

Welcome to Breakfast! Breakfast at Farmhouse Inn is such a special experience. We love the use of local seasonal ingredients. In fact, the eggs come from one of the owners' ranches—it doesn't get more local than that. We hope you enjoy.

FARMHOUSE EXPERIENCE

GLASS OF FRESH SQUEEZED ORANGE JUICE, TEA AND COFFEE INCLUSIVE WITH TWO COURSE BREAKFAST
FIRST COURSE IS OUR PASTRY OF THE DAY. PLEASE CHOOSE ONE OF THE BELOW ITEMS FOR YOUR MAIN COURSE. THANK YOU!

Parmesan Frittata

Spinach, Potatoes, Bacon Vinaigrette

Egg in a Frame

Heirloom Peppers, Ham, Pickled Jalapeno

Cauliflower Hash

Poached Eggs, Maitake Mushrooms, Breadcrumbs

Brioche French Toast

Poached Pears Gianduja, Whipped Cream

TEA SELECTIONS

WE SERVE TEA AND COFFEE FROM TAYLOR MAID, A LOCAL SONOMA COUNTY COMPANY.

Pacific Coast Breakfast-Yunnan Black tea

Vital Green-Green tea, nettle leaf, spearmint, calendula, lemon balm

Rooibos-Rooibos leaves

Pure Peppermint-Peppermint leaves

Chamomile-Chamomile Flowers

À LA CARTE MENU

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| Roasted Potatoes | Seeded Sourdough Toast |
| Maple-Pecan Sausage | Cottage Cheese |
| Black Pig Bacon | Vanilla Yogurt With Granola |
| Two Free Range Eggs Any Style | Oatmeal |
| Seasonal Fruit | Summerfield School Yogurt |
| Pastry of the day | Entrée |