

# FARMERS & DISTILLERS

## RESTAURANT WEEK BRUNCH

22 PER PERSON

*Drip coffee & iced tea included*

August 14 - 20, 2017

### FOR THE TABLE

#### PASSED ITEMS

**BENEDICTS**  
ham or spinach

**DUMPLINGS**

**FRIED SHRIMP**  
**CRISPY VEGETABLES**

**PIZZA**

### EGG & GRIDDLE TABLE

**PANCAKES**  
**HASHBROWNS**

**SCRAMBLES**  
mortadella & spinach  
mushroom & cheese  
plain

**THICK-CUT BACON**  
**CHICKEN APPLE SAUSAGE**

**PORK MAPLE SAUSAGE**

**FRENCH TOAST**  
maple syrup  
house-churned butter

### HOT ITEMS & CARVING TABLE

**CARVE - BEEF**  
**CARVE - SALMON**  
**SOUTHERN FRIED  
BBQ CHICKEN**  
**CRAB DIP**  
**SUNDAY GRAVY &  
MEATBALLS**  
**GIANT GABAGOOL**

**RED MAC & CHEESE**  
**WHIPPED POTATOES**  
**GREEN VEGETABLES**  
**ROASTED TOMATOES**  
**SWEET POTATOES**  
with marscapone butter  
**CHILI**

### CHINESE

**STIR-FRY VEGETABLES**  
**BREAKFAST FRIED RICE**  
**CHINESE "TAKE OUT"  
RIBLETS**

### COLD TABLE

**BRÛLÉED GRAPEFRUIT**  
**GOOD ALL GREEN SALAD**  
**PASTA SALAD**  
**BABY KALE SALAD**  
**GENERAL'S HOUSE SALAD**

### DESSERT TABLE

**BUCK'S DONUTS**  
**BREAKFAST BREADS**  
**TRIFLES**  
**SEASONAL COBBLER**

*Menu & pricing subject to change.*