BREAKFAST

SHARE PLATES

serves 2-3

Our Peanut Butter Banana Toast 10.50

banana 103st 10.50 house-ground peanut butter, our marshmallow fluff, chocolate chips, honey-roasted peanuts

Buttermilk Biscuits 13.50 butter, seasonal house jam

Uncle Buck's Beignets 13.50 raspberry, chocolate & caramel sauces

Blueberry Muffin
crunchy cinnamon sugar streusel
ONE 3.99 SIX 20 TWELVE 38

BOWLS

Hot Steel-Cut Oatmeal 11.99 vanilla bean cream, brown sugar

Greek Yogurt, Berries & Granola 14.99

Coconut Chia 15.99 apples, strawberries, blueberries, blackberries, almonds, crunchy granola, peanut butter, Beyla honey

FRENCH TOAST

add a topping: +3.50 choose: strawberries & cream, bananas foster, or Maine blueberry compote

Classic Brioche 14.50 Vanilla Cream Filled 15.50

FARMHOUSE WAFFLES

Original 13.50 Strawberries & Cream 15.50 Bananas Foster 15.50 Maine Blueberry Compote 15.50

BUTTERMILK PANCAKES

Original 14.50 Chocolate Chip 15.50 Bananas Foster 16.50 Maine Blueberry 16.50

FOUNDING FARMERS BREAKFAST

16.50 Two Eggs* any style

CHOICE OF MEAT

Applewood Smoked Bacon Maple Pork Sausage Chicken Apple Sausage Veggie Patty Thick-Cut Ham Steak* +5

CHOICE OF SIDE

Hash Browns Cheesy Cheddar Grits Farmers Salad* Fresh Fruit Seasoned Tomatoes Brûléed Grapefruit

CHOICE OF BREAD

baked daily, butter, seasonal house jam

English Muffin Multigrain Sourdough Ciabatta Cranberry Orange Apple Walnut Raisin Buttermilk Biscuit Original Pancakes +3 Classic Brioche French Toast +3

We serve 100% Grade A Maple Syrup from our partnership with Cornell University's Maple Program in the Adirondacks of upstate New York. DC OPERATIONAL SURCHARGE Due to DC's legislated labor cost increases (Initiative 82), we've added a 5% surcharge on all dine-in checks. This is not a gratuity. We appreciate your understanding & support.

FARMHOUSE FAVORITES

Avocado & Egg White Toast 16.50

Breakfast Street Tacos 16.50 scrambled eggs, applewood smoked bacon, cotija cheese, cilantro, onions, Bucky's hot sauce, served with hash browns & farmers salsa

> Breakfast Chicken & Waffles 19.50 scrambled eggs, white gravy

EGGS

BENEDICTS* house-made english muffin, choice of one side

Traditional Ham 18.50

Artichoke Florentine 18.50

Crab Cake 24.50

PAN SCRAMBLES choice of one side, choice of bread

Roasted Vegetable & Cheese 17.50 egg whites, squash, carrots, broccoli, bell pepper, spinach, onion

> Spinach, Cheese, Mushroom & Onion 19.50

Ham & Cheese 19.50

Chef Joe's Original 19.50 chicken apple sausage, ground beef, hash browns, spinach

Southwestern 19.50 chilies, onions, pepper jack, cotija cheese, cilantro, farmers salsa, corn tortilla strips

POACHED EGG HASHES*

choice of bread

Goat Cheese & Beet 19.50 bell pepper, onion, hollandaise

Beef Pastrami 19.50 bell pepper, onion, creole mustard hollandaise

A 22% gratuity will automatically be applied to parties of 8 or more. **DEAR GUESTS WITH ALLERGIES,** your safety is paramount. Not all ingredients are listed. Because of our scratch kitchen, we strongly recommend individuals with severe allergies susceptible to cross-contact do not dine in the restaurant as we cannot guarantee your safety. *This item may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially individuals with certain medical conditions.

BEVERAGES

BREAKFAST COCKTAILS

Mimosa orange or grapefruit juice, sparkling wine	12.50	Blo Fou
Bellini peach purée, sparkling wine	13.50	Bre Fou infu
Strawberry Fizz* Founding Spirits Vodka, lime, strawberry, vanilla, egg white	13.50	car All Fou
Southside Founding Spirits Dry Gin, lemon, mint, orange bitters	14.50	Fou cof

oody Mary 14.50 ounding Spirits Vodka, house mix reakfast on the Boulevard 14 50

ounding Spirits Bourbon, amaro used with our XOXO Espresso. mpari

I The Way Up* 14.50 ounding Spirits Vodka, cognac, ounding Farmers Friendship Blend ffee, coconut, egg white

Pimm's Cup 15.50 Founding Spirits Dry Gin, pimm's no 1, curaçao, lime, ginger

Corpse Reviver 15.50 Founding Spirits Dry Gin. curacao. lillet blanc, lemon, absinthe

Ramos Gin Fizz* 15.50 Founding Spirits Dry Gin, lemon, lime, orange flower, vanilla, milk, egg white

OUR ROASTED COFFEE

KNOW YOUR GROWER. KNOW YOUR ROASTER.

We roast our own truly exceptional coffee & espresso beans in small batches using fully traceable, high-quality beans sourced from independent farmers around the world.

Ground Control Brewed Coffee

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 4.99 Medium Roast

well-rounded & sweet, chocolate, caramel. hint of citrus, smooth finish

Our proprietary house-roasted blend of Latin American beans from Guatemala, Brazil Mogiana, and Colombia Excelso.

Farmers Decaf 4.99 Medium Roast well-balanced & creamy, milk chocolate & raisin Mexico Esmeralda, naturally decaffeinated.

Our Cold Brew 1 99 smooth & rich, caramel, floral overtones, depths of honey & bittersweet chocolate

Colombia Excelso & Costa Rican Terrazu. roasted separately and then brewed together.

dairy selection: whole, nonfat, half & half sub: almond, coconut, soy, oat +.75 add: espresso shot +1

XOXO Espresso

full-bodied, smooth, creamy dark chocolate & almond Brazil Mogiana, sourced from a sustainable cooperative in São Paulo, Brazil.

Double Espresso	4.99	Aztec Latte	5.50
Macchiato	5.50	agave, cinnamon, chocolate, cayenne	
Cappuccino	5.50	Chai Latte	5.50
Americano	5.50	our house chai blend	
Latte choose: original, vani or caramel	5.50 Ila,		

5.99

Mocha

Founding Farmers Hot Chocolate & XOXO Espresso, topped with whipped cream & chocolate shavings

Founding Farmers 5.99 Hot Chocolate

house-made with rich & delicious Guittard® chocolate, topped with whipped cream & chocolate shavings



Founding Farmers Coffee is available by the bag to take home, whole bean & ground. 6.99 | 8oz

POT OF HOT TEA

Spirit Tea. Handcrafted. Direct-trade. Seasonally curated. 4.99

Sunstone Black

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

White

harmonious & gentle

Green supremely drinkable & fresh

Rosella Herbal decaf

Farmers Tea

bright & refreshing citrus, hibiscus, lemongrass

NON-ALCOHOLIC

Scr	atch	So	da

4.99 grapefruit, orange, lemon lime, ginger, hibiscus, vanilla, or seasonal

Lemonade or Arnold Palmer unlimited refills

Today's Rickey

Sunstone Black, sweetened lime juice, seltzer, today's syrup 4.99

4 99

with agave nectar unlimited refills

Cold-Pressed Juice 4.99 orange or grapefruit

4.99

Sugar-Free Seltzer 4.99 Perfectly carbonated with state-of-the-art Japanese Suntory machine. grapefruit, citrus, or citrus & mint

Unsweetened Iced Tea 4 99 Sunstone Black or Rosella Herbal decaf unlimited refills