BREAKFAST MENU

Served Daily 8a-11a



3000 East Ray Road 480.563.4745 480.JOE.GRIL www.joesfarmgrill.com

WAFFLES & PANCAKES

Freshly prepared batter, cooked golden brown outside while moist and tender inside. Served with your choice of maple or boysenberry syrup

Belgian Waffle 6.11

Served with whipped butter, syrup

Belgian Waffle & Fresh Fruit 7.13

Generous amount of today's fruit; whipped cream, syrup

Belgian Waffle & Meat 8.15

Whipped butter, syrup; choice of apple-cider smoked bacon, link sausage, or grilled ham

Buttermilk Pancakes 6.11

Stack of four, made-from-scratch; whipped butter, syrup

Pancakes & Fresh Fruit 7.13

Stack of four, fresh fruit; whipped cream, syrup

Pancakes & Meat 8.15

Whipped butter, syrup; choice of apple-cider smoked bacon, link sausage, or grilled ham

TWO EGG OMELETS

A lighter option, our thin, folded omelets are cooked without added fat and served with a citrus vinaigrette-tossed seasonal greens, grilled flatbread, and choice of any breakfast side

Four-Cheese Omelet 8.15

Mozzarella, fontina, pecorino romano, and sharp cheddar

Grilled Vegetable Omelet 8.15

Seasonal vegetables and pecorino romano

BURGERS*

Local, natural chuck with french fries (or substitute other breakfast side), choice of American, cheddar, fontina, swiss, blue cheese, pepper jack

6 oz., choice of cheese

Breakfast Burger 10.19

Farm burger topped with a fried egg add Bacon +1.02

FARM SPECIALTIES

Breakfast Tacos

Joe's Big Breakfast

Two pancakes, Three scrambled eggs, Two strips of bacon, Two links of sausage, and skillet potatoes.

Waffles & Ribs 10.19

Belgian waffle with butter, choice of syrup, topped with four smoked baby back ribs - a tasty combo destined to become a comfort/soul food classic

Three soft- corn tacos filled with potato, egg, shredded cheddar, and choice of bacon, ham, sausage, or chicken breast; with salsa verde, sour cream, and side of farm beans

Huevos de Farm Grill 8.66

Three scrambled eggs with seasoned pulled pork, cheese and salsa verde on fried corn tortillas; with side of farm beans

THREE EGG SCRAMBLES

Our Scrambles are generously loaded with meats, cheeses, and vegetables as listed, and are served with fresh grilled flatbread and choice of breakfast side dish:

Skillet Potatoes • French Fries • Farm Beans

Fresh Fruit Cup

Meat & Potato Scramble 8.66

Skillet potatoes, bacon, sausage, ham, and four cheeses

Green Eggs & Ham Scramble 8.66

Ham, mozzarella, fontina, pecorino romano, farm-made pesto, fresh

Chicken & Mushroom Scramble 8.66

Chicken breast, fresh mushrooms, caramelized onions, fontina

and cream cheese

Grilled Vegetable Scramble 8.1

Seasonal grilled vegetables, pecorino romano, green onion, and fresh diced tomatoes $% \left\{ 1,2,\ldots ,2,3,\ldots \right\}$

Traditional Scrambled Eggs

Scrambled eggs with choice of apple-cider smoked bacon, link sausage, or grilled ham

FOR EVERYONE TO TRY

Apple Fritters

Six fresh apple mini-fritters, fried to order and served hot, rolled in cinnamon-sugar

EXTRAS

Bacon apple-cider smoked, three strips	2.85
Link Sausage two large pork sausage links	2.85
Ham Steak grilled 5-ounce pit ham steak	3.56
Eggs two eggs, scrambled	3.05

Herbed Skillet Potatoes		2.03
French Fries	BREAKFAST	2.03
Farm Beans	SIDE DISH	2.03
Fresh Fruit Cup	CHOICES	2.85

BEVERAGES

Coffee 100% organic, 12-oz. regular and decaf (one refill)	2.03
Fresh Squeezed Lemonade 320z., Regular or Strawberry	4.07
Iced Tea & Fountain Beverages	2.54
Assorted Bottled Juices & Beverages	Mkt

KID'S MENU

Complete Kid's Menu on the Back!

*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.



Joe's Farm Grill, featured on Food Network's

8.15

4.07

THE Joe's Farm Grill Story

The Building

It may not look like a home any longer, but Joe's Farm Grill is created from the Johnston Family home built in 1966. Jim and Virginia Johnston decided to move from Chandler to the farm to be closer to Jim's work. They hired D. D. Castleberry to design and build them a ranch-style, slump block home



for their young family. Sons Joe, Steve, and Paul were excited about moving out to "the country".

The home was a wonderful place to grow up with plenty of adventure for young boys. The large trees made for good climbing and tree houses. Living on the farm was ideal for the family, too, since Jim could be home for most meals and work with the boys during the summer and, as needed, during the school year. In later years, Steve Johnston would spend time raising his family on the farm and, later still, brother Joe lived with his family in the home.

In the planning of Agritopia, it was always envisioned that a restaurant coupled to the urban farm would be a major focal point for the project. We also intended, from the start, that all of the homestead buildings should be kept and remodeled and that the mature trees must be preserved. This helped guide our redevelopment of the Johnston home into Joe's Farm Grill.

We decided to keep the 60's era look and change it to a mid-century modern design of a "burger stand", while making sure that we took the greatest advantage of the peaceful setting created by the large trees. This meant that we wanted to blend the indoors and outdoors. The resulting butterfly roof and open breezeway make for an airy patio that offers shade and excellent views.

Al fresco dining is one of the great things about living in Arizona. There are only a few months where it is less comfortable. During warm months we've added coolness through shade and an integrated misting system. When it's cold, an hydronic patio heating system (the concrete has heated water lines built into it) warms our gusets.

So what is left of the original house? Most of it, actually. The dining room is the former family room with its fireplace. The kitchen is where all of the bedrooms were located. The home's kitchen and dining room were taken out so we could create the breezeway.

By the way, Jim and Virginia still live "on the farm" in an Agritopia home. So do the families of Joe, Steve, and Paul. They are all frequent diners at Joe's Farm Grill, enjoying meals together.

The Farm

Within Agritopia are approximately 12 acres of permanent urban farming. Farming first began here in 1927 when barren desert was cleared. The availability of irrigation water made farming in the desert possible. Initially, alfalfa hay was the principal crop (Gilbert was known as the hay capitol of the world).

When the Johnston family bought the farm in 1960, cotton was the most important crop. Cotton was grown in rotation with wheat, sorghum, corn, and barley. For a time, sugar beets were grown to supply the Spreckles Sugar plant in Chandler. In the 90's, cotton became less profitable and the family grew mainly feed crops for dairy cattle, such as corn and alfalfa.

With the creation of Agritopia, preservation of agriculture was an underlying principle. In 2000, we began to carve out and convert the parcels that would be the permanent urban farming plots.

Some of the earliest plots planted were the Medjool date and olive groves as well as the New Orchard (citrus, apples, peaches, plums, apricots, and blackberries).

The plots closest to the restaurant are for field crops. Seasonally, these plots produce a broad range of vegetables, herbs, and flowers. We are particularly proud of our leaf crops (lettuce, endive, asian greens, etc.) and our tomato crop (heirlooms, yellow, red, plum, etc.). The production of the farm is utilized by Joe's Farm Grill, The Coffee Shop, and is available for purchase at the Agritopia Produce Stand.

Our farming methods exceed the standards for USDA organic. We focus on building the health of the soil, which is the best way to produce healthy plants. Our staff uses compost as a basic soil builder and proper crop rotation to avoid plant diseases. Pest control is generally through the use of natural predators and healthy plants. If

we do need to take further action, we only use OMRI approved products.

The Food

At Joe's Farm Grill, we focus on common food done uncommonly well and served quickly. Common foods such as burgers, fries, pizza, salads, and ribs are common for a good reason: people love them. They taste great! We have taken these common foods to the next level.

First of all, we source the best QUALITY ingredients we can find, emphasizing local ingredients. As much as possible, we use fruit, vegetables, and herbs from The Farm at Agritopia, right at our front door. After that we look to other local farmers and then other parts of Arizona. Not everything can be entirely local, but we give it our best shot.

Secondly, we are concerned about using the most HEALTHFUL ingredients. For instance we use local, natural beef for our burgers and transfat free oils for frying, dressings, and marinades.

Thirdly, we minimize using prepared foods by crafting as much as we can in our own kitchen. This includes hand breading our onion rings and making our own specialty sauces. It takes more TIME and EFFORT, but you can taste the difference.

We also take common food to the next level in the way it TASTES. Each of our recipes focuses on bringing out the natural goodness of the quality ingredients. Our menu changes to reflect what is in season, so you can be sure that the flavor of each item is at its peak.

So, enjoy the food at Joe's Farm Grill, knowing that these common foods have received uncommon care and thought in their preparation.



KID'S MENU

(12 and under please)

Served with 2% milk or small juice cup.

Pancake and Bacon 5.60

One buttermilk pancake, two strips of apple-cider smoked bacon, butter and syrup

Scrambled Eggs and Bacon 5.60

Two eggs, two strips of apple-cider smoked bacon

French Toast Sticks + Bacon 5.60

Four sticks, two strips of apple-cider smoked bacon, and syrup









Visit Our Sister Restaurant

Joe's Real BBQ

301 N. Gilbert Rd. (480) 503-3805 www.joesrealbbq.com