

CAPRAE

SUSTAINABLE ◦ NATURAL ◦ FARM TO TABLE

CHEF
Garron Sanchez

2025
Spring

PLATES

SHRIMP AND GRITS | 22

blackened shrimp, organic corn grits, Luna's Farm oyster mushrooms, Bianco tomatoes, sauce américaine
fried egg add on | \$3

SHAKSHUKA | 19

poached eggs, Bianco tomatoes, PFF feta cheese, green harissa, grilled sourdough toast

BISCUITS AND GRAVY | 16

two house-made chive and roasted garlic buttermilk biscuit, country style gravy with Kilgus Farmstead Berkshire pork sausage, Flory's Truckle 18 month clothbound cheddar, fines herbs
fried egg add on | \$3

FRENCH TOAST | 17

brioche, PFF goat's milk custard, Cahokia horchata crème anglaise, cajeta, pecan granola

POTATO PAVE | 14

caramelized onions, PFF cheeses, chives, tobiko
trout roe add on | \$10

FARM HASH | 16

mixed seasonal vegetables, fried eggs, toasted baguette, chipotle aioli

KAFTA BURGER | 17

seasoned Kilgus Farmstead Jersey beef and chevon patty, citrus pickled red onion, charred scallion goat yogurt, PFF feta cheese, frisée, toasted brioche bun

JAMBON BEURRE | 16

baguette, Kilgus Farmstead ham, beurrmont fleur de sel butter, PFF chèvre, cornichon, radish

An 18% service charge will be included on all checks in support of the entire farm team.

Please inform your server of any dietary restrictions or allergies; consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of food borne illness.

BRUNCH

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SIDES

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| Side of Bacon 3 pieces Kilgus bacon..... | 6 |
| Seasonal Fruit ask server..... | 6 |
| Side of Toast toasted baguette, butter, jam..... | 5 |
| Parfait PFF goat's milk yogurt, pecan granola, pomegranate seeds..... | 8 |
| Chef's Seasonal Pastry ask server..... | 6 |
| CIB Apple Cider Croughnuts | 4 |
| Elderberry Tart multigrain crust, elderberry, raspberry..... | 8 |

BOARDS

PRAIRIE FRUITS CHEESE PLATE | 16

PFF cheeses, house-made pickled vegetables, jam,
local honey, crackers

CHARCUTERIE AND CHEESE | 26

cured meats, PFF cheeses, house-made pickled
vegetables, jam, olives, mustard, grilled bread, crackers

CHÈVRE EN CROUTE | 20

PFF chèvre, puff pastry, Luna's Farm oyster mushroom
conserva, olive tapenade, preserved lemon
please allow additional time to bake from fresh

BRUNCH COCKTAILS

Mimosa | 12 choice of orange, cranberry, pineapple juice, prosecco

Bloody Mary | 14 house bloody mix, misguided vodka, lemon

Hair of the Dog | 11 modelito sidecar, choice of well shot or dealer's choice

