

DINE IN, TAKE-OUT,
CURBSIDE PICKUP

Breakfast 7:30am-11am • Lunch & Dinner 11am-9pm



OPEN DAILY!
CALL OR ORDER ONLINE
480.563.4745 | joesfarmgrill.com

FARM SPECIALTIES

Joe's Big Breakfast

Choice of two pancakes or one waffle, three scrambled eggs, two strips of bacon, two links of sausage, herb roasted potatoes, and homemade biscuit or coffee cake - 16

Smothered Pork Tenderloin and Eggs

Pounded, breaded, fried tenderloin covered in our sausage cream gravy, three scrambled eggs, potatoes (or side) and choice of biscuit or coffee cake - 16

Good Morning Joe Sandwich

Bacon, 3-cheese mini omelet on buttered grilled bun; with greens, tomato, chipotle mayo, and choice of side - 12

Waffles & Chicken

Belgian waffles with butter, syrup, topped with two hand-breaded chicken tenders dipped in maple honey mustard - 15

Waffles & Ribs

Belgian waffles with butter, syrup, topped with four smoked baby back ribs - 16

Breakfast Tacos

Three soft-corn tacos filled with potato, egg, cheese and choice of bacon, sausage, pork, or ground chuck, with pico de gallo, sour cream; choice of side - 12

Huevos de Farm Grill

Three scrambled eggs with seasoned pulled pork, cheese and salsa verde w/fried corn tortillas; choice of side - 12

Apple Fritters

Eight fresh apple mini-fritters cooked to order and served hot, rolled in cinnamon sugar - 8

PANCAKES & WAFFLES

Freshly prepared batter, cooked golden brown outside, moist and tender inside. Served with warm home-made maple syrup

Buttermilk Pancakes

Stack of four; whipped butter, syrup - 10

Pancakes and Berries

Stack of four, assorted fresh berries; butter, whipped cream, syrup - 12

Pancakes and Meat

Whipped butter, syrup; choice of applewood smoked bacon or link sausage - 12

Belgian Waffles

Two thick waffles; whipped butter, syrup - 10

Belgian Waffles and Berries

Generous amount of assorted fresh berries, butter, whipped cream, syrup - 12

Belgian Waffle and Meat

Whipped butter, syrup; choice of applewood smoked bacon or link sausage - 12

SCRAMBLES

Our **Three-Egg** Scrambles are loaded with meats, cheeses, and vegetables as listed and served with home-baked buttermilk biscuit or sour cream cinnamon walnut coffee cake and choice of breakfast side

Side Dishes:

Herb Roasted Potatoes

Farm Beans (Pinto)

Fresh Fruit Cup

French Fries

Biscuit & Sausage Gravy Scramble

Scrambled eggs with fresh-baked buttermilk biscuit loaded with Schreiner's pork bacon sausage in herb-cream gravy - 12

Meat & Potato Scramble

Potatoes, bacon, sausage, ground chuck, and four cheeses - 12

Grilled Vegetable Scramble

Seasonal grilled vegetables, pecorino romano, green onion, and fresh diced tomatoes (add pesto \$1) - 12

Traditional Scramble

Scrambled eggs with choice of applewood smoked bacon or link sausage - 11

OMELETS

A lighter option, our thin, folded omelets are served with vinaigrette-tossed seasonal greens, buttermilk biscuit or sour cream cinnamon walnut coffee cake, and side dish

Four-Cheese Omelet

Gouda, fontina, pecorino romano, and tillamook cheddar - 12

Grilled Vegetable Omelet

Fresh seasonal vegetables and pecorino romano (add pesto \$1) - 12

Sausage Gravy Omelet

Four-cheese omelet topped with sausage cream gravy - 12

BURGERS

Local, natural, fresh-ground chuck (6oz), buttered grilled bun (multi-grain on request) with farm-fresh produce & your choice of side

Farm Burger

Choice of cheese, grilled onions on request - 15

(Add bacon, avocado, or mushrooms + 2/ea)

Breakfast Burger

Farm Burger topped with fried egg - 16

EXTRAS

Biscuit & Sausage Gravy

Flaky, tender buttermilk biscuit loaded with Schreiner's pork bacon sausage in herb-cream gravy - 4 (one) 8 (two)

Bacon

Applewood smoked, two slices - 4

Link Sausage

Two large pork sausage links - 4

Eggs

Two eggs, cooked any style - 4

Biscuit

Flaky, tender buttermilk biscuit & butter - 3

Coffee Cake

Sour cream cinnamon walnut - 3

KIDS MENU

All Kids meals come with choice of fountain drink, milk, or juice. Ages 12 and under.

Pancake & Bacon

One buttermilk pancake, two strips of applewood smoked bacon, butter and syrup - 7

Scrambled Eggs & Bacon

Two eggs, two strips of applewood smoked bacon - 7

French Toast Sticks & Bacon

Four sticks, two strips of applewood smoked bacon, and syrup - 7

DRINKS

Coffee

Locally roasted, freshly brewed, Plantation Blend - circa 1989
The Coffee Plantation - 3

Fountain 24oz

Coke, Diet Coke, Pepsi, 7-up, Hires Root Beer, Mountain Dew, Orange Crush, Dr. Pepper, Ginger Ale - 3

Fresh Squeezed Lemonade 32oz

Regular, fresh strawberry or blackberry - 5

Iced Tea

Freshly brewed, unsweetened - 3

Assorted bottled beverages - mkt

SIDES

Herb-Roasted Potatoes - 3

Fresh Fruit Cup - 3

Farm Beans - 3

French Fries - 3

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OUR STORY

The Building

Joe's Farm Grill used to be the Johnston family residence. Built in 1966, Jim and Virginia Johnston hired D. D. Castleberry to design and build a ranch-style, slump block home for their young family. Sons Joe, Steve, and Paul were excited to move to "the country". In the planning of Agritopia, we always envisioned a restaurant coupled to the urban farm as a focal point for the project. This vision guided our redevelopment of the Johnston home into Joe's Farm Grill.

We preserved the 60's era look while updating it into a modern, mid-century "burger stand", blending the indoors and outdoors as we took advantage of the peaceful setting created by the large trees.

So what is left of the original house? Most of it, actually. The dining room with its fireplace is the former family room. The kitchen is where all of the bedrooms used to be. The home's kitchen and dining room were taken out to create the atrium.

The Farm

Agritopia Farm contains approximately 12 acres dedicated to permanent urban organic farming. Farming began on the land in 1927 when barren desert was cleared and the availability of irrigation water made agriculture possible. Initially, alfalfa hay was the principal crop; Gilbert was known as the hay capital of the world.

The Food

At Joe's Farm Grill, we focus on common food done uncommonly well. We find the best QUALITY ingredients, sourced locally when possible. We harvest fruit, vegetables, and herbs from Agritopia Farm, then look to local farmers in other parts of Arizona. Not everything can be entirely local, but we give it our best shot. We use local, all-natural beef for our burgers and trans-fat free oils for frying, dressings, and marinades.

Visit Our Sister Restaurants



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* Consuming raw or undercooked eggs, meat or seafood may increase the likelihood of contracting food-borne illness
** Peanuts, peanut butter & tree nuts are used extensively in the restaurant