



Winter 2010

FARM FRESH EGGS

Benedicts

Two soft poached eggs on our house-made English Muffin served with choice of shredded leek hash browns, grits, farmer's salad, fresh fruit or tomatoes.

- Traditional with Ham - 10
- Florentine with Spinach and Tomato - 10
- Benedict Arnold with Sausage and Black Pepper Cream Gravy - 10
- Crab - 14

All dishes below are served with Mel's Homemade Jam and a choice of our house-made English Muffin, Grilled Buttered Ciabatta or Multigrain Toast.

Founding Farmers Breakfast - 9

Two eggs any way, served with our house-made breakfast sausage or Nueske's thick-cut bacon and a choice of shredded leek hash browns, grits, Farmer's salad, fresh fruit or tomatoes.

Artisan Thick-Cut Flavored Bacon Upgrade - 3

Nueske's Apple Smoked Bacon glazed and caramelized on the griddle.

- Black Pepper Maple
- Joe's Texas BBQ Sauce
- Buck's Hot Sauce
- Golden Boy Sweet & Sour

Meyer's Ranch Steak and Eggs - 14

Served with three eggs, shredded leek hash browns and a thick slice of tomato.

Black Pepper Maple Cured Ham and Eggs - 12

Draped with Red Eye Gravy and served with three eggs any way and shredded leek hash browns.

Pan Scrambles

Served with a choice of shredded leek hash browns, grits, Farmer's salad, fresh fruit or tomatoes.

- Sausage, Mushroom and Spinach - 12
Two eggs pan scrambled with our house-made sausage, mushrooms, white cheddar cheese and fresh spinach.
- "Drag Through The Garden" - 10
Pan scrambled egg whites, roasted seasonal vegetables, fresh spinach and white cheddar cheese.

Farmhouse Hashes

- Pastrami Hash - 12
Pan roasted shredded leek hash browns, poached eggs, beef pastrami and tangy Creole Mustard Hollandaise.
- "Red Flannel" Hash - 12
Goat cheese and red beets pan roasted with shredded leek hash browns and poached eggs.

"The Hangover Special" - 12

Three-egg pimento cheese omelet stacked with hearty beef chili, onions and Tillamook cheddar cheese.

Get a jump start on your day by fueling up with all natural, cage-free eggs, the "best of the season" fruit or any of our fresh baked whole grain breads!

Connecting - Sharing - Living

Founding Farmers is owned by a collective of American Family Farmers. At Founding Farmers we believe that everyone benefits by all of us knowing more about the source of our food and its journey from seed to harvest to table. We exist to promote the products and services of family farmers, ranches and fisheries and to educate the public about the long-standing connection between farmers and their historic stewardship of natural resources.

SIGNATURE BREAKFAST

New Orleans Style French Toast - 7

House-made brioche soaked in brandy crème anglaise, flash fried and served with Whipped Farm Butter and Maple Cinnamon Syrup.

Stuffed French Toast

Our New Orleans Style French Toast filled with Vanilla Pastry Cream.

- Maple Cinnamon Syrup - 8
- Fresh Strawberries & Whipped Cream - 10
- Bananas Foster - 10

Farmhouse Waffles

Our signature iron-pressed waffles with Whipped Farm Butter.

- Maple Cinnamon Syrup - 6
- Fresh Strawberries & Whipped Cream - 8
- Bananas Foster - 8

Buttermilk Pancakes

Golden and tender griddled cakes with Whipped Farm Butter.

- Maple Cinnamon Syrup - 7
- Blueberry with Whipped Blueberry Butter - 9
- Bananas Foster - 9

Fried Chicken, Eggs and Waffles - 12

Crispy-fried free range chicken tenders with gravy, two eggs any way and a golden waffle with Whipped Farm Butter.

McCann's Steel Cut Irish Oatmeal - 5

Steel cut whole grain oatmeal served warm with vanilla bean cream, seasonal fruit, golden raisins, almonds and granola.

Organic Granola Parfait - 8

Blend of oats, nuts, and dried fruits served with seasonal fresh fruit and organic low-fat yogurt.

NICE FOR THE TABLE

Yummy share plates that serve 2 - 3 people

"Banana Fluffer Nutter" - 8

Made with Lauren C. Mills Organic Peanut Butter, fresh banana slices and homemade marshmallow "Fluff".

Chef Mel's Hot Donuts & Coffee or Hot Chocolate - 8

Made-to-order glazed yeast donuts served with a pot of French-pressed coffee or homemade hot chocolate.

THIRST QUENCHERS

FF beverages are made fresh in-house to order

Fresh Squeezed Juices - 5

Orange, Grapefruit and Carrot

FF Lemonade - 4

FF Arnold Palmer - 3

FF Mint Limeade - 4

FF Cranberry Cucumber Cooler - 4

FF Ginger Ale - 4

FF Blood Orange Soda - 5

Fever Tree Tonic - 5

Sodas and Seltzers - 3.50 & 4

Sarsaparilla - 4

Farmers Tea - 4

sweetened and hand-shaken

Intelligentsia Iced Tea - 3

OUR COFFEES AND TEAS

Intelligentsia Coffee

Founded in 1995, Intelligentsia Coffee has dedicated themselves to a simple mission: buy, roast and serve the finest coffees available. At Founding Farmers, we share their passion for the finest products produced in the most responsible ways.

- Coffee - 3
- Hot Chocolate - 4
- Cappuccino - 4
- Café Latté - 4
- Espresso - 3
- Decaf Cappuccino - 4

Intelligentsia French Press Premium Coffee Blends

2cup - 6 4cup - 9

Compassionate treatment of people and the environment inevitably yields higher quality. Intelligentsia works with coffee farmers from Panama to Itzamna to Kenya and believes in Direct Trade which means the farmers receive full price for their crops. In return, the farmers grow only the highest quality beans which Intelligentsia then roasts daily in vintage roasters. Founding Farmers takes that high quality coffee and serves it in a French Press to capture the entirety of the flavor and essential oils of the freshly roasted beans. As a result, you will not find a fresher, more flavorful cup anywhere. And because the varietal selections change with the farmers' harvests, flavors are offered only while at their peak to retain the vibrancy that both nature and the fastidious coffee farmers intended. Please consult your server for today's offerings.

T Salon Teas - 4

T Salon is an environmentally focused boutique tea producer whose constant focus is twofold: offering teas of extraordinary quality, and ensuring that our planet remains in good enough condition to produce such teas. We're moved by their green practices and their spectacular product.

- Chelsea "Autumn" Chai
- Chelsea "All American" Breakfast
- Tabla "Farmhouse Herbal"
- Da Hon Pao "Ancient Oolong"
- Red Kashmir "Red Harvest"
- Chamomile w/ Lavender
- West Lake "Green Lake"
- Organic Jasmine Silver Needles
- Ceylon
- Organic 1st Flush Darjeeling with Lemongrass
- Tranquility
- White Earl Grey
- Silence

EYE OPENERS

Bloody Mary - 12

In-house organic infused pepper vodka served with Founding Farmer's Bloody Mary mix.

Bellini - 12

Purée White Peaches stirred with Riondo Prosecco and a few dashes of Peach Cordial.

Mimosa - 12

Fresh squeezed orange juice with Charles De Fere Sparkling wine.

Ramos Gin Fizz - 14

Feel free to put your bar chef's elbows to work for this fine breakfast libation invented in New Orleans over a hundred years ago.

Pimm's Cup - 12

Pimm's No 1 served tall with a blend of Curacao, Fresh lime juice & Founding Farmers ginger beer, garnished with cucumbers & fresh mint.

Corpse Reviver - 12

Who cares what's in this cocktail? Just trust us, it will pop your eyes wide open!