

CAFÉ MENU



SOUTH BEND 

FARMERS MARKET

ESTABLISHED 1924

1105 NORTHSIDE BLVD | SOUTH BEND, INDIANA | TELEPHONE 574-282-1259

Breakfast

Market Feature Omelet \$8.75

Our famous 3 egg omelet is loaded farmer style with bacon, sausage, ham, onion, green peppers, tomato, cheese, mushroom, and even hash browns—then topped with our sausage gravy. This meal will satisfy the heartiest appetites!

Served with hash browns and toast.

Omelet Your Way \$7.50

Start with our traditional 3 egg omelet and add any of the following goodies to satisfy your craving: Bacon, Sausage, Ham, Green Peppers, Mushrooms, Onions, Tomatoes, Swiss cheese, American cheese, Mozzarella cheese, Cheddar cheese, Seasonal Vegetables

Served with hash browns and toast.

Christopher’s Portabella Scramble\$7.50

Marinated jumbo portabella cap topped with two eggs scrambled and melted cheddar cheese accompanied by our golden hash browns.

Includes your choice of toast.

Farm Fresh Eggs.... (1 egg / 2 eggs) \$1.35/2.25

Choose your style from basted, sunny side up, over easy, or scrambled!

Includes your choice of toast.

Downhome Grits(cup/bowl) \$1.75/2.75

A taste of the past. Just ask for your favorite topper!

Yogurt Parfait\$3.75

Fresh vanilla yogurt layered with oat & honey granola and seasonal fresh fruit.

Eggs Benedict\$7.50

Two eggs any style nestled on top of warm Canadian bacon and a grilled English muffin topped with hollandaise and served with hash browns.

Includes your choice of toast.

Biscuits and Gravy (half/full) \$4.00/5.50

Our diamond in the rough! Traditional style sausage gravy covering two buttermilk biscuits for a down home treat.

Oatmeal.....(cup/bowl) \$1.75/2.75

Served with a side of brown sugar.

Add raisins for \$0.75

Sweets Treats

Buttermilk Pancakes \$1.50/2.50/3.50

Choose the stack to fit your appetite—1, 2, or 3!

French Toast \$3.75

Simple yet satisfying Texas toast dipped in our vanilla cinnamon egg wash and topped with powdered sugar.

Market Waffle..... \$4.50

Choose our malted or multi-grain buckwheat.
Add pecans or Market fruit of the day for \$1.25

Cinnamon Roll..... \$2.75

Topped with delicious cream cheese icing.

Breakfast Meats

Fresh Sliced Ham Steak.....\$3.00

Cured Bacon Strips.....\$3.00

Grilled Smoked Sausage\$3.25

Pork Sausage Links or Patties\$3.00



PROUDLY SERVING FARMLAND MEATS

Lunch

Pesto Veggie Grilled Cheese\$6.50
Homemade pesto sauce layered with Swiss cheese, fresh spinach, and tomato slices, grilled on Texas toast.
Served with a dish of our seasonal fresh fruit.

Portabella Croissant.....\$6.50
Our house marinated portabella cap on a warm croissant with lettuce and tomato.
Served with a dish of our seasonal fresh fruit.

Farm Fresh Stuffed Tomato..... \$6.75
Your choice of savory tuna or chicken salad stuffed into our farmer’s homegrown (in-season) tomato or on a butter croissant.
Served with cottage cheese and a dish of our seasonal fresh fruit.

Farm Hand Burger\$7.75
Our juicy lean 6oz beef patty with lettuce, tomato, onion, and pickle chips. It’s the perfect burger to satisfy a farm hand’s appetite.
Served traditionally with French fries.

Chicken Bacon Croissant \$8.25
Our juicy Italian marinated grilled chicken breast settled on a warm croissant and topped with bacon, melted Swiss cheese, lettuce, and tomato.
Served with your choice of side.

The BLT \$6.00
The name says it all. Fresh whole wheat toast lightly dusted with Mayo, piled with 4 strips of bacon, market fresh leaf lettuce and tomato.
Served with your choice of side.

Pork Tenderloin Sandwich..... \$6.50
A tender pork cutlet lightly breaded and deep fried on a toasted bun with onion and dill pickle slices.
Served with your choice of side.
Add an egg for a tasty twist\$1.25

Catfish & Chips \$8.00
Two nice pieces of cornmeal pressed fried catfish with our 1853 house chips and homemade coleslaw.

The Reuben\$7.50
Fresh corned beef sliced in house and served on dark grilled rye with sauerkraut, Swiss cheese and a side of traditional Thousand Island dressing.
Served with your choice of side.

Lunch Salad \$3.50
Fresh market greens topped with our farmers’ tomatoes, cucumbers (in season) and Cheddar cheese. Homemade croutons and your choice of dressing completes this treat.
As a Side add \$2.25.... Add Grilled Chicken for \$1.25

Homemade Soups (cup/bowl) \$2.25/3.50
Ask your server for daily selections.

Homemade Ham & Bean with cornbread every Tuesday and Thursday!

Market Fresh Sides (\$2.50 each)

Sharon’s Recipe Coleslaw	Market Potato Salad	Homemade Applesauce	Seasonal Fresh Fruit
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Additional Sides (\$2.50 each)

The Original 1853 Potato Chips	Hash Browns	Regular Cut French Fries
Deep Fried Potato Pancakes	Cottage Cheese	Sweet Potato Fries

Consuming undercooked meats, poultry, seafood, or eggs may increase your risk of foodborne illness.

Beverages (\$1.50 each)

Soda Pop	Bottled Minute Maid Juices	Orange juice
Iced Tea	Milk (White or Chocolate)	Tomato juice
Apple juice	Coffee (Regular or Decaf)	Hot Tea

Desserts

We proudly serve our market's fresh produce and locally made desserts. Seasonal Selections are our Signature—ask your server for today's fresh variety!

Children & Seniors

Breakfast

- Breakfast Croissant with Meat & Egg**\$5.75
One egg scrambled, sausage patty or bacon, with American cheese melted on a butter croissant.
Served with hash browns.
- Hole in One**\$2.25
White bread buttered and grilled with your egg right in the middle!
- 1-1-1** \$5.00
One pancake with one piece of meat and one egg any style.
- Grits Bowl**\$4.75
Bowl of grits topped with one egg any style and one piece of bacon or sausage.

Lunch

- Chicken Strips** \$6.50
Three breaded white meat tenderloins served with French fries and sauce for dipping.
- Steak Dippers** \$6.50
Breaded steak fingers served with 1853 chips and dipping sauce. A unique treat sure to please!
- Grilled Cheese** \$4.50
Simple and traditional made with American cheese on whole wheat bread accompanied by French fries and a pickle spear.

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From the early 1900's when our local farmers gathered on the Colfax Bridge to sell their crops and crafts—to the building of the structure that we now know as The South Bend Farmer's Market—one thing remaining unchanged has been tradition. After becoming incorporated in 1924, the shareholders began construction on the same lot we stand on today. A fire in the early 70's threatened the Market, but once again the farmer's joined together to rebuild and continue to provide our community with the bounties of their harvests.

The Café was a gathering place for vendors and patrons alike to share a meal, a laugh, and special friendships that would not only last their lifetime, but be passed on and remembered by generations. Now, in the hustle and bustle of the 21st Century, we at The South Bend Farmer's Market invite you to sit, laugh, and enjoy the freshest produce and seasonal goodies we have to offer—and continue this time honored tradition with generations to come.