

Wednesday – Saturday 5-9

Available for Special Events

Reservations Recommended
402-786-2239

10405 Branched Oak Road
Waverly, NE 68462

PrairiePlateRestaurant.com

March 18, 2018



Prairie Plate
restaurant

From the farm, through
the kitchen to your table

The kitchen is inspired by the area's farmers and artisan food producers. Our menu will change periodically based on availability from our producers. Visit our website for current menu.

PrairiePlateRestaurant.com

A 18% gratuity will be added to parties of 6 or more.

March 18, 2018 Brunch

Main Plates

- Breakfast Strata with
Potatoes, Rosemary
& Garland Cheese (V) ... 13
- Sweet Potato & Onion Hash (V) ... 13
Sweet Peppers & Corn
Fried Farm Egg
- Organic Oatmeal (V) 8
Milk & Maple Syrup
add Toasted Pecans ... 9
- Sweet Potato Bread French Toast (V) ... 10
Apples & Maple Syrup
- Farmer Jerry's Breakfast Platter ... 15
Roasted Potatoes & Kohlrabi
Two Farm Eggs
Apple Pork Sausage

A la Carte

- Apple Thyme Cheddar Scone (V) ... 4
- Cinnamon Roll (V) ... 5
- Pastured Pork Bacon OR
Pepper Clove Sausage Links ... 4
- House Apple Sauce (V) ... 3
- Sourdough Toast & House Jam (V) ... 3
- Farm Egg (V) ... 2

Beverages

- Orange Juice ... 3
- Iced Tea 2
- House Ginger Ale ... 4
- House Root Beer ... 4
- Hot tea, Milk 3
- French Press Coffee 4

Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, pork, poultry, or shellfish reduces the risk of food borne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked. Consult your physician or public health official for further information.