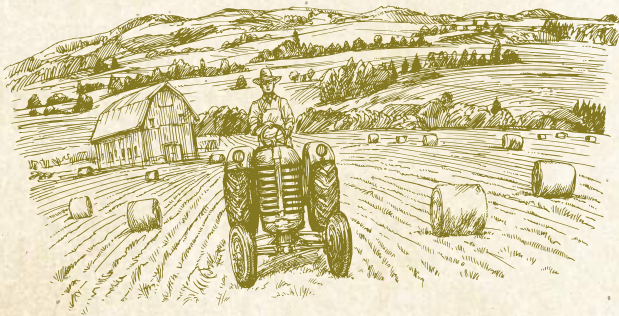




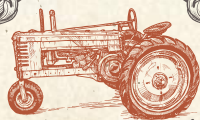
FIVE OAKS

FARM KITCHEN

• FOR BREAKFAST •
8:00 a.m. - 3:00 p.m.



Five Oaks Farm Kitchen is proud to carry on the legacy and lore of Dr. John and Blanche Ogle. Dating back to String Town, their hospitality was known throughout the county.



Guaranteed
SINCE 1925

Today, we carry on that tradition, treat you like family and invite you back when you take a notion.



FROM THE COOP

**TWO EGGS*
ANY STYLE** \$10.99

**TWO EGGS*
ANY STYLE
WITH:**

- THREE STRIPS OF PECAN SMOKED BACON \$12.99
- HOUSE-MADE TURKEY SAUSAGE \$12.99
- LOCAL SAUSAGE LINKS OR PATTIES \$12.99
- BONE-IN COUNTRY HAM \$13.99
- SUGAR CURED HAM \$13.99
- THICK-CUT FRIED BEEF BOLOGNA \$12.99

Served with Granny B's scratch-made biscuit and your choice of cinnamon apples, stone ground grits, ribbon cut field potatoes, sausage gravy or fresh fruit.



FOLDED EGGS

Served with a Granny B's scratch-made biscuit and your choice of cinnamon apples, stone ground grits, ribbon cut field potatoes or fresh fruit.

• FIVE OAKS OMELET •

A three-egg omelet* with cheddar cheese, local country sausage, pecan smoked bacon, sugar cured ham, onions and peppers. \$13.99

• MILK PARLOR OMELET •

A three-egg omelet* folded with cheddar and soft farmer's cheese. Topped with real hollandaise sauce.** \$11.99

• CUMBERLAND PLATEAU OMELET •

A three-egg omelet* filled with sugar cured ham, diced tomatoes, bell peppers, onions and cheddar cheese. \$12.99

• DR. JOHN'S GO-TO OMELET •

A three-egg omelet* filled with chopped pecan smoked bacon, local country sausage and cheddar cheese. \$13.99



EGG STACKERS and BENEDICTS

Served with your choice of cinnamon apples, stone ground grits, ribbon cut field potatoes or fresh fruit.

• ISAAC'S FAVORITE •

Created in New York City, perfected right here on the farm. A buttered and grilled scratch-made biscuit with sugar cured ham, two over-easy eggs* and real hollandaise sauce.** \$12.99

• RED-EYED BENNY •

Shaved country ham on a scratch-made biscuit with red-eye gravy, two over-easy eggs* and real hollandaise sauce.** \$11.99

• FRIED BOLOGNA •

Thick-cut fried beef bologna on a scratch-made biscuit, sliced tomatoes, two over-easy eggs*, sausage gravy and real hollandaise sauce.** \$12.99

• CHICKEN AND WAFFLES •

Two cast iron waffles with sweet cream butter, fried chicken tenders, maple syrup and powdered sugar. \$14.99

SWEET BREADS and CATHEADS

Granny Blanche says, "If you start sweet, you'll finish sweet."

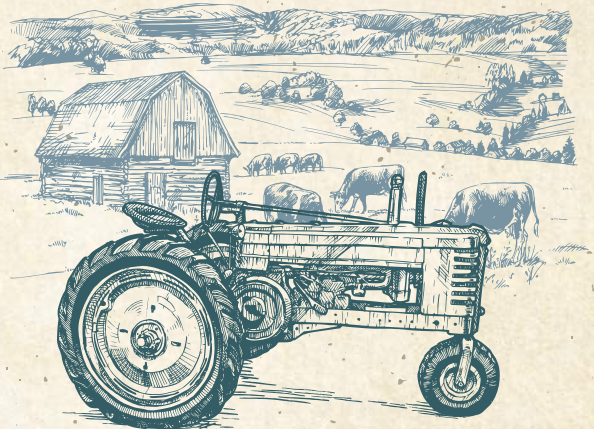


HANDMADE FARM-SIZE CINNAMON ROLL

with sweet cream icing \$6.79

• BISCUITS AND SAUSAGE GRAVY •

for the whole family (serves 4) \$8.99



CASSEROLES

Served with a scratch-made biscuit and your choice of cinnamon apples, stone ground grits or fresh fruit.

• DR. JOHN'S MORNING RITUAL •

Three eggs scrambled with local country sausage, pecan smoked bacon, spring onions and cheddar cheese. Baked on top of ribbon cut field potatoes. \$13.99

• CO-OP CASSEROLE •

Three eggs scrambled with sautéed mushrooms, tomatoes, zucchini, spring onions, spinach and swiss cheese. Baked on top of ribbon cut field potatoes. \$12.99

• GRITS CASSEROLE •

Stone ground grits topped with pecan smoked bacon, local country sausage, city ham, green onion and tomatoes. Baked with cheddar cheese and two sunny-up eggs.* \$12.99

• PIT MASTER CASSEROLE •

Three eggs scrambled with spring onions, baked on top of ribbon cut field potatoes and topped with sweet and smoky pulled pork BBQ. \$13.99

• PIG SUEY •

Three eggs scrambled with local country sausage, pecan smoked bacon, link sausage and cheddar cheese. Baked with ribbon cut field potatoes. \$13.99

GRIDDLE CAKES *and* BREAKFAST BREADS

BLANCHE'S THICK "RING BAKED" GRIDDLE CAKES

with real sweet cream butter and warm maple syrup.
(2) cakes \$9.49 | (3) cakes \$12.49

FRENCH TOAST

Farm baked bread dipped in egg custard and griddle fried to perfection. Served with sweet cream butter, warm maple syrup and confectioners' sugar. \$11.99

• BUCKWHEAT CAKES •

A high stack of granola batter buckwheat cakes with real sweet cream butter and warm syrup. Now you won't feel so bad about that giant cinnamon roll! \$11.29

• PIGS IN A POKE •

Local pork sausage links wrapped up in griddle cakes served with two eggs* any style, real butter and warm syrup. \$12.99

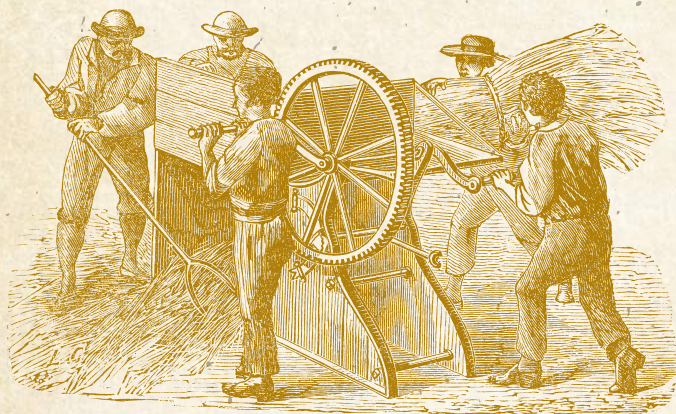
• BELGIAN WAFFLE •

Scratch-made waffle batter baked in deep cast iron. Served with real butter, confectioners' sugar and warm maple syrup. \$10.99

ADD ONE OF BLANCHE'S TOPPINGS

• ADD A TOPPING \$2.99 {EACH} •

- WARM CHOCOLATE GRAVY
- REAL WHIPPED CREAM
- WARM CINNAMON ROLL SWIRL
- FRESH STRAWBERRIES
- BANANAS AND BROWN SUGAR



HARVEST MORNING BOUNTY

Dr. Ogle was a firm believer in starting each day with a well-rounded breakfast. We think any one of these would make him proud!

Each bounty selection is served with two eggs*, stone ground grits, ribbon cut field potatoes, a scratch-made biscuit, sausage gravy and a griddle cake with warm syrup.

• SAM STINNETT'S SPECIAL •

Grilled 10 oz. hamburger steak* covered in sausage gravy. \$16.99

• THE FARM TENANT FAVORITE •

Combination of country or sugar ham, pecan smoked bacon and local sausage patties. \$17.49

• THE BACK 40 •

Pan fried pork tenderloin* covered in sausage gravy. \$16.99

• THE CAMPBELL MAPLES •

Country fried steak covered in sausage gravy. \$16.99



SOUTHERN SIDES *and* FRESH ADD-ONS

• EGGS TO ORDER*

(1): \$1.99 | (2): \$3.49

• COUNTRY HAM \$5.99

• SUGAR CURED HAM \$5.99

• PECAN SMOKED BACON SLICES (3): \$5.49

• HOUSE-MADE TURKEY SAUSAGE (2): \$3.99

• LOCAL LINK OR PATTY SAUSAGE (2): \$4.49

• SAUSAGE GRAVY (Cup): \$3.99

• RIBBON CUT FIELD POTATOES \$3.99

• STONE GROUND GRITS \$3.99

• CINNAMON APPLES \$3.99

• WHITE OR WHEAT TOAST (2): \$1.99

• BISCUITS (1): \$1.79 | (2): \$2.99

• FRESH FRUIT (Cup): \$3.99

• GRIDDLE CAKE \$4.99

• HALF WAFFLE \$3.99

• FRENCH TOAST (1): \$3.99



WET YOUR WHISTLE

• COFFEE (FREE REFILLS)

• HOT TEA

• ICED TEA (FREE REFILLS)

• HOT COCOA

• SODA POP (FROM THE COCA-COLA CO.) (FREE REFILLS)

• MILK

• CHOCOLATE MILK

• SQUEEZED OJ OR GRAPEFRUIT

• HARVEST SUNRISE (STRAWBERRY ORANGE JUICE)

• JUICE (TOMATO | APPLE | CRANBERRY)

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.

** Contains raw eggs

LUNCH

12:00 p.m. - 3:00 p.m.

FRESH GREENS

• CORNBREAD SALAD •

Layers of fresh greens, grape tomatoes, red onions, cucumbers, pinto beans, shredded cheddar cheese, cornbread and house dressing. \$11.49

• CO-OP SALAD •

Mixed field greens with grape tomatoes, boiled eggs, chopped pecan smoked bacon, cucumbers, spring onions, pickled okra, pickled beets, shredded carrots, house croutons and your choice of house-made dressing. \$11.49

• CHICKEN SALAD SALAD •

A healthy scoop of our smoked chicken salad on a CO-OP salad. Your choice of dressing. \$14.99

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

SOUP KETTLE



CHICKEN AND DUMPLINGS

Whole stewed chicken with scratch-made dumplings. \$8.29



VEGETABLE SOUP

Fresh vegetables simmered in chicken stock and crushed tomatoes. Served with cornbread. \$6.99 (Gluten Free if served without cornbread.)



POTATO SOUP

Made fresh daily. Served with cornbread. \$6.99 (Gluten Free if served without cornbread.)



SOUP BEANS

Slow cooked pinto beans with smoked ham hock. Served with house-made chow chow and cornbread. \$6.99 (Gluten Free if served without cornbread.)

SANDWICHES

(Choice of Vegetable Soup, Potato Soup or 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. \$13.49

• GRILLED HAM AND CHEESE •

Thinly sliced sugar-cured ham and American cheese grilled on freshly baked bread with lettuce and tomato. \$12.99

• PULLED PORK SANDWICH •

Hickory smoked pulled pork piled on a grilled bun with lettuce, tomato, coleslaw and smoky sweet BBQ sauce. \$13.99

• FRIED SMOKED BOLOGNA SANDWICH •

Fried thick-cut smoked bologna served on grilled freshly baked bread with American cheese, lettuce, tomato and onion. \$12.99



FARM TABLE

• FRIED CHICKEN •

Chicken breast soaked in whole buttermilk and Tennessee hot sauce then dredged in seasoned flour and Ritz cracker crumbs. Choose one farm fresh side. \$14.99

• 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. Choose one farm fresh side. \$14.99

• MEATLOAF •

Fresh ground chuck mixed with green peppers, tomatoes and onions, our signature BBQ sauce, egg and panko crumbs. Slow cooked and served over mashed potatoes with a tangy tomato pan sauce. Choose one farm fresh side. \$14.99

• CHICKEN POT PIE •

Stewed chicken, baby peas and carrots baked in a rich cream sauce and topped with puff pastry. Choose one farm fresh side. \$13.49

• SUGAR CURED HAM STEAK •

Grilled big city ham with a pineapple and molasses glaze. Choose one farm fresh side. \$14.49

• VEGETABLE PLATE •

Your choice of three farm fresh sides. Served with potato soup and a freshly baked biscuit. \$12.99



SMOKEHOUSE

• PORK RIBS •

A half order of ribs, hickory smoked in-house and mopped with our vinegar-based barbeque sauce. Served with coleslaw and potato salad. \$17.99

• THE PULLED PORK PLATE •

Hickory smoked pork butt on freshly baked bread served with coleslaw and potato salad. \$14.99 (Gluten Free if served without bread.)



FARM FRESH SIDES

\$3.79

- TURNIP GREENS
- GREEN BEANS
- PINTO BEANS
- COLESLAW
- STEWED CARROTS
- FRIED OKRA

- MASHED POTATOES
- POTATO SALAD
- CORN ON THE COB
- FARM KITCHEN SIDE SALAD
- MACARONI AND CHEESE