

# BREAKFAST

## COLD

- **YOGURT PARFAIT** | \$7  
Vanilla Greek yogurt, mixed berry compote, mint, house granola
- **HOUSE MADE KUCHEN** | \$4  
German coffee cake. Ask about today's flavor.
- **CARAMEL PECAN ROLL** | \$6  
Sweet dough, caramel sauce, toasted pecans

## HOT

- **GRIDDLED STEEL-CUT OATCAKES** | \$8  
Warm oatcakes topped with vanilla Greek yogurt, mixed berry compote, fresh berries, and toasted almonds [GF](#)
- **GERMAN APPLE PANCAKE** | \$11  
Plate-size Dutch Baby, apples, caramel sauce, powdered sugar
- **BISCUITS & GRAVY** | \$10  
House made buttermilk biscuits smothered in pork sausage gravy
- **THE BELLWETHER** | \$10  
Croissant, scrambled egg, smoked gouda, housemade sausage patty, crispy pancetta, arugula, maple-dijon, served with hash browns
- **THE SOUTHERNER** | \$11  
Buttermilk biscuit, house made pork belly pastrami, over-easy egg, mixed berry-bourbon jam, pimento cheese, served with hash browns
- **THE MILLWRIGHT BREAKFAST** | \$12  
Two eggs, hash browns, sourdough or honey wheat toast, and choice of house sausage patties, Amana bacon or Amana ham steak
- **THE BALE HOUSE BOWL** | \$12  
Three scrambled eggs, caramelized onions, spinach, mushroom, potato medley, bell pepper coulis, micros [VEG](#) | [DF](#)
- **FARMER'S BREAKFAST BOWL** | \$12  
Three scrambled eggs, Amana black pepper bacon, sausage, potato medley, onions, bell pepper, smoked gouda, cheddar cheese
- **BUILD YOUR OWN OMELET\*** | \$8  
Served with hash browns  
Choice of cheese: cheddar, smoked gouda, feta  
| **ADD ONS** | +\$.50 each  
mushrooms, caramelized onions, bell pepper, tomato, spinach, jalapenos, sausage, Amana bacon, Amana ham

### A LA CARTE

Two Eggs \$4 | Toast \$2 | English Muffin \$2 | Bagel \$2 | Biscuit \$3  
Potato Medley \$4 | Bacon \$4 | Sausage Patties \$3 | Hash Browns \$3  
Cheesy Hash Browns \$4 | Cheese & Onion Hash Browns \$4.5  
Sliced Fruit \$4 | Whole Fruit \$2

# LUNCH

## SOUP & SALADS

- **SIGNATURE SOUP** | \$4 cup/\$7 bowl  
Roasted Butternut Squash, toasted pepitas, crema [VEG](#) | [GF](#)
- **SOUP DU JOUR** | \$4 cup/\$7 bowl
- **A WALK IN THE GARDEN** | \$8 full/ \$4 side salad  
Mixed greens and herbs, English cucumber, shaved carrots, tomato, red onion, house croutons [VEG](#) | [DF](#)
- **WEDGE SALAD** | \$10  
Artisan romaine, tomato, house croutons, Amana bacon, Maytag blue cheese crumbles, blue cheese dressing
- **ASIAN CHOPPED SALAD** | \$12  
Kale, broccoli, Brussels sprouts, cabbage, bell pepper, carrot, green onion, chopped peanuts, edamame, wonton strips, sesame-ginger dressing  
| Dressing | Ranch, French, Maytag Blue Cheese, Amana Honey Mustard, Balsamic Vinaigrette, Shallot Vinaigrette, Sesame-Ginger  
| Add Shredded Chicken +\$3 |

## COLD

*Served with house chips or a side salad | Sub hand-cut fries +\$2*

- **FARMHAND** | \$11  
Roast beef, smoked turkey, Amana ham, cheddar, red onion, lettuce, tomato, pickle, comeback sauce on honey wheat
- **TURKEY, BACON & SWISS** | \$8  
Smoked turkey, Amana bacon, Swiss cheese, lettuce, tomato, arugula, maple-dijon, spinach wrap

## HOT

*Served with house chips or a side salad | Sub hand-cut fries +\$2*

- **PULLED PORK GRILLED CHEESE** | \$11  
House smoked pulled pork, cheddar, smoked gouda, jalapeno Texas toast, side of house BBQ sauce
- **PASTRAMI MELT** | \$12  
House cured and smoked pork belly pastrami, Bavarian sauerkraut salad, Dusseldorf mustard, Swiss, toasted sourdough
- **ITALIAN PANINI** | \$12  
La Quercia prosciutto, capicola, mortadella, pepper jack, pickled hot peppers, bibb lettuce, tomato, red onion, oregano, oil & vinegar, pressed Cuban bread
- **THE NASHVILLE** | \$12  
Crispy fried chicken breast doused in cayenne-infused oil, slaw, pickles, Cajun mayo, brioche bun
- **VEGGIE WRAP** | \$10  
Broccoli, mushroom, caramelized onions, zucchini, spinach, feta cheese, red pepper coulis, spinach wrap [VEG](#)
- **FRENCH DIP** | \$12  
Slow roasted in house and thinly sliced roast beef, melted Swiss, toasted French roll, hot au jus
- **MILLWRIGHT BURGER\*** | \$13  
Half pound Black Angus brisket blend patty, bibb lettuce, tomato, pickle, red onion, brioche bun, hand-cut fries  
| Add Cheese +\$1 |  
Cheddar, Pepper Jack, Swiss, American, Smoked Gouda
- **MUSHROOM SWISS BURGER\*** | \$15  
Half pound Black Angus brisket blend patty, crimini mushroom compote, caramelized onions, Swiss cheese, parmesan-peppercorn sauce, lettuce, tomato, toasted brioche bun, hand-cut fries

[VEG](#) - vegetarian | [GF](#) - gluten free | [DF](#) - dairy free

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