

## BRUNCH COCKTAILS

<b>BLOODY MARY CART</b> build-your-own uf steakhouse bloody mary	16
<b>DIY MIMOSA KIT</b> costello di roncade prosecco contratto brut blend includes seasonal fresh fruit juices and fruits tableside	60 80

<b>BELLINI</b> cava, peach puree, cointreau	12
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<b>BLOODY MARY</b> tito's vodka, house made bloody mary mix, pickled garnish	14
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<b>FARMER #4</b> stateside vodka, st. germain, lime, grapefruit	14
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<b>FARMERMOSA</b> aperol, orange juice, peychaud's bitters, cava	14
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<b>WAGYU FLIP</b> wagyu-washed wild turkey rye, espresso, maple, egg	16
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## BEGIN

<b>SEASONAL FRUIT</b> orange and mint	6/12
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<b>CINNAMON ROLLS</b> cinnamon, pecans, cream cheese frosting	7
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<b>CHILLED SHRIMP</b> spicy tomato jam, pickled red onion, cucumber	18
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<b>SMOKED POTTED SALMON</b> toasted bagel, cream cheese, arugula	15
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<b>CHARCUTERIE BOARD</b> house-made and artisanal selections, pickled vegetables, preserves, mustard	13
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<b>ARTISANAL CHEESE</b> curated selections, local honey, fruit, sea salt and whole wheat cracker	18
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<b>HUBBARD SQUASH &amp; APPLE BISQUE</b> pistachio gremolata, espelette	12
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## SIDES

house-made chicken cherry sausage	6	one egg any style*	4
house-made fennel sausage	6	seasonal fruit	6
shaved ham	6	artisan bread, toasted	4
crispy potato	5	bagel and cream cheese	6
smoked bacon	6	daily muffin or pastry	3
		english muffin	5



# URBAN FARMER®

## PHILADELPHIA'S STEAKHOUSE

## BRUNCH SPECIALTIES

<b>BUTTERMILK PANCAKES</b> banana-raisin compote, pennsylvania maple syrup	12
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<b>MALTED PECAN WAFFLE</b> local honey butter, pennsylvania maple syrup	12
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<b>BRIOCHE FRENCH TOAST</b> hazelnut butter, cranberry compote, pennsylvania maple syrup	12
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<b>BISCUITS AND SAUSAGE GRAVY*</b> house-made buttermilk biscuit, fried egg, bacon	15
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<b>SHORT RIB HASH*</b> potato, mama lil's peppers, spinach, sunny up egg	18
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<b>STEAK FRITES</b> black garlic-olive rub, herb jus, fries	24
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<b>CASTLE VALLEY GRITS*</b> Poached egg, shrimp, tasso ham	18
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<b>VANILLA YOGURT PANNA COTTA</b> berries, housemade granola, pistachio biscotti	8
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<b>STEEL CUT OATMEAL</b> dried fruit, nuts, brown sugar choice of milk: skim, 2%, whole, soy	10
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## SALADS

<b>CAESAR*</b> white anchovies, parmesan, garlic croutons	12
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<b>FIELD GREENS</b> shaved vegetables, grapes, crisp quinoa, honey vinaigrette	11
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<b>KALE BRUSSELS SPROUTS SALAD</b> blue cheese souffle, candied chestnut vinaigrette	13
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## ADDITIONS

<b>GRILLED CHICKEN BREAST</b> , herb marinade	7
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<b>TENDERLOIN BROCHETTE</b> , chimichurri*	11
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<b>GRILLED SHRIMP</b> , espelette	11
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## FARM EGGS\*

*includes choice of toast or house-made english muffin*

<b>FARM EGGS ANY STYLE</b> two eggs, crispy potato, choice of fennel sausage, bacon, shaved ham or chicken cherry sausage	16
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<b>CRAB OMELET</b> grilled onions, bacon, local mushrooms, béarnaise	18
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<b>FARM VEGETABLE FRITTATA</b> seasonal vegetables, mushrooms, aged cheddar	14
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<b>STEAK AND EGGS*</b> two eggs any style, crispy potato, sausage gravy, toast	22
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<b>BENEDICTS*</b> <i>served with house-made english muffin</i>	
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<b>SHAVED HAM</b>	16
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<b>AVOCADO</b>	14
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<b>SHAVED SIRLOIN</b>	15
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## SANDWICHES

*with a choice of: farm fries, fresh fruit, chips or green salad*

<b>GRILLED CHICKEN BREAST SANDWICH</b> peach-apricot jam, soffrito aioli, red onion, lettuce, bacon, brioche bun	14
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<b>THE FARM BURGER*</b> white cheddar, aioli, house-made english muffin	16
<i>add avocado</i>	3
<i>add bacon</i>	3.5

## STEAK\*

*dinner steaks available upon request*

<b>STEAK TASTING</b> <i>distinct flavors and textures</i>		
6 oz each	north carolina grass-fed, brandt prime and 1855 beef – 21 day dry aged <i>add 6 oz 7x wagyu \$40</i>	70
<b>NEW YORK</b>		
14 oz	joyce farms, north carolina, grass-fed	49
<b>FILET</b>		
6 oz	brandt prime, california, corn-finished	44
<b>RIBEYE</b>		
14 oz	joyce farms, north carolina, grass-fed	47

**DAN RUSSO** general manager

**SETH PETITT** executive chef

\*Consuming raw or undercooked meat, eggs, poultry or seafood increases your risk of contracting a foodborne illness – especially if you have certain medical conditions.

18% service fee will be applied to all parties 8 or more

**THANK YOU TO OUR FARMERS, FISHMONGERS AND PURVEYORS**

Razorback + Barbwire, Farmdale Organics, Castle Valley Mill, Barefoot Gardens, Lancaster Farm Fresh, Zone 7, Blooming Glen, Chestnut Ridge, Griggstown Farm, Fair Food Philly, Mycopolitan, Brandt, Piedmontese Beef, 1855 Beef, Subarashii Kudamono Orchard, Valley Shepherd Creamery, Birch Run Hills Farm, The Farm at Doe Run, Elysian Fields, Germantown Kitchen Gardens, Blue Moon Acres, Fields without Fences, Pewter Valley Provisions, Urbani, Urban Roots Farm, Greensgrow Farms