

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

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

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 & V GF Cheddar Queso Dip

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

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

Key Lime Pie V

whipped cream

Apple Pie V

Butterscotch Bread Pudding V

vanilla sauce

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

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 at home brunch experience, add on your choice of beer, wine, bottled craft cocktails, or one of our new cocktail kits.

VALENTINE'S DAY BOTTLED COCKTAILS

FOUNDING SPIRITS

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

Strawberry Negroni

Founding Spirits Dry Gin, dry vermouth, strawberry infused campari

Will You Be Mine?

Founding Spirits Vodka, raspberry, lime, ginger

OUR SIGNATURE BOTTLED COCKTAILS

16oz | \$20

Cucumber Delight

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

Cranberry Smash

cranberry-infused Founding Spirits Dry Gin, rosemary, lemon

Cosmopolitan

Founding Spirits Vodka, combier orange, cranberry, lime

Clementine Cooler

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

The Constitution

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

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 \$35

Segura Viudas Brut, 16oz of orange juice or grapefruit juice

Our Award-Winning Bloody Mary \$8

1 quart bloody mary mix

BEER

\$3 each | 12 oz
while supplies last

Workhorse Helles Lager | PA | 5%

Workhorse Vienna Lager | PA | 5.2%

Workhorse IPA | PA | 7.5%

Workhorse Guava Gose | PA | 4.9%

Workhorse NE IPA | PA | 6.7%

Workhorse Saison | PA | 6.3%

Slyfox Route 113 IPA | PA | 7%

Neshaminy Creek Trauger Pilsner | PA | 4.8%

WINE

while supplies last

ROSÉ

Chateau St. Michelle Columbia Valley \$22
Washington

WHITE

Robert Mondavi Private Selection California Pinot Grigio \$24
California

Chateau St. Michelle Dry Riesling \$21
Washington

Line 39 Sauvignon Blanc \$18
California

Line 39 Chardonnay \$18
California

RED

Line 39 Pinot Noir \$18
California

Cecchi Sangiovese Toscana \$22
Italy

Kaiken Malbec Reserva \$22
Argentina