

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% TEMPORARY PANDEMIC SURCHARGE
 As we chart a course for the survival of our restaurants, this dine-in only charge helps us feed laid-off workers and covers pandemic-related expenses, including PPE.

BEVERAGES

BREAKFAST COCKTAILS

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

OUR ROASTED COFFEE

Truly exceptional coffees roasted in-house in small batches using state-of-the-art, green technology from Bellwether Coffee and high-quality, traceable coffee beans from independent farmers around the world.

Ground Control Brewed Coffee 4
 Revolutionary process creates a series of mini-brews extracting all of the flavor and none of the bitterness.

Peru Finca Churupampa | Dark Roast
crisp, sweet, well-balanced & versatile
caramel, hazelnut, apple

Double Espresso 4.5
Brazil Fazenda Santa Rita

French Press 4
 choose:

Our Farmers Blend | Medium/Dark Roast
Central & South America
sweet & well-rounded, nuts, chocolate

Ethiopia Limmu Kossa | Light Roast
clean & bright, floral, peach, citrus

Colombia Finca Palmichal | Medium Roast
silky, sweet & balanced, chocolate, citrus

Brazil Fazenda Santa Rita | Medium/
 Espresso Roast
full bodied, sweet & nutty, dark chocolate, caramel

Decaf selection also available

Iced Coffee 4.5	Americano 4.5	Chai Latte 4.5 our house chai blend add: espresso shot +1	Mocha 4.5
Nitro Iced Coffee 5.5	Latte 4.5	Aztec Latte 4.5 agave, cinnamon, chocolate	Gibraltar 4.5
Macchiato 4.5	Vanilla Latte 4.5		Hot Chocolate 4.5
Cappuccino 4.5	Caramel Latte 4.5		

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

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