



# SEASONAL RECIPES

we change our menu with the seasons to share the freshest recipes with you

# + DAILY SPECIALS

just to keep things interesting

# COZY KITCHEN

kick back and relax

**Breakfast**  
6 a.m. - 11 a.m.  
**Lunch & Dinner**  
11 a.m. - 8 p.m.

[www.goHarvestMarket.com](http://www.goHarvestMarket.com)

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Located inside Harvest Market  
at 2029 South Neil Street | Champaign, IL 61820

F A R M H O U S E  
R E S T A U R A N T

# WHERE TASTE IS WHAT MATTERS

At the Farmhouse Restaurant we believe taste is what matters. Authentic products sourced from passionate makers and producers become the ingredients of great taste. Add to that our very own passion and culinary influence for creating good food and you get great tasting foods every day.



# WELCOME TO OUR KITCHEN

A food experience featuring farm fresh ingredients, best of the season recipes, the comfort of your home kitchen atmosphere and serving the best breakfast in town along with many of what we believe will soon be the areas most talked about foods!

# BREAKFAST:

Served 6:00 a.m. to 11:00 a.m.

## COUNTRY FARM OMELETS

made with three eggs and the finest fresh ingredients.

Served with your choice of fresh fruit or home fries and fresh artisan white or multi-grain toast.

### Build Your Own:

we start with three eggs\* and you pick the rest

**Ingredients: one for \$6 - two for \$7 - three for \$8**

+ **Veggies:** green pepper, red pepper, spinach, kale, mango, tomato, black olive, mushroom or red onion

+ **Cheese:** artisan cheddar, blue cheese, Swiss, pepper jack, fresh mozzarella or creamy Havarti

+ **Meat:** in-house roasted ham, hickory smoked bacon, country sausage

**The Farmhouse:**\* in-house roasted ham, green pepper, red onion, tomato and your choice of cheese \$9

### Our Favorites: \$8

Ham & Cheddar: in-house roasted ham\*

Kale & Baby Swiss\*

Spinach & Fresh Mango\*

Mushroom & Swiss\*

All our eggs are free range and are harvested from the Little Farm On the Prairie in Saunemin Illinois!

## EGGS

sunnyside, over easy, medium, hard or scrambled\*

**One Egg: \$3 - Two Eggs: \$4 - Three Eggs: \$5**

Served with your choice of fresh fruit or home fries and fresh artisan white or multi-grain toast.

**+ \$1**

ADD IT ON

Add another egg or our signature scratchmade buttermilk biscuit for just a buck!

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.

## BREAKFAST SANDWICHES

**Farmhouse Open Faced Sandwich:**\* buttermilk biscuit topped with fresh hash browns, in-store roasted ham, three over easy eggs covered with sausage gravy and shredded artisan cheddar \$9

**Ham & Brie:** in-house roasted ham and brie on a fresh croissant \$7

**Buttermilk Biscuit:**\* country sausage patty or hickory smoked bacon, egg and artisan cheddar \$4

**+ \$2**

ON THE SIDE

- home fries
- hickory smoked bacon
- in-house roasted ham
- country sausage patty
- fresh fruit

## BREAKFAST ENTREES

**Buttermilk Pancakes:** Single: \$5 - Stackatwo: \$6<sup>50</sup>

**Four Silver Dollar Pancakes** \$4

**Belgian Waffle** \$6

with whipped cream

**Ultimate French Toast** \$6

**Sausage Biscuits and Gravy:**

Full: \$5 - Half Order: \$3

**Country Oatmeal:**

Plain: \$3 - Brownsugar Maple: \$4

**+ \$2**  
ADD FRESH FRUIT

## DRINKS:

**Fresh Squeezed Orange Juice:** 8 oz. \$1<sup>99</sup> - 12 oz. \$2<sup>99</sup>

**Fountain Soda & Iced Tea:**

12 oz. Kids Drink- 75¢ - 20 oz. \$1<sup>25</sup> - 32 oz. \$1<sup>75</sup>

**Regular or Decaf Brewed Coffee:** 10 oz. \$1<sup>69</sup>

# LUNCH & DINNER:

Served 11:00 a.m. to 8 p.m.

## SANDWICHES

served on buns and breads from our bakery

**Farmhouse Burger:**\* served on a brioche bun with lettuce, tomato grilled/raw onion, and pickle. Additional toppings include: mushroom, jalapeno, avocado, spinach or pico de gallo 1/2 lb: \$8 1/3 lb: \$7

**+ \$1**

ADD IT ON

- Boursin cheese, artisan cheddar, Swiss, pepper jack, fresh mozzarella, blue cheese or creamy Havarti

- hickory smoked bacon or a fried egg

**Veggie Wrap:** hummus, spinach, tri-colored bell peppers, roma tomatoes, cucumbers, shaved carrots, avocado olive oil & balsamic vinegar, spice & sunflower seeds- pressed and severed \$7

**Over the Top BLT:** a mound of hickory smoked bacon, fresh iceberg lettuce and vine ripened tomatoes on our fresh baked pullman toast \$8

**Farmhouse Monte Cristo:** egg dipped, pan fried pullman bread with our in-house roasted ham and sliced vine ripened tomatoes \$8

**Ultimate Grilled Cheese:** Boursin, Gruyere and aged Gouda served on our baked fresh pullman bread \$6

Sandwiches are are served with french fries & a dill pickle. Add a side salad for \$3

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## DESSERTS

**Farmhouse bread pudding or fresh baked slice of pie** \$3

+ vanilla ice cream \$1<sup>50</sup>

## LITTLE SPROUTS

**Hamburger** \$4\*

**Cheeseburger** \$5\*

Burgers & tenders are served with french fries or fresh fruit & a dill pickle.

**Chicken Tenders** \$4

**Mac & Cheese** \$2

(entree only)



## SALADS

**Wedge Salad:** with blue cheese \$8  
Other dressings available upon request.

**Grilled Chicken Ceasar** \$9

**Grilled Salmon Over Greens\*** \$10

**Garden Salad** \$5

## SIMMERING POTS

Soups, stews & casseroles are made from scratch each day and are all served with one of our signature scratchmade buttermilk biscuits. Check back often for seasonal varieties and daily specials starting at \$4

## BUTTERMILK BISCUITS

Our buttermilk biscuits are made from scratch everyday by our bakers. It's a classic biscuit recipe with flour, salt, baking powder, butter and buttermilk made better by using locally sourced ingredients.

The centerpiece of our biscuits is the delightful house churned butter and the creamy buttermilk that's created in the churning process. High quality, all-purpose flour gives the biscuit color and flavor. Baking powder makes sure the biscuit is wonderfully fluffy. And just the right amount of sea salt is added to give it that delicious flavor we have all come to love in our biscuits.

**So good, you can't eat just one!**