



FARMER BROWNS MIDWEEK LUNCH MENU



ALL DAY BRUNCH

American Pancake Stack 11
4x fluffy American style pancakes with bacon & organic Canadian maple syrup & fresh berries

The Starvin Marvin 14.5
Smoked streaky bacon, pork & leek sausages, 'Inch House' black & white pudding, grilled tomato, poached eggs & Bretzel batch toast

Brunch Burrito 12.5
11" floured tortilla grilled & stuffed with soft scrambled eggs, Dubliner cheddar, avocado, pork & leek sausage, streaky smokey bacon, Inch House pudding and 'Ballymaloe' relish
Veggie available: Glazed halloumi, red pepper, red onion, mixed leaf and pestos

Open Avocado Toast 11.5
Avocado & feta smash on buttery sourdough toast with poached eggs, pomegranate & pestos
add: spinach 2e / mushrooms 2e / bacon 3e / sausage 3e / pudding 3e / halloumi 3.5e / smoked Irish salmon 4e

NEW Turkish Eggs 13.5
2 poached eggs, garlic yogurt, chorizo and nduja chili oil, fresh herbs served with crispy Bretzel Bakery sourdough

👑 Huevos Rancheros 15
Two fried eggs, chorizo & tomato ragu, house fries, avocado & feta smash, GF Blanco Nino tortilla chips, crispy black beans, green leaf salad, quinoa, ranch, salsa verde & pickled pink onions
Veggie option with glazed halloumi available

FAVOURITES

NEW Summer Salad 14.5
Fresh strawberries, mozzarella balls, green leaf salad, candied nuts, quinoa, garden mint, house dressing & balsamic glaze
add prosciutto €3

👑 Grilled Chicken Salad 16.5
Grilled chicken breast, quinoa, avocado & feta smash, toasted black beans, pickled onion, pomegranate, salsa verde, tortillas & ranch on mixed leaves
Vegetarian option with halloumi available

Killer Nachos 16
'Blanco Nino' GF tortilla chips, chilli beef, cheese sauce, sour cream, avocado & feta smash, tomato salsa & jalapenos
Veggie and Vegan available

👑 Farmer Wings 16
Choose between twice cooked crispy Irish chicken wings OR crispy tempura cauliflower 'wings'. Served with Cashel blue cheese dip & celery
Choose your sauce: Frank's hot sauce; Ginger, honey & Harissa; Vegan BBQ

SOUP & SAMBOS

Combo: soup & sambo €12 / chowder & sambo €14.5

Soup of the Day 6
Large bowl of soup with homemade brown seeded loaf

Local Seafood Chowder 11
Fresh Atlantic cod, salmon, smoked haddock in a Chardonnay garlic cream broth with brown loaf

Buffalo Melt 9
Pulled chicken & melted cheese in frank's hot sauce & aioli on cheesy toasted sourdough

VEGAN Vegan Sambo 8
Baked aubergine, grilled courgette, roasted red pepper, red onions, mixed leaf lettuce and aioli on toasted Bretzel Bakery sourdough

Tarragon Chicken 9
Free range pulled Irish chicken in house tarragon mayo, cheddar, mixed leaf salad on toasted Bretzel Bakery sourdough

Glazed Halloumi 8.5
Honey glazed halloumi, roast red pepper, red onion, mixed leaf & pestos on toasted Bretzel Bakery sourdough

The Mexicano 9
Slow-cooked Irish pork belly, chipotle mayo, Dubliner cheddar, onion jam, crumbled tortillas on Bretzel Bakery ciabatta
jalapenos optional 0.5

BURGERS

The Farmer Burger 16
Two 4oz beef patties, 'Dubliner' cheddar, roasted red pepper, tomato, red onion, lettuce & aioli on a toasted brioche bun served with fries

The Zetor Burger & Fries 17
Grilled cajun chicken breast, avocado, smoked Applewood cheese, red onion, tomato, lettuce, relish & aioli on a warm brioche served with fries

VEGAN The Beyond Burger & Fries 16.5
Vegan burger, vegan cheddar, roasted red pepper, lettuce, tomato, red onion, vegan aioli on a vegan brioche bun served with fries

NEW Hawaiian Burger & Fries 16
Slow cooked pork belly in honey, ginger & harissa marinade with pineapple, house slaw, aioli, coriander & fresh chilies served with fries

FRIES

Garlic Butter Fries 5/ House Fries 4.5/ Half & Half Fries 5/ Sweet Potato Fries 5/ Parmesan & Truffle Fries 6
Dips: Garlic Aioli/ Blue Cheese/ Chipotle/ Ranch/ Frank's Hot Sauce 1.5 each