMELET** 12.95

Meat Shop ham, Schreiner's breakfast sausage, applewood smoked bacon, onions, peppers and Monterey Jack cheese, topped with sausage gravy.

#### **SMOKED TROUT** 13.95

House smoked trout, goat cheese, roasted red peppers, cilantro and radish.

### 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 (any style) ..... 2.50

Farm Home Fries

*Sprinkled with herbs and sea salt* ..... 2.95

Seasonal Fruit Salad ..... 4.95

Buttermilk Biscuits (2) ..... 3.50

Biscuits & Gravy ..... 8.95

### Beverages

#### **FROM YOUR SERVER**

Orange Juice ..... 3.50

Apple Juice ..... 3.50

Double Chocolate Hot Cocoa ..... 2.95

Hot Tea ..... 2.95

Milk ..... 2.95

Breakfast Cocktails ..... 8.95

*Champagne Mimosa or "Signature" Bloody Mary*

#### **SELF SERVE DRINKS**

*Complimentary Refills*

Locally Roasted Coffee ..... 2.95

Iced Tea ..... 2.95

Lemonade ..... 2.95

— NO SPLIT CHECKS, PLEASE —

*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.*

# The Farm

## AT SOUTH MOUNTAIN

### MORNING GLORY CAFÉ

Breakfast & Brunch Patio  
(602) 276-8804 • [TheFarmAtSouthMountain.com](http://TheFarmAtSouthMountain.com)

### THE FARM KITCHEN

Picnic & Patio Lunch  
(602) 276-6545 • [TheFarmAtSouthMountain.com](http://TheFarmAtSouthMountain.com)

### QUIESSENCE

Dinner – Farm Inspired Dining  
(602) 276-0601 • [qatthefarm.com](http://qatthefarm.com)

### BOTANICA

A modern market – Fine products for garden, patio and kitchen.  
(602) 368-1385 • [TheFarmAtSouthMountain.com](http://TheFarmAtSouthMountain.com)

### MAYA'S GARDEN

Discover fresh, local, organic produce and flowers.  
(480) 236-7097 • [MayaFarm.com](http://MayaFarm.com)

### LISA J. CARTER PHOTOGRAPHY

(480) 280-0449 • [LisaJCarter.com](http://LisaJCarter.com)

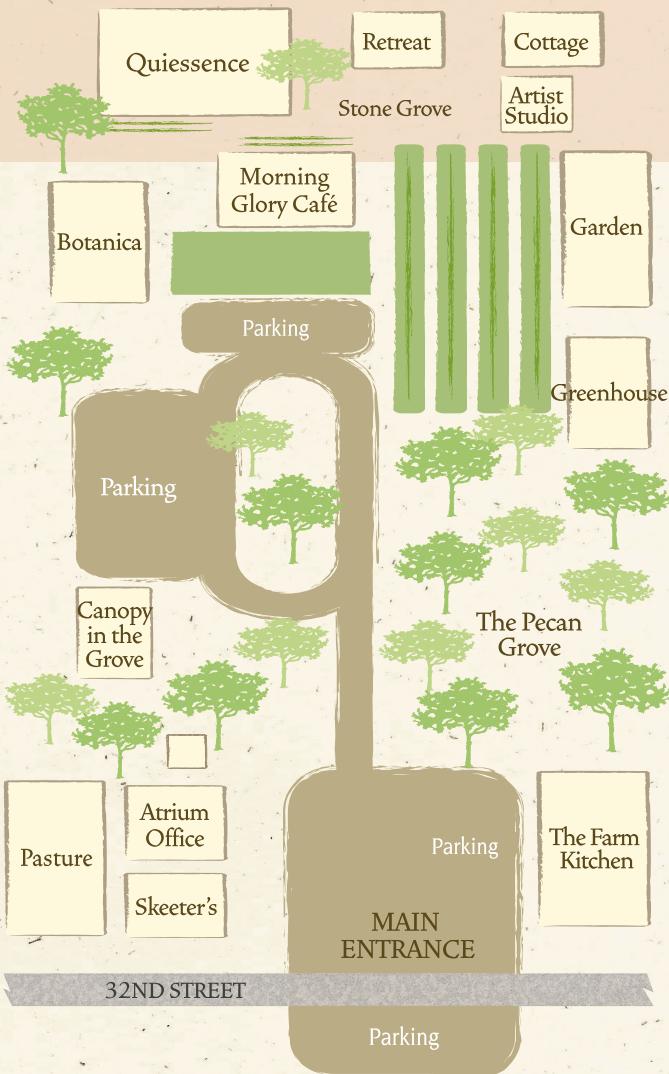
### UTOPIA HEALING ARTS

The Retreat • (602) 264-8420 • [MyMadreTierra.com](http://MyMadreTierra.com)

### EVENTS OFFICE

Catering & Event Planning  
(602) 243-9081 • [SantaBarbaraCatering.com](http://SantaBarbaraCatering.com)

**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 cattleman 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.