



THE MAST FARM INN

VALLE CRUCIS, NORTH CAROLINA

BRUNCH MENU

OCTOBER 9 & 10

Saturday

Pear and wild honey infused greek yogurt with house made granola, fresh fruits, and raspberry coulis

North Carolina gouda cheese & bacon Quiche on a bed of arugula with tomato jam and home fries

Sunday

creamy oatmeal with fresh fruits and raspberry coulis

egg scramble with sausage, Gouda cheese, salsa, guacamole and sourdough bread

OCTOBER 16 & 17

Saturday

creamy oatmeal with fresh fruits and raspberry coulis

Local Bacon and eggs on a cheddar biscuit with sage mayo, homefries, and balsamic molasses cherry tomatoes

Sunday

Lemon custard with granola

Onion, tomato, cucumber salad with an Egg scramble, tzatziki sauce, and toast

*Orange Juice or Cranberry Juice
House made fruit jams
Bald Guy Coffee or Two Leaves & a Bud Tea*

\$20

SERVED 9:00 AM TO 11:00
PLEASE MAKE A RESERVATION AT OPEN TABLE OR 828.963-5857

MENU SUBJECT TO CHANGE



THE MAST FARM INN

VALLE CRUCIS, NORTH CAROLINA

BRUNCH MENU

OCTOBER 24 & 25

Saturday

Ashe County Smoked Gouda and Spinach Tartlet with Balsamic Molasses

Backed French toast with strawberries and cream and caramelized bacon

Sunday

creamy oatmeal with fresh fruits and raspberry coulis

Local bacon and eggs on a cheddar biscuit with sage mayo, homefries, and balsamic molasses cherry tomatoes

OCTOBER 30 & 31

Saturday

Almond cream oats, house made granola, Raspberry coulis

goat cheese, spinach, local bacon quiche on a bed of arugula with Ashe County Gouda Grits and balsamic molasses tomatoes

Sunday

Apple strudel with vanilla custard

Crab, bacon, avocado toast with hollandaise sauce

Orange Juice or Cranberry Juice
House made fruit jams
Bald Guy Coffee or Two Leaves & a Bud Tea

\$20

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