#### WELLNESS CHARGE

We believe hospitality begins with a healthy team and a stable, equitable work environment. To ensure both, a 5% surcharge is added to all dine-in checks that supports free mental health resources for our teams and their families, access to health insurance, paid sick leave, and increased operating costs. It is not a gratuity. Our goal is to be transparent while maintaining the value and standards our guests have come to know and love. We appreciate your support and kindness. If you would prefer, we will remove the charge upon request.

# BREAKFAST

# SHARE PLATES

serves 2-3

Buttermilk Biscuits 11.99 house jam, ND honey butter with J.Q. Dickinson salt

Uncle Buck's Beignets 11.99 raspberry, chocolate & caramel sauces

Our Peanut Butter Banana Toast 13.99 house-ground peanut butter, our marshmallow fluff, shaved chocolate, honey-roasted peanuts

Blueberry Muffin
crunchy cinnamon sugar streusel
ONE 3.99 SIX 19 TWELVE 36

# BOWLS

Hot Steel-Cut Oatmeal 10.99 vanilla bean cream, brown sugar

Greek Yogurt, Berries & Granola 13.99

**Coconut Chia** 13.99 apples, strawberries, blueberries, blackberries, almonds, crunchy granola, peanut butter, honey

# FRENCH TOAST

Classic Brioche 12.99 Vanilla Cream Filled 13.99 choose topping: strawberries & cream +3 bananas foster +3 Maine blueberry compote +3

# FARMHOUSE WAFFLES

Original 11.99 Strawberries & Cream 13.99 Bananas Foster 13.99 Maine Blueberry Compote 13.99

# BUTTERMILK PANCAKES

Original 12.99 Chocolate Chip 13.99 Bananas Foster 14.99 Maine Blueberry 14.99

# FOUNDING FARMERS BREAKFAST

14.99 **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, house jam

**English Muffin** 

Multigrain

Sourdough

Ciabatta

**Apple Walnut Raisin** 

**Buttermilk Biscuit** 

Pancakes +3

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.

# FARMHOUSE FAVORITES

Avocado & Egg White Toast 14.99

Breakfast Street Tacos 14.99 scrambled eggs, applewood smoked bacon, cotija cheese, cilantro, Bucky's hot sauce, served with hash browns & farmers salsa

> Breakfast Chicken & Waffles 17.99 scrambled eggs, white gravy

# EGGS

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

Traditional Ham 16.99

Spinach & Tomato 16.99

Crab Cake 22.99

**PAN SCRAMBLES** choice of one side, choice of bread

**Roasted Vegetable** 15.99 egg whites, cheddar, squash, carrots, broccoli, bell pepper, spinach, onion

> Spinach, Mushroom & Onion 17.99 white cheddar

Ham & White Cheddar 17.99

Chef Joe's Original 17.99 chicken apple sausage, ground beef, hash browns, spinach

**Southwestern** 17.99 chilies, onions, pepper jack, cotija cheese, cilantro, farmers salsa, corn tortilla strips

**POACHED EGG HASHES\*** 

choice of bread

Beef Pastrami 17.99 bell pepper, onion, creole mustard hollandaise

**Goat Cheese & Beet** 17.99 bell pepper, onion, hollandaise

NOT ALL INGREDIENTS ARE LISTED. PLEASE INFORM US IF YOU HAVE ALLERGIES OR RESTRICTIONS.

\*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.

#### WELLNESS CHARGE

We believe hospitality begins with a healthy team and a stable, equitable work environment. To ensure both, a 5% surcharge is added to all dine-in checks that supports free mental health resources for our teams and their families, access to health insurance, paid sick leave, and increased operating costs. It is not a gratuity. Our goal is to be transparent while maintaining the value and standards our guests have come to know and love. We appreciate your support and kindness. If you would prefer, we will remove the charge upon request.

BREAKFAST COCKTAILS							
<b>Mimosa</b> orange or grapefruit juice,	10.99	<b>Bloody Mary</b> Founding Spirits Vodka, house r	12.99 nix	<b>Pimm's Cup</b> Founding Spirits Dry Gin, p	13.99 9 pimm's no 1,		
sparkling wine <b>Bellini</b> peach purée, sparkling wine	11.99	<b>Breakfast on the Boulevard</b> 12.99 Founding Spirits Bourbon, Founding Spirits American Amaro infused with		curaçao, lime, ginger <b>Corpse Reviver</b> Founding Spirits Dry Gin, curaçao, Willet blance Jaman, chaiatha			
<b>Strawberry Fizz*</b> Founding Spirits Vodka, lime, strawberry, vanilla, egg white	11.99	our XOXO Espresso, campari All The Way Up* Founding Spirits Vodka, cognac	,	lillet blanc, lemon, absinthe Ramos Gin Fizz* Founding Spirits Dry Gin, le	13.99 emon, lime,		
<b>Southside</b> Founding Spirits Dry Gin, lemon Founding Spirits clementine bit		Founding Farmers Friendship Blend coffee, coconut, egg white		orange flower, vanilla, milk, egg white			

### **OUR ROASTED COFFEE**

### KNOW YOUR GROWER. KNOW YOUR ROASTER.

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**

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 4.75** Medium Roast

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

### Manos de Mujer 4.75 Medium Roast

bittersweet chocolate, cherry Guatemalan beans grown & harvested by a network of women farmers.

4.75

4.75

Iced Coffee **Nitro Cold Brew** 

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

### **XOXO Espresso**

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

6.50

Double Espresso	4.75	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 Illa,	<b>Gibraltar</b> equal parts espresso & steamed milk	5.50			

#### Mocha

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

499

4.99

#### Founding Farmers 6.50 Hot Chocolate

house-made with rich & delicious Guittard® chocolate, malted milk. 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. 5.50

**NON-ALCOHOLIC** 

### Sunstone Black

White

harmonious & gentle

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

499

Green

supremely drinkable & fresh

# Rosella Herbal decaf

bright & refreshing citrus, hibiscus, lemongrass

# Scratch Soda

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

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

lime juice, seltzer, today's syrup Lemonade or Arnold Palmer

Today's Rickey

unlimited refills

**Unsweetened Iced Tea** 4.99 Sunstone Black or Rosella Herbal decaf unlimited refills

**Farmers Tea** Sunstone Black, sweetened with agave nectar unlimited refills

**Fresh Squeezed Juice** 

orange or grapefruit

# 5.50

5.50