

Morning Glory

Homestyle Breakfast Carry Out Menu

Farm Fresh Omelettes

Served with Farm Home Fries and Noble Bread

- SOIL & SEED OMELETTE** \$15.95
Seasonal Garden Vegetables, Crow's Dairy Feta, Grilled Tomato Salsa.
- SMOKED PORK OMELETTE** \$15.95
House Smoked Pulled Pork, Diced Bell Peppers, Caramelized Onions, Melted Monterey Jack.
- SMOKED SALMON OMELETTE** \$16.95
House Smoked Chula Seafood Salmon, Roasted Carrots, Crow's Dairy Goat Cheese, Crispy Leeks, Seasonal Pesto.

Farm Fresh from the Southwest

- CRISPY PORK BELLY TACOS** \$15.95
Shaved Cabbage, Pickled Red Onions, Radish, Lime Wedge, Grilled Tomato Salsa, Corn Tortillas, Two Eggs Any Style. Served with Farm Home Fries.
Make it Vegan: Seasonal Vegetables and Avocado
- JULIA'S CHICKEN ENCHILADAS** \$15.95
Free Range Chicken, Melted Monterey Jack and Cheddar, Salsa Verde, Two Eggs Any Style. Served with Farm Home Fries.

- FARM BREAKFAST BURRITO** \$13.95
Farm Egg Scramble, Seasonal Garden Vegetables, Crispy Potatoes, Melted Cheddar Cheese in a Local Flour Tortilla with Grilled Tomato Salsa. Served with Farm Home Fries.

Add: Smoked Pork +\$3.50 Brisket +\$4 Chorizo +\$3 Bacon +\$3

- PANCHO'S CHILAQUILES** \$14.95
Cheddar and Monterey Jack Cheese, Pickled Red Onions, Shaved Radish, Fresh Cilantro, Topped with Two Eggs Any Style, Pico De Gallo and Crema

Add: Smoked Pork +\$3.50 Brisket +\$4 Chorizo +\$3

"Q" Smoked Meats

- BRISKET & EGG OPEN FACE SANDWICH** \$15.95
House Smoked Brisket, Grilled Onions, Sliced Tomato, Farm Greens, Whole Grain Mustard on Toasted Ciabatta Bread Topped with Two Eggs Any Style. Served with Farm Home Fries and Soil & Seed Herb Aioli.

- LOADED JAPANESE SWEET POTATO** \$16.95
House Smoked Brisket, Caramelized Onions, Honey Bacon Crumbles, Melted Cheddar, Chimayo Aioli, Fresh Cilantro, Pickled Red Onions topped with Two Eggs Any Style. Served With Noble Bread.

- HOUSE SMOKED SALMON SPREAD** \$16.95
Grilled Noble Bread, Whipped Cream Cheese, Red Pepper Jam, Capers, Farm Green Salad with Shaved Red Onions and Confit Tomatoes.

Gluten Free Bread: +\$1.50

Farm Sweet Tooth

- FARM MONTE CRISTO** \$15.95
"You Can Count On Us" Brioche French Toast Sandwich with Local Ham, Over Easy Eggs, Melted Gruyere and Syrup.
- BELGIUM STYLE WAFFLE** \$13.95
Blue Corn Waffle Topped with Blueberries, Whipped Butter, Blue Corn Granola Crumble.
- HOMEMADE GRANOLA & FRUIT PARFAIT** \$9.95
Oats, Toasted Arizona Pecans, Dried Cranberries and Apricots, Golden Raisins, Fresh Fruit and Yogurt.
- BRIOCHE FRENCH TOAST** \$14.95
Bananas Foster Syrup, Caramel Candied Pecans, Whipped Cream Cheese Frosting.

BUILD YOUR OWN AMERICAN BREAKFAST

\$13.95

Two Eggs Any Style, Farm Home Fries, Noble Bread. Your Choice of Bacon, Ham, Pork Bangers or Turkey Sausage.

Morning Glory Sides

- Two Eggs (*any style*) \$6
Bacon or Ham (3 slices) \$4
Pork Bangers or Turkey Sausage (2 pieces) \$4
Pork Belly Nuggets with Honey Gastrique \$8
Farm Home Fries \$4
"Q" Smoked Brisket (3 oz) \$6
"Q" Smoked Pork (3 oz) \$5
"Q" Smoked Salmon (3 oz) \$6
Noble Bread with Butter (2 pieces) \$3.5
Gluten Free Bread \$4
Blue Corn Bread (GF) with Honey and Whipped Butter \$4.5
Fresh Fruit \$5

Beverages

- Orange Juice \$3.75
Apple Juice \$3.75
Double Chocolate Hot Cocoa \$3.75
Hot Tea \$3.75
Milk \$2.95
Locally Roasted Coffee \$3.75
Iced Tea \$3.75
Lemonade \$3.75
Bottled Water \$2.50
Breakfast Cocktails \$9.95
Champagne Mimosa or "Signature" Bloody Mary

*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.