

FIVE OAKS

FARM KITCHEN

BREAKFAST GROUP MENU



SUNRISE BREAKFAST

• SCRAMBLED EGGS •

Two eggs scrambled served with pecan smoked bacon and a Granny B's scratch-made biscuit. Your choice of cinnamon apples, or ribbon cut field potatoes.

• DR. JOHN'S GO-TO OMELET •

A three-egg omelet** filled with chopped pecan smoked bacon, local country sausage and cheddar cheese. Served with a Granny B's scratch-made biscuit and cinnamon apples.

• PIG SUEY •

Three eggs scrambled with local country sausage, pecan smoked bacon, link sausage and cheddar cheese. Baked with ribbon cut field potatoes. Served with a Granny B's scratch-made biscuit and cinnamon apples.

• BLANCHE'S THICK "RING BAKED" GRIDDLE CAKE •

With real sweet cream butter and warm maple syrup.
Served with two eggs scrambled and pecan smoked bacon.



WET YOUR
WHISTLE

- ICED SWEET TEA
- ICED UNSWEET TEA
- COFFEE

- MILK
- SODA POP
(FROM THE COCA-COLA CO.)



*If you have food allergies, please ask our management staff for assistance with the menu. We cannot 100% guarantee that fried items are completely gluten free.

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

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LUNCH GROUP MENU

• CHICKEN SALAD SALAD •

A healthy scoop of our smoked chicken salad on a CO-OP salad.
Your choice of dressing. Served with kettle chips.

Ranch | Blue Cheese | Honey Mustard | 1,000 Island
Sweet Vidalia Onion | House Dressing | Farmberry Vinaigrette

• GRILLED HAM AND CHEESE •

Thinly sliced sugar-cured ham and American cheese grilled on
freshly baked bread with lettuce and tomato. Served with kettle chips.

• PULLED PORK SANDWICH •

Hickory smoked pulled pork piled on a grilled bun with lettuce,
tomato, coleslaw and smoky sweet BBQ sauce. Served with kettle chips.

• CHICKEN SALAD SANDWICH •

Pulled smoked chicken mixed with mayo, fresh herbs and cranberries.
Served on grilled freshly baked bread with lettuce and tomato. Served with kettle chips.

• VEGETABLE PLATE •

Your choice of three farm fresh sides. Served with potato soup and a freshly baked biscuit.



FARM FRESH SIDES

- MASHED POTATOES WITH GRAVY
- TURNIP GREENS
- GREEN BEANS
- CREAMED CORN
- CARROTS
- COLESLAW
- POTATO SALAD



OTHER TREATS

- CHOCOLATE CAKE •
Old fashioned layer cake



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FARM KITCHEN

SUPPER GROUP MENU



FARM TABLE

Choose one Farm Table entrée and enjoy bread from our bakery, a cup of soup and a dessert.

• FRIED CHICKEN •

Fresh chicken soaked in whole buttermilk and Tennessee hot sauce then dredged in seasoned flour and Ritz cracker crumbs. Fried in peanut oil. Served with creamed corn.

• OPEN FACED POT ROAST •

Slow cooked beef chuck roast simmered in its own juices until fork tender. Served over mashed potatoes on grilled fresh bread and covered with pan gravy. Served with stewed carrots.

• PORK RIBS •

A full rack, hickory smoked in-house and mopped with our vinegar-based barbeque sauce. Served with coleslaw and potato salad.



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SUPPER GROUP MENU



SOUTHERN HOSPITALITY

Choose one Southern Hospitality entrée and enjoy bread from our bakery, a cup of soup and a dessert.

• THE PULLED PORK PLATE •

Hickory smoked pork butt on freshly baked bread. Served with coleslaw.

• CHICKEN AND DUMPLINGS •

Whole stewed chicken with scratch-made dumplings in a large self-serve bowl. Served with green beans.

• MEATLOAF •

Fresh ground beef mixed with sautéed onions, peppers and stewed tomatoes, bread crumbs, eggs and spices. Baked in a semi-sweet and tangy tomato sauce and covered with pan gravy.



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Ask about our other Group Sales locations!

FIVE OAKS FARM KITCHEN

GROUP SALES

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