



Breakfast

- Elms Breakfast..... \$11**
Two farm fresh eggs any style, crispy breakfast potatoes, your choice of sausage, bacon or ham and white or wheat toast (GF)
- Biscuits and Gravy..... \$10**
Two fresh baked buttermilk biscuits, classic cream gravy, crumbled country sausage, two farm fresh eggs any style ✓
- Three Egg Omelet..... \$14**
Choose three ingredients, \$1 per added ingredient
Bacon, sausage, ham, bell pepper, red onion, tomato, spinach, mushrooms, artichoke hearts, black olives, cheddar, provolone, Swiss or feta, served with crispy breakfast potatoes ✓ (GF)
- Eggs Benedict..... \$14**
Toasted English muffin topped with your choice of ham or smoked salmon, two soft poached eggs and brown butter hollandaise, served with breakfast potatoes
- Chorizo Scramble..... \$12**
House made chorizo, fluffy scrambled eggs, jalapeno, potato, red onion, cilantro, jack cheese, fresh salsa verde served in flour tortillas (GF)
- Lemon Ricotta Pancakes..... \$10**
Three fluffy pancakes, served with whipped butter and real maple syrup ✓
- Belgian Waffle..... \$10**
With whipped cream, fresh berries and real maple syrup ✓
- Avocado Toast..... \$11**
Smashed avocado, soft poached egg, crisp vegetables, arugula and citrus vinaigrette on farm to market grains galore bread ✓

A La Carte

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| Thick cut bacon..... \$4 | Crispy breakfast potatoes..... \$4 |
| Sausage links..... \$4 | Lemon ricotta pancake..... \$4 |
| Smoked ham..... \$4 | Fresh fruit cup..... \$5 |
| Two farm fresh eggs (cooked any style)..... \$4 | Avocado slices..... \$2 |
| Farm to market toast..... \$2 | |

✓ Indicates vegetarian options

(GF) Indicates items that can be prepared gluten free

Please advise your server of any food allergies or dietary restrictions prior to ordering
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the consumer's risk of foodborne illness

Executive Chef Nash DeJesus