



THE MAST FARM INN

VALLE CRUCIS, NORTH CAROLINA

BRUNCH MENU

SEPTEMBER 4 & 5

Saturday

*Almond cream oats with house made granola
and raspberry coulis*

*North Carolina goat cheese, spinach, local
bacon Quiche on a bed of arugula
with creamy cheddar grits
and balsamic molasses tomatoes*

Sunday

Fruit Strudel with Vanilla Custard

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

SEPTEMBER 10 & 11

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

*Roasted tomato and cheddar tartlet with
balsamic molasses*

*Baked french toast with strawberries,
syrup, vanilla whip cream, cherrywood
bacon*

*Orange Juice or Cranberry Juice
House made fruit jams
Bald Guy Coffee or Asheville 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

SEPTEMBER 18 & 19

Saturday

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

Eggs Benedict, Hollandaise sauce, country ham, and an English muffin

Sunday

Fruit strudel with vanilla custard

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

SEPTEMBER 25 & 26

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

Ashe County Smoked Gouda and Spinach Tartlet with Balsamic Molasses

Scrambled eggs, Sweet potato hash, country ham, and sourdough toast

*Orange Juice or Cranberry Juice
House made fruit jams
Bald Guy Coffee or Asheville Tea*

\$20

SERVED 9:00 AM TO 11:00
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