

BREAKFAST

(Served from 7am-11am Monday—Saturday)

FRESH SQUEEZED ORANGE JUICE	market price
La BANNETONE (serves 1-2) a basket of La Farm toast, scone and croissant, with raspberry confiture and butter	4.95
BREAKFAST ROLL SANDWICH choice of bacon, ham or sausage, with egg & cheddar cheese on hard roll	4.95
BREAKFAST CROISSANT SANDWICH choice of bacon, ham or sausage, with egg & cheddar cheese on croissant	5.95
CROQUE MADAME ham and gruyere on toasted La Farm bread with Mornay sauce and two fried eggs	6.95
CRÈME BRULÉE FRENCH TOAST with Amish maple syrup with fresh strawberries and whipped cream add	6.95 1.95
HEARTH BAKED GRANOLA with yogurt and fresh fruit	4.95
QUICHE LORRAINE or QUICHE Du Jour	7.45
ASPARAGUS & GOAT CHEESE OMELETTE with prosciutto add	6.95 1.95
FRESH TOMATO & CHEDDAR OMELETTE with avocado add	6.95 .95

COUNTER CULTURE COFFEE

LA FARM HOUSE BLEND (Regular or Decaf)

SM (12 OZ) 1.99 / LG (16 OZ) 2.69	SM / LG	ICED
ESPRESSO	2.00	2.00
CAPPUCINO	3.00	
AMERICANO	2.29 / 2.79	2.79
CAFÉ MOCHA	3.79 / 4.29	4.29
CAFÉ LATTE	3.29 / 3.79	3.79
CAFÉ AU LAIT	2.99 / 3.59	
EXTRA SHOT	.79	
HOT CHOCOLATE	3.29	
HOT TEA	1.49	
MILK	0.99	
CHOCOLATE MILK	1.29	
CHAI LATTE	3.29	3.29

AFTERNOON & EVENING MENU

Les SANDWICHES

Served with hearth baked potato chips and buttermilk ranch dip

Le Parisien BAGUETTE ham, gruyere and butter	4.95
LA FARM CHICKEN SALAD challah roll chicken breast, mayo, grapes, toasted almonds, lettuce, tomato on a fresh baked croissant add	6.95 .95
POULET au FROMAGE sesame italian chicken breast, cheddar, Applewood smoked bacon, tomatoes, herbed mayonnaise	6.65
MEDITERRANEO foccacia fresh mozzarella, roasted tomatoes, basil, balsamic vinaigrette	6.95
SOUTHWEST ROASTED TURKEY ciabatta with cheddar, chipotle mayonnaise, lettuce, tomatoes, red onions	6.95
Award-winning ALBACORE TUNA SALAD ciabatta Albacore tuna, mayonnaise, dill, lemon zest, lettuce, tomatoes	6.95
Le GRANDE BLT sesame italian four slices of Applewood smoked bacon, lettuce, tomatoes, chipotle mayonnaise, red onion with avocado add	6.65 .95 .95
VEGGIE CLUB multigrain hummus, lettuce, tomatoes, cucumber, red onion with avocado add	6.65 .95

ADD A CUP OF SOUP TO YOUR SANDWICH FOR 1.95

SOUPS and SIDES

ONION SOUP GRATINEE baked in fresh made bread bowl with gruyere cheese crouton	5.95
SOUP Du Jour served in fresh made bread bowl	4.95
SOUP with petite salade Petite salade with champagne vinaigrette	5.95 2.29
Basket of hearth baked potato chips with buttermilk ranch dip	3.95

SPECIALITIES

Served with our petite salade

CROQUE MONSIEUR la farm bread traditional French sandwich with ham, imported gruyere, homemade Mornay sauce, fresh chives	6.45
CROQUE MADAME la farm bread our most popular item! same as Croque Monsieur with two fried eggs	6.95
PROSCIUTTO ASPARAGUS TARTINE asiago parmesan as featured in Food and Wine magazine! fresh mozzarella, olive tapenade, roasted tomatoes, shallot butter, artichokes, mild goat cheese, parmesan, prosciutto, asparagus, balsamic drizzle	6.95
LA FARM QUICHE our signature flaky crust filled with fresh savory ingredients QUICHE LORRAINE or QUICHE Du Jour	7.95
ASPARAGUS & GOAT CHEESE OMELETTE with prosciutto add	6.95 .95
FRESH TOMATO & CHEDDAR OMELETTE with avocado add	6.95 .95

Les SALADES

Served with a slice of today's fresh baked bread

BORDEAUX SALADE fresh strawberries, grapes, pears, goat cheese, and candied pecans on a bed of greens served with low fat raspberry vinaigrette	6.95
CHICKEN & AVOCADO SALADE chicken, tomatoes, cucumbers, Applewood smoked bacon, hard boiled egg, blue cheese, on a bed of greens served with buttermilk ranch also available in 1/2 size for	8.95 5.95
SALADE Du Jour	7.95

ADD A CUP OF SOUP TO YOUR SALADE FOR 1.95

TASTE THE TRADITION

La Farm Bakery



La Farm Bakery breads are all handcrafted and baked daily under the guided eyes of our Master Baker, Lionel Vatinet. The breads are made with unbleached, unbromated flours and benefit from a 3-day process and European stone hearth oven. This method ensures maximum development of flavor and texture of the dough. Our café is a French Boulangerie that features fresh ingredients with excellent bread. La Farm's menu selections are designed to be both traditional and playful, and meant to be shared around a communal table.

PRESTON CORNERS
4248 NW CARY PARKWAY
CARY, NC 27513
919-657-0657

WWW.LAFARMBAKERY.COM

CHILDREN'S MENU

(Served daily from 7am - 7pm)

All children's sandwiches are served with our hearth baked potato chips and buttermilk ranch dip

PEANUT BUTTER AND JELLY	2.25
GRILLED CHEESE	2.25
HAM AND CHEESE	3.25
TURKEY AND CHEESE	3.25

Du Jour MENU

(Served from 11am-7pm Mon-Sat)



DON'T FORGET TO CHECK OUR DELI CASE IN THE BAKERY FOR OUR DELICIOUS SEASONAL DIPS AND SPREADS TO TAKE HOME WITH YOUR FAVORITE LA FARM BREAD!

FEATURED BREADS OF THE SPRING SEASON

MARCH:

MUFFULETTA

Our version of the classic sicilian seeded bread loaf... new-orleans inspired!

IRISH SODA BREAD

La Farm's version of the traditional soda bread... excellent with a touch of our honey butter made from local honey!

APRIL:

HOT CROSS BUNS

A traditional Easter bread with a tender brioche interior, cardamom and plump raisins... great for gift giving as well as for sharing with your family!

BUNNY BREAD

No better way to share the Easter holiday than with a handcrafted Italian bread... great as a centerpiece or a gift... hollow out the center and add your favorite La Farm spread!

MAY:

LINZER CHALLAH

La Farm's incredible challah bread filled with fresh raspberries and cream then topped with rock sugar and toasted almonds... IF you have leftovers it also makes great french toast!

JALAPENO CHEDDAR

A savory bread made with spicy jalapeño peppers and chunks of aged cheddar