



BUTTERMILK

BREAKFAST

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

BASKET O' BISCUITS (4 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 for an additional charge.

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 for an additional charge.

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 for an additional charge.



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 and 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 for an additional charge.

CHORIZO GRAVY N' BISCUITS

Griddled biscuits covered with house made chorizo sausage gravy and queso fresco. Served with crispy potatoes and 2 eggs your way. Upgrade to Farmhouse Potatoes for an additional charge.

EGGS So many ways to make your morning great.

EGGS YOUR WAY... + Meat

Two eggs served how you like them with crispy potatoes. Your choice of toast, english muffin, biscuit or a side of our buttermilk pancakes, or upgrade to a specialty pancake for an additional charge. Upgrade to Farmhouse Potatoes for an additional charge. Sub field greens or fruit cup for an additional charge.

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

Upgrade to Nitrate Free Apple/Gouda Chicken Sausage, or Maple Leaf Farms Duck bacon for an additional charge.



CORNED BEEF HASH N' EGGS

House-made corned beef w/green and red peppers, onions, mixed w/crispy potatoes. Plus two eggs your way, and your choice of toast, english muffin, biscuit or a side of our buttermilk pancakes. Add gruyere for an additional charge.

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

House made tortilla chips, fire roasted salsa, chipotle crema, queso fresco, chihuahua cheese, pickled red onion & cilantro. Topped with 2 sunny side up eggs. Add chorizo for an additional charge.

OMELETS You need a break? Lets crack some eggs. Omelets are served with crispy potatoes + toast, english muffin, biscuit or a side of our buttermilk pancakes. Specialty pancake for an additional charge. Sub field greens or fruit cup for an additional charge. Substitute Farmhouse Potatoes (Havarti, onions, bacon, ham and green peppers) for an additional charge.

THE CHEESER

Fluffy omelet loaded with cheddar and jack cheese.

VEGGIE

Wild mushrooms, onion, tomato, bell peppers, spinach and broccoli.

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 an additional charge.

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 for additional charge.

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.

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.

CORNED BEEF BRISKET

Chunks of house-cured corned beef brisket with grilled onions, green peppers and gruyère cheese.

BENEDICTS Farm fresh benedicts ready to order and calling your name. Served with our crispy potatoes. Sub field greens or fruit cup or Farmhouse Potatoes for an additional charge.

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

LITTLE ROOSTER

Chicken chorizo, tomato, poached eggs, avocado hollandaise and topped with queso fresco. Served on grilled masa cakes.

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 sauce, 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. Upgrade to 100% Pure maple syrup for an additional charge.

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

A stack of our signature buttermilk pancakes simply served with butter and warm syrup. Add fresh blueberries, strawberries, bananas or chocolate chips for an additional charge.

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 then topped with blueberry compote.

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 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. Upgrade to 100% Pure maple syrup for an additional charge.

SIMPLE SERVED FRENCH TOAST

Brioche bread soaked in our vanilla infused buttermilk batter, served with butter and warm syrup. Add fresh blueberries, strawberries, bananas or chocolate chips for an additional charge.

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

CREPES Made with a splash of buttermilk and dressed up with sweet or savory toppings and flavorful fillings they are sure to please, Bonjour! Upgrade to 100% Pure maple syrup for an additional charge.

CREPES N' BERRIES

Simply served with butter, warm 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 some days are sweeter than others, especially when you start your day with one of these. Upgrade to 100% Pure maple syrup for an additional charge.

BELGIAN

Simply served with butter and warm syrup. Add fresh blueberries, strawberries, bananas or chocolate chips, for an additional charge.

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 for an additional charge.

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. Sub field greens or farmhouse potatoes for an additional charge.

CROISSANT SANDWICH

Flaky croissant with scrambled eggs, cheddar cheese and your choice of griddled ham, hickory smoked bacon, or sausage. Served with our crispy potatoes. Sub field greens or farmhouse potatoes for an additional charge.

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
Maple leaf farms duck bacon
Nitrate free apple/gouda chicken sausage

House-made corned beef w/green & red peppers, onions, mixed w/crispy potatoes. Add gruyere for additional \$

Crispy potatoes
Roasted sweet potatoes

Farmhouse potatoes
Havarti, onions, bacon, ham and green peppers

Basket of fries
Basket of sweet potato fries

Honey biscuit
Buttermilk biscuit
Toast: white, multi-grain, marble rye, sourdough
Gluten free toast
English muffin
Bagel
Bagel & cream cheese

Buttermilk biscuit w/sausage gravy

Fried green tomatoes w/side of ranch (4)
Fresh Seasonal Fruit Cup
Field greens salad, lightly dressed
Cup of fresh berries
One egg
100% pure maple syrup
Sausage gravy

DRINKS

NESPRESSO

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

100% Freshly squeezed orange juice Sm.
Lg.
Carafe

100% Freshly squeezed strawberry orange juice, valencia blood orange or grapefruit juice Sm.
Lg.
Carafe

Apple, cranberry or tomato juice Sm.
Lg.

Milk — whole, 2% or skim White Milk Sm.
Lg.

Chocolate Milk Sm.
Lg.

Hot chocolate
Smores Hot Chocolate
Hot tea (Benjamin Tea)
Flavors: earl grey, english, apricot, mint, guava grey, bamboo plum, forrest berries, peach, coconut frenzy, honey milk ginger, roasted almond

B-Milk Refreshers 16oz
Ask about our rotating flavors 20oz

Free refills + Free cups to-go

Drip Coffee - Iced Tea - Fountain Drinks Only

Coffee (reg or decaf)
Iced tea
Fountain drinks

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 for an additional charge.

SIGNATURE BURGER

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

Add-ons: white american pepper jack bleu 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 for an additional charge.

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, cherry tomatoes, hard boiled eggs, scallions, grilled chicken, hickory smoked bacon, crumbled bleu 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.

FARMHOUSE

Field greens and arugula blend, roasted beets, green apple, red onion, sugar glazed pecans, herbed goat cheese fritters and balsamic vinaigrette. Add chicken for an additional charge.

KALE

Chopped kale, green apples, dates, toasted sunflower seeds, manchego cheese and creamy champagne vinaigrette. Add chicken for an additional charge.

HATCH CHILI CAESAR

Romaine lettuce, roasted pepitas, avocado, queso fresco, ancho dusted tortilla strips & creamy hatch chili caesar dressing. Add chicken for an additional charge.

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 fries or garlic parsley fries for an additional charge.

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.

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.

PRIME RIB

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

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 giardiniera 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 for an additional charge.

THE OPEN FACE MASH

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

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.

Parties of 7 or more are subject to an 18% gratuity. Split + share fee