

COMPLETE WEEKEND BRUNCH FOR 2—AT HOME

Bring our fresh, scratch-made brunch to your table this weekend. Our complete weekend brunch to go is designed to serve 2, but if you have more mouths to feed or a larger appetite, you can order additional items or multiple complete brunch packs. Started in our kitchens, ready to be finished in yours.

Complete Weekend Brunch for 2 | \$50

BREADS

choose one
additional items +\$5 each

Cinnamon Rolls (3) **V**

Bake-at-Home Buttermilk Biscuits (3) **V**

Skillet Cornbread (1) **V**

Cranberry Orange Loaf **V**

with chocolate butter

Sourdough Loaf **V**

with salted butter & jam

SALAD & FRUIT

choose one
additional items +\$6 each

Farmers Salad **V GF**

mixed lettuce, dates, tomato, grapes, almonds, parmesan, olives, champagne & sherry vinaigrettes

Italian House Salad **V GF**

mixed lettuce, radicchio, cucumbers, radish, cherry tomatoes, fennel, red onion, aged provolone, parmesan, red wine vinaigrette

Power Greens Salad **V**

black kale, mixed lettuce, baby spinach, hazelnuts, dates, radish, chickpeas, quinoa, pecorino, lemon vinaigrette

Caesar Salad

romaine lettuce, parmesan, croutons

Sun-Dried Tomato Pasta Salad **V**

gemelli pasta, spinach, basil, parmesan, garlic, red wine vinegar, olive oil

Chicken Salad **GF**

fennel, golden raisins, chives, basil

Chesapeake Shrimp Salad **GF**

celery, green & red bell pepper, old bay

Texas Caviar **V GF**

black-eyed peas, corn, bell pepper

Brûléed Grapefruit **V GF**

Seasonal Fruit Salad **V GF**

BAKERS BREAD PUDDING FRENCH TOAST

cinnamon-maple syrup, whipped butter

choose one
additional items +\$6 each

Original **V**

Chocolate **V**

PANCAKES

serves 4

Buttermilk Pancake Kit **V** \$7

dry mix, 1 quart buttermilk

CHIPS & DIPS

choose one
additional items +\$6 each

Chips & Dips **V GF**

pimento cheese, guacamole, Farmers salsa, tortilla chips

Cauliflower Hummus **V**

crudité, flat bread

Crab & Artichoke Dip **GF**

tortilla chips

Smoked Gouda & Cheddar Queso Dip **V GF**

tortilla chips

EGGS

choose one
additional items +\$6 each

2 Breakfast Burritos

egg & cheese **V**, or bacon, egg & cheese; served with Farmers salsa

Mini Quiche

spinach & artichoke **V**, zucchini, cheese & caramelized onions **V**, ham & asparagus, or bacon & cheddar

HOUSE-MADE PASTA

choose one
additional items +\$8 each

Beef Bolognese Cheese Ravioli

Linguine Pomodoro **V**

tomato-basil sauce

Butternut Squash Ravioli **V**

sage brown butter sauce

Gnocchi Parmesan

garlic cream sauce

add protein:

chicken parmesan +\$8, or chicken milanese +\$8

CARVERS TABLE

choose one
additional items +\$8 each

Applewood Smoked Bacon **GF**

Pork Sausage **GF**

Chicken Apple Sausage **GF**

Spicy Fried Chicken

Southern Fried Chicken

Herb-Roasted Chicken **GF**

Herb-Roasted Turkey Breast **GF**

Sliced Molasses Glazed Baked Ham **GF**

Pork Riblets

Texas BBQ Brisket **GF**

Sliced Marinated Flank Steak **GF**

Glazed Cedar Plank Salmon **GF**

DESSERTS

choose one
additional items +\$5 each

Bake-at-Home Cookies **V**

chocolate chip, peanut butter, or snickerdoodle

Cupcakes **V**

carrot cake or chocolate

Vanilla Bean Cheesecake **V**

strawberry sauce

Flourless Chocolate Cake **V GF**

sour cherry compote

Founding Farmers Chocolate Bark

house-crafted assortment

Key Lime Pie **V**

whipped cream

Apple Pie **V**

Butterscotch Bread Pudding **V**

vanilla sauce

Farmers Whiskey Raisin Rice Pudding

Ice Cream Sundae Kit **V** +\$3

vanilla ice cream, fudge, whipped cream, waffle cones

ADD-ON SIDES

Seven Cheese Macaroni **V** +\$5

Pickled Potato Salad **V GF** +\$4

Mashed Potatoes **V GF** +\$4

Herb-Roasted Potatoes **V GF** +\$4

Cilantro-Lime Rice **GF** +\$4

Herb Green Beans **V GF** +\$4

Farmers Slaw **V GF** +\$4

Roasted Vegetables **V GF** +\$4

Braised Collard Greens **GF** +\$4

Black-Eyed Peas **GF** +\$4
smoked bacon

V = VEGETARIAN • GF = GLUTEN FREE

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. These items include our house-made dressings, spreads, sauces, or mayonnaise that contain raw or undercooked eggs.

BEER, WINE & HOLIDAY COCKTAILS

To complete your New Year's Eve at Home experience, add on your choice of beer, wine, bottled craft cocktails, or one of our new cocktail kits.

SEASONAL BOTTLED COCKTAILS

FOUNDING SPIRITS

Enjoy spirits from our DC Distillery in some of our craft cocktails
16oz | \$20

Winter Pie

spice-infused Founding Spirits Vodka, pressed apple juice & honey, topped with a smoked cinnamon stick

Cranberry Smash

cranberry-infused Founding Spirits Dry Gin, rosemary, lemon

Chestnut Sour

bourbon, chestnut orgeat, cinnamon, lemon

Farmers Nog

house-made egg nog, bourbon, sherry, nutmeg

OUR CLASSIC BOTTLED COCKTAILS

16oz | \$20

Cucumber Delight

Founding Spirits Vodka, domaine de canton, lemon, cucumber, cantaloupe

Cosmopolitan

Founding Spirits Vodka, combier orange, cranberry, lime

Clementine Cooler

Founding Spirits Vodka infused with clementines, luxardo maraschino, lime, honey, Founding Spirits clementine bitters

Founding Spirits Gin or Vodka Martini

Vodka or Dry Gin, dry vermouth, Founding Spirits clementine bitters

The Constitution

Founding Spirits Dry Gin infused with ginger & blueberry, chamomile, lemon

Bees Knees

Founding Spirits Dry Gin, lemon, honey

Classic Negroni

Founding Spirits Dry Gin, campari, sweet vermouth

El Presidente

white rum, lime, pineapple, grenadine

Farmer Jon

bourbon, orange Curaçao, lemon

Chelsea's Manhattan

bourbon, chai tea-infused sweet vermouth, bitters

Margarita

blanco tequila, patrón citrónge, agave, lime

The Clementine

reposado tequila infused with clementines & jalapeño, bénédictine, luxardo maraschino, lime, agave, pineapple

COCKTAIL KITS

Mimosa Kit \$35

Segura Vidas Brut, 32oz of orange juice or grapefruit juice

Spruce Spritz Kit \$45

Segura Vidas Brut, 16oz spruce mixer with Founding Spirits Dry Gin, spruce & lemon

Our Award-Wining Bloody Mary Mix \$8

1 quart Bloody Mary Mix

BEER

\$3 each | \$10, 4-packs
while supplies last

Devils Backbone Gold Leaf Lager | VA | 4.5%

Devils Backbone 8 Point IPA | VA | 6.2%

WINE

additional selections available online
while supplies last

SPARKLING

Perrier-Jouët Brut Champagne \$50

France

WHITE

Kaltern Pinot Grigio \$25

Alto Adige, Italy

Hess Shirttail Creek Chardonnay \$30

Monterrey, CA

RED

Boen Pinot Noir \$42

California

Raymond Vineyards Sommelier Select

Cabernet Sauvignon \$42

Napa Valley, CA