

32 PER PERSON

Children 6 and under free,  
ages 7-12 for 14

# FARMERS MARKET BRUNCH

COMPLIMENTARY

Drip coffee, hot tea,  
unsweetened iced tea



We're so glad you're here. Your server will be your guide to this absolute feast. Order a cup of coffee and a breakfast cocktail, then and make your way to our weekend culinary carnival Farmers Market Buffet Brunch. Keep an eye out for the tasty treats passed by our servers and don't let the pierogies cart run over your toe. We'll see you next weekend.

## ROTATING SELECTION OF PASSED ITEMS

Eggs Benedict - Ham  
Eggs Benedict - Spinach & Tomato  
Farm Bread - Avocado Toast  
Farm Bread - Creamy Brie  
Bacon Lollies  
Bakers Pizza - Margherita  
Bakers Pizza - White  
Ahi Tuna Bites\*  
Garlic Romano Baked Oysters  
Tomato Relish Baked Oysters  
Fried Shrimp

## COLD TABLE

Pimento Spread  
Cauliflower Hummus  
Southwest Pepper Spread  
Scallion & Caramelized Onion  
Spread  
Hot Crab & Artichoke Dip  
Italian Sunday Salad  
Good All Green Salad  
Kale & Quinoa Salad  
Crazy Corn Chicken Salad  
Grain Bowl - Quinoa & Wheat  
Berry

## PIEROGIES CART

Potato Parmigiano-Reggiano  
Loaded Baked Potato  
Chicken  
Beef, Rice, Cheese

## LIGHT BREAKFAST

Yogurt Parfait  
plain, granola, or berries  
Hot Oatmeal  
choose your toppings: brown sugar,  
toasted almonds, raisins  
Sliced Pineapple

## FRENCH TOAST TABLE

French Toast  
Bakers Bread Pudding  
French Toast  
toppings: bananas foster, macerated  
strawberries, blueberry topping,  
granola, maple syrup, vanilla sauce

## EGGS TABLE

Scrambled Eggs  
Frittata  
Cacio e Pepe  
scrambled eggs  
Hash Browns  
Pork Maple Sausage  
Chicken Apple Sausage  
Parmesan Grits  
Plancha Tomato

## SUPPER TABLE

Spicy Fried Chicken  
Southern Fried Chicken  
Old Doll's Chicken Jambalaya  
Beer Can Roasted Chicken  
Seven Cheese Macaroni  
Pasta Bolognese  
Winter Stew  
Green Chili Chicken Enchiladas  
Cedar Plank Salmon  
Pickled Potato Salad  
Mashed Potatoes  
Root Vegetable Succotash  
Roasted Heirloom Carrots  
Peas & onions

## CARVING TABLE

Brisket  
Picnic Ham  
Turkey  
Maple Black Pepper Bacon

## DESSERT

Buck's Donuts  
glazed, baked, filled  
Build Your Own Ice Cream  
Sundae Bar  
toppings: whipped cream, farmfetti,  
hot fudge, caramel sauce, crushed nuts,  
pineapple sauce, tart cherry compote,  
strawberry sauce  
Trifle  
Fruit Crisp  
Vanilla Bean Cheesecake

NOT ALL INGREDIENTS ARE LISTED. PLEASE INFORM US IF YOU HAVE ALLERGIES OR RESTRICTIONS.

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially individuals with certain medical conditions.

Menu & pricing subject to change

# BEVERAGES

## FIRST BAKE ORIGINALS

### First Bake Blend Drip Coffee *Included*

Made from beans uniquely selected & roasted for us with our friends, Michael & Harrison of **COMPASS COFFEE**. We call it our **FIRST BAKE BLEND**.

**Chai Latte** 5  
our house chai blend

**Aztec Latte** 5  
cinnamon, chocolate

**Hot Chocolate** 4

**Milkmaid's Brew** 8  
double espresso,  
milk, maple syrup, bottled and  
served cold

## COFFEE & ESPRESSO

### Modbar Pour Over Coffee 6.50

choose: Single Origin Blend (seasonal), Horizon (light roast),  
or Decaf Cardinal (medium roast)

|                        |      |                  |      |                   |      |
|------------------------|------|------------------|------|-------------------|------|
| <b>Iced Coffee</b>     | 4.25 | <b>Cortado</b>   | 4.25 | <b>Cappuccino</b> | 4.25 |
| <b>Nitro Cold Brew</b> | 5.50 | <b>Gibraltar</b> | 4.25 | <b>Latte</b>      | 4.25 |
| <b>Double Espresso</b> | 4.25 | <b>Con Panna</b> | 4.25 | <b>Mocha</b>      | 4.25 |
| <b>Macchiato</b>       | 4.25 | <b>Americano</b> | 4.25 |                   |      |

## TEAS

*Included*

Super premium teas blended for us  
by T Salon, NYC.

### Farmers Custom Blend

**Chelsea Breakfast**

**Moroccan Mint**

**Green Tea Sencha Gold**

**White Earl Grey**

**Chamomile Lavender**

Sustainably-run

**Trickling Springs Creamery** provides  
the finest artisan dairy from happy,  
healthy cows across the Mid-Atlantic.

milk selection: whole, nonfat, half & half  
sub: almond, coconut, organic soy *+.75*

add syrup: vanilla, chocolate,  
caramel, ginger *+.50*

add: espresso shot *+1*

## BREAKFAST COCKTAILS

|  |   |  |  |
|--|---|--|--|
| <b>Bloody Mary</b> 10<br>Founding Spirits Vodka,<br>pepper infused   | <b>Bellini</b> 10<br>peach purée, sparkling cava  | <b>All The Way Up</b> 12<br>Founding Spirits Vodka,<br>cognac, cold brew coffee,<br>house-made coconut milk,<br>coffee syrup | <b>Corpse Reviver</b> 12<br>beefeater gin, absinthe,<br>curaçao, lillet blanc, lemon |
| <b>Mimosa</b> 10<br>orange juice, sparkling cava                     | <b>Strawberry Fizz*</b> 10<br>double cross vodka, lime,<br>strawberry, vanilla, egg white | <b>Pimm's Cup</b> 12<br>beefeater gin, pimm's no. 1,<br>curaçao, lime, ginger  | <b>Chiari Vecchia</b> 12   36<br><b>Modena Lambrusco</b>                             |
| <b>Southside</b> 10<br>beefeater gin, lemon,<br>orange bitters, mint | <b>Ramos Gin Fizz*</b> 14<br>Founding Farmers Gin, citrus,<br>vanilla, milk, egg white    |  |  |

## FARMACY

Made from scratch.

|   |  |  |
|---|--|--|
| <b>New York Egg Cream</b> 5.25<br>chocolate syrup, milk, jerk soda<br>or choose: vanilla, coffee, or<br>almond milk | <b>Today's Rickey</b> 5.25<br>lime juice, jerk soda, today's syrup                 | <b>FF Lemonade</b> 4.25                                |
| <b>Scratch Soda</b> 5.25<br>choose: grapefruit, orange,<br>lemon-lime, ginger, hibiscus,<br>vanilla, or seasonal    | <b>Manhattan Soda</b> 5.25<br>coffee, espresso, agave,<br>jerk soda, whipped cream | <b>FF Arnold Palmer</b> 4.25                           |
|   | <b>Fresh Squeezed Juice</b> 5.25<br>choose: orange, grapefruit                     | <b>Farmers Tea</b> 4.25<br>sweetened with agave nectar |
|   |  | <b>Unsweetened Iced Tea</b> 3.25                       |

