

BREAKFAST

SHARE PLATES

serves 2-3

Uncle Buck's Beignets 9.5
raspberry, chocolate & caramel sauces

Peanut Butter Banana Toast 10.99
marshmallow crème, chocolate pearls

Glazed Bacon Lollis 12.99

OATMEAL & YOGURT

Oatmeal with Fixings 7.99

Greek Yogurt, Berries & Granola 10.99

FRENCH TOAST

our Farmers upstate NY maple Grade A syrup

Bourbon Battered 9.99

Vanilla Cream Filled 10.99
choose topping:
strawberries & cream +3
bananas foster +3

FARMHOUSE WAFFLES

our Farmers upstate NY maple Grade A syrup

Original 8.99

Strawberries & Cream 10.99

Bananas Foster 10.99

BUTTERMILK PANCAKES

our Farmers upstate NY maple Grade A syrup

Original 9.99

Chocolate Chip 10.99

Blueberry 11.99

Bananas Foster 11.99

FOUNDING FARMERS BREAKFAST

11.99

Two Eggs*
any style

CHOICE OF MEAT

Applewood Smoked Bacon

Pork Sausage

Chicken Apple Sausage

Virginia Ham

IMPOSSIBLE™ Burger +2

Thick-Cut Maple Glazed Bacon +4

NY Strip Steak +5

CHOICE OF SIDE

Hash Browns

Grits

Farmers Salad

Fruit

Tomatoes

CHOICE OF BREAD

English Muffin

Multigrain Toast

Toasted Ciabatta

French Toast +3

two sides instead of bread +3

Protein Plate 15.99

three eggs, choice of two breakfast meats, and tomatoes or fruit

FARMHOUSE FAVORITES

Avocado & Egg White Toast 11.99

Breakfast Chicken & Waffles 14.99
scrambled eggs, white gravy

Breakfast Meats A La Carte 7.99

choose one: applewood smoked bacon, pork sausage, chicken apple sausage, or Virginia ham

EGGS

BENEDICTS

choice of one side

Traditional Ham 13.99

Spinach & Tomato 13.99

Sausage & Gravy 14.99

Smoked Salmon 16.99

Crab Cake 19.99

PAN SCRAMBLES

choice of one side, choice of bread

Roasted Vegetable 12.99
egg whites, cheddar, squash, carrots, broccoli, bell pepper, spinach, onion

Sausage, Mushroom & Spinach 14.99
white cheddar, onion

POACHED EGG HASHES

choice of bread

Beef Pastrami 14.99
bell pepper, onion, hollandaise

Goat Cheese & Beet 14.99
bell pepper, onion, hollandaise

Hangover Hash 14.99
chili, pimento cheese, hollandaise

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.

4.5% TEMPORARY PANDEMIC SURCHARGE

As we chart a course for the survival of our restaurants, this dine-in only charge helps us cover pandemic-related expenses, including PPE.

BEVERAGES

BREAKFAST COCKTAILS

Mimosa orange juice, sparkling cava	10	Bloody Mary Founding Spirits Vodka infused with pepper	12	Pimm's Cup Founding Spirits Dry Gin, pimm's no 1, curaçao, lime, ginger	13
Bellini peach purée, sparkling cava	11	All The Way Up Founding Spirits Vodka, cognac, cold brew coffee, house-made coconut milk, coffee syrup, egg white	12	Corpse Reviver Founding Spirits Dry Gin, absinthe, curaçao, lillet blanc, lemon	13
Strawberry Fizz Founding Spirits Vodka, lime, strawberry, vanilla, egg white	11	Southside Founding Spirits Dry Gin, lemon, mint, orange bitters	13	Ramos Gin Fizz Founding Spirits Dry Gin, citrus, vanilla, milk, egg white	13

OUR ROASTED COFFEE

Truly exceptional coffees roasted in-house with zero emissions using our state-of-the-art Bellwether Roaster. We roast our coffee & espresso in small batches using high-quality, traceable beans from independent farmers around the world.

Ground Control Brewed Coffee 4

This revolutionary process creates a series of mini-brews extracting all of the flavor and none of the bitterness. We think it makes the perfect cup of coffee.

Founding Farmers Friendship Blend Medium Roast

well-rounded & sweet, nuts, toffee, chocolate
Our unique house blend combines Central & South American beans to create a delicious cup of coffee, equally enjoyable black and with cream & sugar.

Seasonal Single Origin Varietal

Ask your server about today's house-roasted varietal.

South Mountain Creamery Local. Farmer-owned.
Pasture-raised cows. Non-GMO.
milk selection: whole, nonfat, half & half
sub: almond, coconut, soy +.75 add: espresso shot +1

XOXO Espresso

full-bodied & sweet, dark chocolate, cranberry, toasted nut
Our proprietary house-roasted blend of East African & Latin American beans.

Double Espresso	4.5	Vanilla Latte	4.5
Macchiato	4.5	Caramel Latte	4.5
Cappuccino	4.5	Gibraltar	4.5
Americano	4.5	Chai Latte	4.5
Latte	4.5	our house chai blend add: espresso shot +1	
Aztec Latte	4.5	Iced Coffee	4.5
agave, cinnamon, chocolate			
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Mocha	6.5	NEW Founding Farmers Hot Chocolate	6
Founding Farmers Hot Chocolate & XOXO Espresso, topped with whipped cream		house-made with rich & delicious Guittard® chocolate, malted milk, topped with whipped cream & chocolate shavings	

HOT TEA

Spirit Tea. Handcrafted. Direct-trade. Seasonally curated.

4.5

Spirit White

harmonious & gentle, tangerine, allspice, rosewater

Sunstone Black

full-bodied breakfast tea, honey, dark cocoa, apricot

Crescent Green

supremely drinkable, sandalwood, apricot, honeycomb

Rosella Herbal *decaf*

bright & refreshing citrus, hibiscus, lemongrass

NON-ALCOHOLIC

New York Egg Cream choose: chocolate or vanilla made with whole milk & jerk soda	5.5	Scratch Soda choose: grapefruit, orange, lemon-lime, ginger, hibiscus, vanilla, or seasonal	5.5	Nitro Farmers Tea creamier and richer than straight up Sunstone Black tea, sweetened with agave nectar <i>unlimited refills</i>	4.5
Today's Rickey lime juice, jerk soda, today's syrup	5.5	Lemonade <i>unlimited refills</i>	4.5	Unsweetened Iced Tea choose: Sunstone Black or Rosella Herbal decaf, brewed fresh throughout the day <i>unlimited refills</i>	4
Manhattan Soda coffee, espresso, agave, jerk soda, whipped cream	5.5	Arnold Palmer <i>unlimited refills</i>	4.5		