

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 & 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**

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, or some of our delicious bottled craft cocktails.

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 \$45

1L Founding Spirits Vodka, 1L Bloody Mary Mix

BEER

\$3 each | \$10, 4-packs

7 Locks Surrender Dorothy Rye IPA | MD | 6.2%

7 Locks Redland Lager | MD | 6.3%

Denizens Southside Rye IPA | MD | 7.2%

Denizens Animal Hazy New England IPA | MD | 6%

Denizens Lowest Lord ESB | MD | 5.3%

Oliver 206 IPA | MD | 7%

Oliver Baltimore Hazy IPA | MD | 8%

Jailbreak Poor Righteous IPA | MD | 6.5%

WINE

additional selections available online
while supplies last

SPARKLING

Mini bottles perfect for toasting.

Carpene' Prosecco \$10

Italy

Carpene' Brut Prosecco Rose \$10

Italy

WHITE

McPherson "Les Copains" White Blend \$20

Texas

Single Post Riesling \$14

Germany

RED

Beau Chene Pinot Noir \$14

France