

brunch menu

SAVORY THINGS

Smoked Trout Bagel

choice of bagel with house smoked Missouri trout, cream cheese, capers and red onions
\$13

Chorizo Pot Pie

flaky pastry crust filled with house made Geisert pork chorizo and potatoes
\$9

(fried egg on top \$1)

(make it VEGAN – no charge)

Chorizo Burrito

big burrito stuffed with house made Geisert pork chorizo, potatoes, scrambled egg, mozzarella, and greens

*with sides smoked salsa and sour cream

\$9

(make it VEGETARIAN – no charge)

Vegan Chorizo Burrito

big vegan burrito stuffed with house made vegan chorizo, potatoes, frijoles diablo, and local sprouts

*served with smoked salsa

\$9

(add cheese \$.25)

(add farm fresh scrambled egg \$1)

Local Slinger

our roasted potato hash and scrambled farm fresh eggs, covered in vegan chili, mozzarella, and diced red onion

\$9.50

(make it VEGAN – no charge)

2 Farm Fresh Eggs Scrambled

served with our roasted potato hash, toast, and your choice of bacon, sausage, or vegan sausage

\$9

local harvest café
3137 morganford
stl, mo

Biscuits and Gravy

two delicious drop biscuits, covered in peppered Geisert Farm pork gravy
\$10

(make it VEGETARIAN with roasted vegetable gravy – no charge)

Fried Egg Sandwich

two fried farm fresh eggs, served on brioche with white cheddar, arugula, and lemon vinaigrette

\$6.50

Farm Fresh Egg Bagel Sandwich

two scrambled eggs and white cheddar served on your choice of bagel (**everything, sesame, sunflower wheat, plain, cinnamon raisin, or gluten-free**)

\$6.50

ADD TO SANDWICH:

***meat** : bacon or ham.....\$.75

***greens or cream cheese**.....\$.50

***make it a platter** : served with our roasted potato hash and fruit.....\$2.50

Local Harvest Café and Catering began in 2007 as a tiny counter in our 900 square foot Grocery Store.

We have been, and still are, committed to being a positive part of our community.

Local Harvest feels that knowing your food is of the utmost importance – we are dedicated to transparent and honest food production.

SWEET THINGS

Stuffed French Toast

fresh made brioche layered with seasonal fruit and cream cheese, baked and topped with organic maple syrup
\$9.50

Vegan Stuffed French Toast

thick cut wheat bread layered with seasonal fruit and our house made vegan creamy spread, baked and topped with organic maple syrup
\$9.50

Parfaits

organic yogurt and house made granola layered with the finest organic ingredients
\$4 (12oz) \$5.50 (16oz)

*hit the trail parfait :

banana, local pecans, local honey

*berry nice parfait :

wild blueberries, local preserves, honey

SIDES

Missouri bacon.....	\$3
Missouri sausage.....	\$3.50
Missouri ham.....	\$2.50
vegan sausage.....	\$3
roasted potato hash.....	\$2
fruit salad.....	\$2.50
one egg scrambled.....	\$2
toast.....	\$.75
organic yogurt.....	\$3
house made granola.....	\$4
house smoked trout.....	\$4

BEVERAGES

Mimosas

Classic.....\$7
Pomegranate, Blueberry,
Or Mango.....\$7

Coffee

Bottomless cup.....\$2.50
Iced Chai Latte.....\$3.50
Espresso.....\$2.50
Latte.....\$4
Cappucino.....\$3.50

add a shot.....\$1.25
add soymilk.....\$.50
add flavor.....\$.50

Hot Tea.....\$3

Others

Most Delicious Orange Juice
small \$3 large \$5
Iced Tea.....\$2
Kombucha.....\$4
Fitzs Root Beer...\$2
Blue Sky Soda: cola, black cherry,
sugar free cola.....\$2

Smoothies

made with organic yogurt, organic
banana, and local honey
\$4.75 (12oz) \$5.75 (16oz)

*PB & banana : local peanut butter,
organic soymilk

*berry smooth : wild berries, fresh
orange juice

lunch

House Made Soup

cup \$4 bowl \$6.50

House Made Vegan Chili

cup \$4 bowl \$6.50

SALADS

Mediterranean \$8

ah!zeefa lentil dip, roasted red peppers, onions, cucumbers, kalamata olives, feta, balsamic vinaigrette (make it **vegan**)

Farmers Market \$8.50

seasonal produce, pickled beets, goat cheese, sherry vinaigrette (make it **vegan**)

Nicoise \$11

house smoked Missouri trout, hard boiled eggs, red onion, caper berries, pickled green beans, olives, apple cider vinaigrette

BIG SANDWICHES

Morganford Mediterranean \$8.50

ah!zeefa lentil dip, roasted red peppers, onions, cucumbers, kalamata olives, feta, served on foccacia (make it **vegan**)

Khzaeli Club \$8.75

thick Missouri ham, crisp Missouri bacon, free-range turkey, cheddar, horseradish aioli, greens on sourdough

CAFÉ SANDWICHES

House Smoked Brisket \$8.50

grass-fed Missouri beef brisket, thinly sliced, served on a semolina roll with smoked gouda, horseradish aioli, and mixed greens

House Smoked Chicken Salad \$8.50

free-range Missouri chicken, mixed with mayo, mustard, celery, onion, and served on a semolina roll with greens

House Smoked Pulled Pork \$8.50

pasture-raised Missouri pork served on a brioche roll with our purple slaw and homemade bbq sauce

Cuban \$8.50

thick sliced Missouri ham, house smoked pulled pork, pickles, swiss, dijon on a semolina roll

Molly's Veggie Burger \$8.50

Veggie & pinto bean burger, served on a brioche bun with our famous hummus, red onion, pickles, and roasted garlic aioli (make it **vegan** – no charge)

SIDES.....\$2

pickled beets
creamy vegan potato salad
purple cole slaw
hummus
quinoa salad
fruit salad