

Blystone Farm Restaurant

Fall Collection Brunch Menu

Pumpkin Roll Pancakes 2 specialty pancakes, drizzled with cream cheese frosting, served with Ohio proud maple syrup, praline butter	6.49	Joe's Bar Burger 6 oz Angus burger, ground fresh and hand-pressed daily in our butcher shop, LTO, on a brioche bun	11.00
Blystone Bacon End Hash rendered Blystone Signature bacon ends, crisp new potatoes, peppers, onions, scrambled eggs, and cheese	7.99	Bison & Blue Burger Bison burger topped with blue cheese, LTO, on a brioche bun	14.00
Seasonal Egg Omelet 3 farm-fresh, local eggs, seasonal vegetables, and cheese add protein à la carte	6.75	Rickenbacker Turkey, Blystone Signature Smoked Ham, Blystone Signature Bacon, with Chipotle Aioli, smoked Gouda, LTO, on sourdough	12.00
Eggs à la Maison 2 farm-fresh, local eggs any way (poached), Blystone Signature smoked ham, made from scratch buttermilk biscuit, apple butter hollandaise	10.00	Classic Reuben Corned Beef with local sauerkraut, Swiss cheese, and estate-crafted Thousand Island dressing, on seeded rye bread	11.00
Sophie's All-American Breakfast 2 eggs any style, 2 Sophie's sharp cheddar signature Pierogi, 2 slices of Blystone Signature bacon, 1 Blystone sausage patty, one made from scratch buttermilk biscuit	12.00	Blystone Ham & Cheese Blystone Signature Smoked Ham, Cheddar cheese, estate-crafted roasted garlic aioli, on sourdough bread	11.00
Twice-Baked Cinnamon Roll French Toast stuffed with vanilla bean cream cheese, 2 strips of bacon, caramel sauce, fresh fruit	12.00	Cranberry Chicken Salad Jane's famous chicken salad, LTO, on a toasted croissant	11.00
Blystone Breakfast Sandwich made from scratch buttermilk biscuit, over hard egg, cheese, choice of Blystone Signature bacon/Blystone sage sausage patty/Blystone maple brown sugar sausage patty	4.49	Blystone Waldorf Salad Fresh kale adorned with chopped Laurelville apples, celery, walnuts, gorgonzola cheese, Blystone signature bacon crumbles, encased in avocado aioli	half 8.00 whole 14.00
Sausage Gravy & Biscuit made from scratch buttermilk biscuit, smothered in homemade Blystone sausage gravy	6.99	Blystone House Salad Arcadian Harvest greens, cucumber, fresh cherry tomatoes, paprika-sage croutons, house vinaigrette	half 5.00 whole 8.00
Jane's Bagel served with cream cheese or butter	2.50	Fall Harvest Salad Roasted butternut squash, kale, pumpkin seeds, Feta cheese, dried cranberries & cherries, radishes, paprika-sage croutons, with maple bacon vinaigrette	half 8 whole 14
Cinnamon Roll /Pecan Sticky Bun made from scratch daily	2.50		

À la Carte

Bacon - 2 slices	\$2.00
Sausage patty	\$2.00
Two eggs - any style	\$2.00
Toast - 2 slices	\$1.50
Home Fries	\$3.00

Sides 3.00

*one comes with each sandwich choice
Hand Cut French Fries Hand Cut Sweet Potato Fries
Small Simple Salad Coleslaw Fried Tortilla Chips

*Consuming raw or undercooked meat, poultry, or seafood may increase your risk of foodborne illness**Blystone Farm is a scratch kitchen and we pride ourselves by using only quality and real ingredients. We prepare every meal with integrity and precision at the time it is ordered.

***Blystone Farm Kitchen/Bakery is neither nut free nor gluten free

Beverages

Bottomless cup of coffee	\$2.50
Bottomless soft drink	\$1.99
Hot Tea	\$1.50

Blystone Farm proudly partners with JC Steel, Boar's Head,

Orlando Bakery and Sophie's Pierogi, as well as other Ohio proud businesses to provide you with the best ingredients for you and your family to enjoy.