



BUTTERMILK

BREAKFAST

BISCUITS

Start your day with one of these and it's bound to be a good one.

BASKET O' BISCUITS

Biscuits served warm and drizzled with honey butter. Great for sharing.

THE B & G

Two fluffy biscuits smothered in sausage gravy and served with crispy potatoes. Upgrade to Farmhouse Potatoes + \$2.50.

THE B & G, ADD THE E

Same as above but topped with two eggs, over easy and served with crispy potatoes. Upgrade to Farmhouse Potatoes + \$2. 50.

BISCUIT SANDWICH

Scrambled eggs, cheddar cheese, pick your protein option of griddled ham, hickory smoked bacon, or sausage. Served with crispy potatoes. Upgrade to Farmhouse Potatoes + \$2.50.

STUFFED BREAKFAST BISCUIT

Homemade biscuit stuffed with cherry wood smoked bacon, scrambled eggs, sausage gravy, cheddar jack cheese. Topped with more sausage gravy, cheddar, and crumbled bacon. Served with farmhouse potatoes.

CHICKEN N' BISCUITS

Open-faced biscuit with buttermilk fried chicken, smothered in sausage gravy and topped with cheddar, crumbled hickory smoked bacon and two eggs your way. Served with crispy potatoes. Upgrade to Farmhouse Potatoes + \$2.50.

CHORIZO GRAVY N' BISCUITS

Griddled biscuits covered with house made chorizo sausage gravy and queso fresco. Served with crispy potatoes or fruit and 2 eggs your way. Upgrade to farmhouse potatoes + \$2.50.

EGGS

So many ways to make your morning great. Our egg plates can be made with egg whites or eggbeaters + \$1. Add + \$1 for field greens or fruit.

Substitute Farmhouse Potatoes (Havarti, onions, bacon, ham and green peppers) + \$2.50.

EGGS YOUR WAY + Meat

Two eggs served how you like them with crispy potatoes. Your choice of toast, english muffin, biscuit or a short stack of our buttermilk pancakes, or upgrade to a specialty pancake + \$2.50

Meat - sausage links, ham off the bone, hickory smoked bacon

Upgrade to Nitrate Free Apple/Gouda Chicken Sausage, or Maple Leaf Farms Duck bacon +\$1

CORNEBEEF HASH N' EGGS

House-cured cubed corned beef with potatoes, green peppers and onions. Plus two eggs your way, and your choice of toast, english muffin, biscuit or a short stack of our buttermilk pancakes. Add gruyere +1

NO YOLK SCRAMBLER

Figure flattering scrambled egg whites cooked in heart healthy olive oil, a side of tomatoes & avocado served with multi-grain toast and a cup of fresh fruit.

IRON MAN SCRAMBLER

Scrambled egg whites cooked in heart healthy olive oil, served with nitrate free apple/gouda chicken sausage and multi-grain toast. Comes with a side of sautéed spinach and mushrooms.

CHILAQUILES (NEW RECIPE)

House made tortilla chips, fire roasted salsa, chipotle creama, queso fresco, chihuahua cheese,

OMELETS

You need a break? Lets crack some eggs. Omelets are served with crispy potatoes + toast, english muffin, biscuit or a short stack of our buttermilk pancakes.

Specialty pancake + \$2.50. Egg whites or eggbeaters + \$1. Add \$1 for field greens or fruit.

Substitute Farmhouse Potatoes (Havarti, onions, bacon, ham and green peppers) + \$2.50.

THE CHEESER

Fluffy omelet loaded with cheddar and jack cheese.

VEGGIE

Wild mushrooms, onion, tomato, bell peppers, spinach and broccoli. Add cheese + \$1.

TOWANDA

Fried green tomatoes, smoked bacon, roasted jalapenos, cheddar jack cheese, topped with avocado and drizzled with a remoulade crema.

HAM N' CHEESE

Griddled country ham diced up with cheddar and jack cheese.

BUTCHER'S BLOCK

Griddled country ham, sausage, hickory smoked bacon, onion, green peppers and cheddar cheese. Add sausage gravy & crumbled bacon for + \$1.

THE GOAT

Nitrate free apple/gouda chicken sausage, sun-dried tomato, spinach and herbed goat cheese.

THE RANCH

Chorizo, roasted jalapeño, avocado, tomato + cheddar cheese, topped with salsa verde & chipotle crema. *Sub chicken chorizo.*

THE FRENCHIE

Array of wild mushrooms, caramelized onions, smoked bacon, and brie cheese.

SKILLETS

Our skillets never met a hunger they couldn't satisfy. Choose from below over our crispy potatoes and topped with two eggs your way. Served with toast, english muffin, biscuit or a side of our buttermilk pancakes. Upgrade to a specialty pancake + \$2.50.

MOUNTAIN HOUSE

Wild mushrooms, caramelized onions, sautéed spinach, hickory smoked bacon, cheddar and jack cheese.

WILBUR

Griddled country ham, sausage, hickory smoked bacon, caramelized onions, green peppers, cheddar and jack cheese.

CHICKEN FRIED CHICKEN

Golden fried chicken, hickory smoked bacon, sausage, griddled country ham, bell peppers, onion, cheddar and jack cheese, topped with sausage gravy and more crumbled bacon.

THE MARKET

Fresh spinach, wild mushrooms, broccoli, tomato, onions, cheddar and jack cheese.

RED ROOSTER (SPICY)

Sweet potatoes, chorizo, jalapeños, onions, avocado slices and crumbled queso fresco. *Sub chicken chorizo.*

PRIME RIB SKILLET

Tri-colored heirloom carrots, caramelized onions, wild mushrooms, crispy potatoes, shredded horseradish chive Havarti, Roasted Prime rib finished with a cognac-crème sauce

BENEDICTS

Farm fresh benedicts ready to order and calling your name.

Served with our crispy potatoes. Add \$1 for field greens or fruit.

Substitute Farmhouse Potatoes (Havarti, onions, bacon, ham and green peppers) + \$2.50.

CLASSIC

Griddled canadian bacon, poached eggs on a toasted english muffin, drizzled with creamy hollandaise.

DIXIE BENNY

Two biscuits topped with a griddled sausage patty, layered with american cheese, eggs over easy and sausage gravy. Served with farmhouse potatoes.

FRIED GREEN TOMATOES

Cornmeal-cruste fried green tomatoes, hickory smoked bacon and poached eggs on a toasted english muffin with remoulade hollandaise.

SMOKED SALMON BENNY

Smoked salmon, grilled tomato, shaved red onion, avocado, capers and poached eggs on a toasted bagel with a creamy lemon dill hollandaise.

ALABAMA HOT CHICKEN BENNY

Two homemade cheddar scallion biscuits, topped with a boneless fried chicken thigh glazed with hot pepper jelly, two fried eggs, sharp white cheddar and an alabama white BBQ sauce.

PANCAKES

This is our bread and batter. Light and fluffy and full of awesomeness. MAKE IT A SHORT STACK FOR \$1.00 LESS.

B-U-T-T-E-R-M-I-L-K

A stack of our signature buttermilk pancakes simply served with butter and maple syrup. Add fresh blueberries, strawberries, bananas or chocolate chips for \$1.49.

BERRIES WILD

A variety of fresh berries atop our signature buttermilk pancakes, dusted with powdered sugar.

LEMON BLUEBERRY

Lemon infused batter, fresh blueberries, dusted with powdered sugar and a dollop of whipped cream.

BANOFFEE PIE

A stack of buttermilk pancakes with bananas and chocolate chips in the batter, topped with toffee sauce, graham cracker crumbles, banana slices and chocolate curls.

CINNAMON ROLL

A delicious swirl of cinnamon infused in our pancakes, topped with ooey-goey cream cheese icing.

HONEY BUN

Our buttermilk pancakes infused with honey butter and topped with a warm buttermilk syrup and toasted almonds.

FRENCH TOAST

When a regular loaf of bread just won't do. Our eggy bread is the champion of breakfast, cut thick and grilled to a golden perfection.

SIMPLE SERVED FRENCH TOAST

Brioche bread soaked in our vanilla infused buttermilk batter, served with butter and maple syrup. Add fresh blueberries, strawberries, bananas or chocolate chips + \$1.49.

FRESH BERRY

Our delicious french toast topped with a variety of fresh berries, dusted with powdered sugar.

THREE MILKS

Our version of a Tres Leche cake (french toast style) encrusted in coconut flakes and topped with cinnamon whipped cream and hazelnut syrup and a drizzle of coconut cream sauce.

BLACKBERRY BRIE

Our brioche bread stuffed with creamy brie cheese and drizzled with our homemade blackberry compote and topped with fresh berries.

STUFFED BANANA BOURBON

Two slices of our brioche bread, layered with bourbon banana patisserie cream, topped with foster sauce, bananas, crispy hickory bacon, and toasted pecans.

CREPES

Made with a splash of buttermilk and dressed up with sweet or savory toppings and flavorful fillings they are sure to please, Bonjour!

CREPES N' BERRIES

Simply served with butter, maple syrup and a handful of fresh berries.

BANANA NUTELLA

Melt-in-your-mouth crepes layered with hazelnut chocolate spread, fresh banana slices, crushed walnuts and a dusting of confectioners sugar.

STRAWBERRIES & CREAM

Crepes topped with fresh strawberries, a strawberry compote, whipped cream and a drizzle of creme anglaise.

GRIDDLED HAM & CHEESE

Crepes filled with savory country ham and melty gruyère cheese and hollandaise.

LITTLE GOATS

Hickory smoked bacon, wild mushrooms, caramelized onions, spinach & herbed goat cheese.

WAFFLES

We believe that someday's are sweeter than others, especially when you start your day with one of these.

BELGIAN

Simply served with butter and maple syrup. Add fresh blueberries, strawberries, bananas or chocolate chips + \$1.49.

WAKE-UP CALL

Our belgian waffle topped with greek yogurt, granola and fresh strawberries.

BREAKFAST CONTINUED ON THE OTHER SIDE...

 Denotes Signature Item

We proudly offer menu items and ingredients sourced from local partners: Maple Leaf Farms, Solemn Oath Brewery & 3 Floyd's Brewing Co. **Please ask about our gluten free menu.**



BUTTERMILK CAFE

GRAINS

Whoever said “wholesome” can’t also be delicious? Not us.

THE PARFAIT

Greek yogurt topped with crunchy granola, fresh berries, local honey, toasted walnuts and cinnamon.

OLD-FASHIONED OATMEAL

Simply served with cinnamon and brown sugar.

Add dried cranberries, fresh blueberries, bananas or toasted walnuts. + \$0.49 each

QUINOA BREAKFAST BOWL

Greek yogurt, quinoa, blackberries, almonds, sunflower seeds, local honey and mint.

SPECIALTY ITEMS

SPECIALTY EGG PANINI

Scrambled eggs with spinach, hickory smoked bacon, seasoned tomato and havarti cheese, grilled and pressed on Italian bread. Served with our crispy potatoes. Add \$1 for field greens or Fruit. Substitute farmhouse potatoes (Havarti, onions, bacon, ham and green peppers) + \$2.50

CROISSANT SANDWICH

Flaky croissant with scrambled eggs, cheddar cheese and your choice of meat.

Served with our crispy potatoes. Add \$1 for field greens or Fruit. Substitute farmhouse potatoes (Havarti, onions, bacon, ham and green peppers) + \$2.50

SMOKED SALMON PLATE

Smoked salmon, cream cheese, tomato, capers, red onion served with a toasted bagel and a hard boiled egg.

SIDES

Everyone has their better side, but it’s hard to decide which is our best.

Hickory smoked bacon
Pork sausage links
Griddled country ham
Nitrate free apple/gouda chicken sausage
Maple leaf farms duck bacon
House-cured cubed corned beef w/potatoes, green peppers and onions. Add gruyere +1
Fried green tomatoes w/side of ranch (4)
One egg
Crispy potatoes
Basket of fries
Farmhouse potatoes
Sausage gravy

Buttermilk biscuit
Buttermilk biscuit w/ sausage gravy
Honey Biscuit
100% maple syrup
Roasted sweet potatoes
Basket of sweet potato fries
Fresh Seasonal Fruit Cup
Cup of fresh berries
Field greens salad, lightly dressed
Toast: white, multi-grain, marble rye, sourdough
Gluten free toast
English muffin
Bagel
Bagel & cream cheese

DRINKS

Don’t forget to ask your server about our beer, wine and cocktail menu.

100% Freshly squeezed orange juice

100% Freshly squeezed strawberry orange juice, valencia blood orange or grapefruit juice

Apple, cranberry or tomato juice

Milk — 2% or skim (add chocolate \$.50)

Iced tea

Fountain drinks
Coke / Diet Coke
Mr. Pibb / Sprite
Lemonade / Crush

Coffee (by Roast) reg or decaf

Hot chocolate

Hot tea (Benjamin Tea, Variety)

BUTTERMILK

LUNCH

BURGERS

Meat your match. Our burgers are made with 100% black angus beef and grilled to your perfection. Served with french fries or field greens salad, lightly dressed. Try our sweet potato or garlic parsley fries + \$1.

SIGNATURE BURGER

Our juicy burger or grilled chicken breast, served on a buttery brioche bun with lettuce, tomato, and pickle.

Add-ons \$.50 CENTS:	white american	pepper jack	blue cheese
smoked gouda	american	cheddar	havarti
gruyere	fried egg	grilled mushrooms	grilled jalapeno
caramelized onions	honey Sriracha aioli	southern style comeback sauce	

One Dollar

Bacon, duck bacon, fried green tomato, avocado & chorizo

DINER BURGER

Two 5oz. black angus patties with white american, chopped grilled onions, shredded iceberg, sliced dill pickles, bacon, and southern style comeback sauce on a buttered brioche bun.

MEAN BLACK BEAN

Black bean burger with homemade pico, avocado, and mango aioli served on a brioche bun. Add cheese + \$.50

MELTED PATTY

Black angus beef hand-patty’d with sweet caramelized onions and melted american cheese on grilled marble rye.

SALADS

Leafy greens, delicious mixings and big taste. All dressings made in-house.

COBB

Romaine lettuce, avocado, marinated cherry tomatoes, hard boiled eggs, scallions, grilled chicken, hickory smoked bacon, crumbled blue cheese and house-made buttermilk dressing.

BLT CHOPPED

Romaine lettuce, roasted corn, cherry tomatoes, avocado, scallions, grilled chicken, hickory smoked bacon, cornbread crisps, feta cheese with house made honey citrus vinaigrette. Substitute duck bacon + \$1.

FARMHOUSE

Field greens and arugula blend, roasted beets, julienned green apple, red onion, sugar glazed pecans, herbed goat cheese fritters and balsamic vinaigrette. Add chicken +\$3.

KALE

Chopped kale, green apples, dates, toasted sunflower seeds, manchego cheese and creamy champagne vinaigrette. Add chicken +\$3.

HATCH CHILI CAESAR

Romaine lettuce, roasted pepitas, avocado, queso fresco, ancho dusted tortilla strips & creamy hatch chili caesar dressing. Add chicken + \$3.

The Department of Public Health advises that consumption of raw or undercooked foods of animal origin, such as beef, eggs, fish, lamb, pork, poultry or shellfish, may result in an increased risk of food-borne illness. Individuals with certain underlying health conditions may be at higher risk and should consult their physician or public health official for further information.

SANDWICHES

Grilled, battered, rubbed and wrapped, our variety of farmhouse sandwiches are the answer to any mid-day craving. Served with fries or field greens. Try our sweet potato or garlic parsley fries + \$1.

LIL’ BIT OF CHICKEN FRIED

Buttermilk fried chicken thigh, sharp white cheddar, shredded iceberg lettuce, sweet & spicy pickles, tomato and a tangy mayo. Served on a buttered brioche bun.

CUBANO

Sliced smoked pork loin, shaved black forest ham, gruyère cheese, dijon mustard and mayo, topped with dill pickles and pressed to perfection on a soft ciabatta.

PRIME RIB

Shaved prime rib, horseradish chive havarti, caramelized onions, rosemary garlic aioli served on a buttered french roll and side of au jus.

APPLE CHEDDAR CHICKEN

Marinated grilled chicken, hickory smoked bacon, tangy brussel sprouts apple slaw, white cheddar and honey mustard aioli served on a buttery brioche bun.

PORK TENDERLOIN

Buttermilk brined fried pork tenderloin, topped with Carolina mustard sauce, shredded iceberg lettuce, dill pickles, seasoned tomato, and mayo. Served on a brioche bun.

THE MAN-STRAMI

Piled high nitrate free, black angus pastrami, smoked gouda, house made special sauce on a grilled panini.

FIG AND PIG

Shaved ham off-the-bone, brie, arugula and fig preserves on a grilled panini bread.

B-L-FRIED-T

Fried green tomatoes, hickory smoked bacon, lettuce and topped with our remoulade mayo on grilled brioche bread.

APRICOT & CHICKEN PANINI

Grilled chicken breast w/ shaved red onion, havarti cheese, apricot preserves and arugula pressed on Italian bread.

THE STRUTTING HOG

Toasted baguette with shaved ham & smoked turkey, smoked provolone cheese, seasoned tomato, shredded iceberg lettuce, garlic aioli, hot giadiniera relish and seasoning.

CHICKEN SALAD

All white meat chicken, grapes, pecans, celery, julienned green apples, with romaine lettuce and house-made dijon mayo served on a **croissant or multi-grain bread**.

VEGGIE

Roasted garlic hummus, cucumber, shaved red onion, feta, cherry tomato, cilantro, a drizzle of balsamic reduction sauce on 9-grain bread or a wrap. Add chicken + \$2.

THE OPEN FACE MASH

Chickpea avocado mash with tomato, organic micro greens and a poached egg served open faced on grilled panini bread. Your choice of field green salad or a cup of fresh fruit.

Parties of 8 or more are subject to an 18% gratuity.