

# FARMER BROWNS MIDWEEK MENU

## BREAKFAST FROM 8AM

Freshly Baked Warm Scones : fruit, blueberry & plain scones with whipped cream, homemade berry jam & creamy butter 3

Smoothie Bowl of seasonal fruits with nuts, seeds topped with fresh fruit & coconut. VE 7

Toasted Granola made from oats, barley, nuts, seeds & dried fruits and topped with fresh berries & Greek yogurt or almond yoghurt (vegan) 5.5

Smashed Avo Toast, Two poached eggs, Brezel Bakery sourdough, avocado & feta smash, chili flakes, pickled pink onion & house pesto's 11

• Chorizo Stew 3 / Halloumi 2 / Bacon 2 / Sausage 2 /  
Pudding 3 / Spinach 3 / Salmon 3

American style pancake stack 9

• Choose: white chocolate ganache, fresh raspberries & toasted almonds OR steaky smoked bacon & organic Canadian maple syrup OR Nutella & banana

## BRUNCH FROM 10AM

Turkish eggs with 2 poached eggs, garlic yogurt, chorizo and ndjua chili oil, fresh herbs served with home made garlic flat bread 11.50

Breakfast Bap, organic pork & leek sausage, smoked streaky bacon, Inch house black & white pudding, fried egg, aioli and 'Ballymaloe' relish in a warm sesame seed bap 11.5

Breakfast Burrito, scrambled eggs, cheddar, avocado smash, pork & leek sausage, smoked streaky bacon with 'Ballymaloe' relish in a warm tortilla wrap finished on the grill 11

## LUNCH FROM 12PM

Soup of the Day made daily and served with homemade brown bread 5. Cup size 3. V

### SOUP & SAMBO €10 / SAMBO & FRIES €11

Chargrilled chicken Club, smoked streaky bacon, tomato, avocado smash, lettuce & aioli on a warm Brezel Bakery ciabatta 8.5

Hawaiian pork & pineapple wrap, red chillies, jalapenos, coriander, ranch & crunchy lettuce on a warm tortilla 9

Grilled glazed halloumi, roasted red pepper, lettuce, onion & topped with red and green pestos on warm Brezel Baker sourdough. V 8

Marinated free-range Irish chicken on homemade flatbread with slaw, hummus, Greek yoghurt & chutney 8

Irish smoked salmon, avocado feta & mint smash, roasted heirloom vine tomatoes, pickled red onion on homemade Guinness brown bread served a slice of lemon and herbed house ranch 9

Grilled Chicken Salad, green leaf salad, pomegranate, avocado & feta smash, pickled pink onions, salsa verde, ranch, crispy black beans with Blanco Nino GF corn tortilla chips 13.5

• Veggie option avail

## FAVOURITES

Pork Belly Burger & Fries. Slow cooked & grilled in honey, ginger & harissa marinade with asian red cabbage slaw, aioli, coriander & fresh chillies 15.5

Farmer Burger & Fries, two 4oz Irish beef patties, 'Dubliner' cheddar, roasted red pepper, tomato, mixed leaves, red onion & aioli on a warm Brezel bakery brioche 16

Zetor Burger & Fries: cajun chicken breast, Applewood cheddar, avocado, tomato, lettuce, red onion, relish & aioli 16

Huevos Rancheros, 2 fried eggs, chorizo and bean stew, avocado, GF Blanco Nino tortilla chips, salsa verde, crispy black beans, house fries, ranch & green salad with quinoa & pomegranate 13.5

## SIDES

GARLIC BUTTER FRIES 5 / PAPRIKA FRIES 4.5 / SWEET POTATO FRIES 5 / PARMESAN & TRUFFLE FRIES 6 / HALF & HALF FRIES 5

• Dips: Garlic / Blue cheese / Ranch / Frank's 1 each

Daily specials. Please see chalkboards or ask your server for today's fayre

PRE-ORDER NOW  
FOR FOOD ON TABLE 4 ARRIVAL