

Morning Glory

Homestyle Breakfast Carry Out Menu

Farm Fresh Omelettes

Served with Farm Home Fries and Noble Bread
Make Your Omelette Gluten Free, Sub GF Bread +\$1.50

"SOIL & SEED" OMELETTE **V** \$15.95
Seasonal Garden Vegetables, Crow's Dairy Goat Cheese,
Grilled Tomato Salsa

SMOKED PORK OMELETTE \$16.95
House Smoked Pulled Pork, Diced Bell Peppers,
Caramelized Onions, Melted Monterey Jack

SMOKED SALMON OMELETTE \$16.95
House Smoked Chula Seafood Salmon, Roasted Carrots,
Crow's Dairy Goat Cheese, Crispy Leeks, Seasonal Pesto

Farm Fresh from the Southwest

CRISPY PORK BELLY TACOS **GF DF** \$15.95
Shaved Cabbage, Pickled Red Onions, Radish, Lime
Wedge, Salsa Verde, Corn Tortillas, Two Eggs Any Style,
Served with Farm Home Fries

Make it Vegan: Seasonal Vegetables and Avocado

JULIA'S CHICKEN ENCHILADAS **GF** \$16.95
Free Range Chicken, Melted Monterey Jack and Cheddar,
Salsa Verde, Two Eggs Any Style, Served with Farm Home Fries

FARM BREAKFAST BURRITO **V** \$14.95
Farm Egg Scramble, Seasonal Garden Vegetables, Crispy
Potatoes, Melted Cheddar Cheese in a Local Flour Tortilla
with Grilled Tomato Salsa, Served with Farm Home Fries

Add: Smoked Pork +\$4 Brisket +\$5 Chorizo +\$4 Bacon +\$4

PANCHO'S CHILAQUILES **V GF** \$14.95
Cheddar and Monterey Jack Cheese, Pickled Red
Onions, Shaved Radish, Fresh Cilantro, Topped with
Two Eggs Any Style, Pico De Gallo and Crema

Add: Smoked Pork +\$4 Brisket +\$5 Chorizo +\$4
Make it Vegan: Add Squash and Avocado

"Q" Smoked Meats

BRISKET & EGG OPEN FACE SANDWICH \$16.95
House Smoked Brisket, Grilled Onions, Sliced Tomato,
Farm Greens on Toasted Ciabatta Bread Topped with
Two Eggs Any Style, Served with Farm Home Fries
and Soil & Seed Herb Aioli

LOADED JAPANESE SWEET POTATO \$17.95
House Smoked Brisket, Caramelized Onions,
Honey Bacon Crumbles, Melted Cheddar, Chimayo
Aioli, Fresh Cilantro, Pickled Red Onions topped with
Two Eggs Any Style. Served With Noble Bread

HOUSE SMOKED SALMON SPREAD \$17.95
Grilled Noble Bread, Whipped Cream Cheese,
Red Pepper Jam, Capers, Farm Green Salad with
Shaved Red Onions and Confit Tomatoes

Gluten Free Bread: +\$2

Farm Sweet Tooth

FARM MONTE CRISTO \$16.95

"You Can Count On Us" Brioche French Toast
Sandwich with Local Ham, Over Easy Eggs,
Melted Gruyere and Syrup

BELGIUM STYLE WAFFLE **GF** \$13.95

Blue Corn Waffle Topped with Blueberries,
Whipped Butter, Blue Corn Granola Crumble

HOMEMADE GRANOLA & FRUIT PARFAIT \$9.95

Oats, Toasted Arizona Pecans, Dried Cranberries
and Apricots, Golden Raisins, Fresh Fruit and Yogurt

BRIOCHE FRENCH TOAST \$14.95

Bananas Foster Caramel, Candied Pecans,
Whipped Cream Cheese Frosting

Kids Option \$8.95 | Sub Gluten Free Bread +\$2

BUILD YOUR OWN AMERICAN BREAKFAST

\$14.95

Two Eggs Any Style, Farm Home Fries, Noble Bread
Your Choice of Bacon, Ham, Pork Bangers or Turkey Sausage

Kids Option \$7.95

Morning Glory Sides

Two Eggs (*any style*) \$7
Bacon or Ham (3 slices) \$4.5
Pork Bangers or Turkey Sausage (2 pieces) \$4.5
Crispy Pork Belly Nuggets with Honey Gastrique \$8
Farm Home Fries \$4
"Q" Smoked Brisket (3 oz) \$7
"Q" Smoked Pork (3 oz) \$6
"Q" Smoked Salmon (3 oz) \$7
Noble Bread with Butter & Red Pepper Jam (2 pieces) \$4
Gluten Free Bread \$4
Blue Corn Bread (GF) with Honey and Whipped Butter \$4.5
Fresh Fruit \$5

Beverages

Fresh Squeezed Orange Juice \$5
Apple Juice \$3.75
Double Chocolate Hot Cocoa \$3.75
Hot Tea \$3.75
Milk \$2.95
Locally Roasted Coffee by Press \$3.75
Iced Tea \$3.75
Lemonade \$3.75
Bottled Water by Proud Source \$2.50
Breakfast Cocktails \$9.95
Champagne Mimosa or Bloody Mary

V Vegetarian GF Gluten Free DF Dairy Free

Please let the kitchen know about any allergies.

**All eggs may be cooked to order. Maricopa County health code requires we inform you that consuming raw or undercooked eggs may increase your risk of food borne illness, especially if you have certain medical conditions.*