

29.99  
PER PERSON

FARMERS MARKET SERVED  
**BRUNCH**

CHILDREN  
6 and under free,  
ages 7-12 for 15



We're so glad you're here. We've modified our service so you can safely enjoy the decadence of our Farmers Market Brunch. Our team will direct you to our buffet, ensuring adequate social distancing, and our buffet attendants can help you build your perfect plate(s) with all of your favorites. Our servers will also be available so you can order a cup of our in-house roasted coffee and a brunch cocktail off our beverage menu.

### LIGHT BREAKFAST

Yogurt Parfaits  
Coconut Chia Bowl  
Fresh Fruit  
Brûléed Grapefruit

### EGGS TABLE

Eggs Benedict\*  
Bird in a Nest  
with chipotle hollandaise  
Scrambled Eggs  
Chef Joe's Scramble  
Hash Browns  
Pork Maple Sausage  
Chicken Apple Sausage

### FRENCH TOAST & BUTTERMILK PANCAKES

toppings:  
bananas foster, strawberry sauce,  
maple syrup

### SALADS

Farmers Salad  
Spinach Bacon Blue Salad  
Italian Sunday Salad  
Kale & Quinoa Salad  
Black Lentil Salad  
Shrimp Louie Salad

### CARVING TABLE

Bacon Lollis  
Texas Brisket  
Herb-Crusted Roasted Turkey  
Black Pepper  
Molasses-Glazed Ham  
Apple Smoked Slab Bacon

saucés:

BBQ mustard, Joe's BBQ,  
horseradish cream

### SUPPER TABLE

Hot Crab & Artichoke Dip  
Texas Chili  
Taco Bar  
chicken tinga, shredded beef,  
fried white fish  
Spicy Fried Chicken  
Southern Fried Chicken  
Beer Can Chicken  
Meatloaf  
Glazed Cedar Plank Salmon\*  
Pesto Pasta & Fresh Tomatoes  
Blackened Catfish  
with scallions & lemon butter  
Fried Cracker Shrimp  
Parmesan Grits  
Seven Cheese Macaroni  
Mashed Potatoes  
Honey-Glazed Carrots  
Sautéed Green Vegetables

### DIPS & SPREADS

Cornbread  
Mini Pretzels  
Tortilla Chips  
Grilled Ciabatta  
Pimento Cheese  
Onion Dip  
Guacamole

### DESSERTS

Mini Glazed Donuts  
choose: chocolate, vanilla, or maple  
Butterscotch Bread Pudding  
vanilla sauce  
Fresh Fruit Fritters  
Whirly Pop Kettle Corn  
Cinnamon Rolls  
Mini Trifles  
choose: strawberry lemon or  
black forest  
Cookies  
choose: chocolate chip,  
snicker doodle, peanut butter, or  
shortbread  
Ice Cream Bar  
choose ice cream: chocolate, vanilla, or  
strawberry  
choose topping: chocolate sauce,  
caramel sauce, whipped cream  
choose: waffle cone or cup  
Cheesecake Bars  
choose: chocolate, salted caramel, or  
tart cherry  
Key Lime Pie Bars  
Peanut Butter Mousse Bars

**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

## BRUNCH COCKTAILS

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

## 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.

<b>Double Espresso</b> 4.5	<b>Vanilla Latte</b> 4.5
<b>Macchiato</b> 4.5	<b>Caramel Latte</b> 4.5
<b>Cappuccino</b> 4.5	<b>Gibraltar</b> 4.5
<b>Americano</b> 4.5	<b>Chai Latte</b> 4.5 our house chai blend add: espresso shot +1
<b>Latte</b> 4.5	<b>Iced Coffee</b> 4.5
<b>Aztec Latte</b> 4.5 agave, cinnamon, chocolate	

<b>Mocha</b> 6.5 Founding Farmers Hot Chocolate & XOXO Espresso, topped with whipped cream	<b>NEW</b> <b>Founding Farmers Hot Chocolate</b> 6 house-made with rich & delicious Guittard® chocolate, malted milk, topped with whipped cream & chocolate shavings
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## HOT TEA

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

### Spirit White

*harmonious & gentle, tangerine, allspice, rosewater*

### Crescent Green

*supremely drinkable, sandalwood, apricot, honeycomb*

### Sunstone Black

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

### Rosella Herbal *decaf*

*bright & refreshing citrus, hibiscus, lemongrass*

## NON-ALCOHOLIC

<b>New York Egg Cream</b> 5.5 choose: chocolate or vanilla made with whole milk & jerk soda	<b>Manhattan Soda</b> 5.5 coffee, espresso, agave, jerk soda, whipped cream	<b>Fresh Squeezed Juice</b> 5 choose: orange, grapefruit	<b>Unsweetened Iced Tea</b> 4 choose: Sunstone Black or Rosella Herbal decaf, brewed fresh throughout the day <i>unlimited refills</i>
<b>Today's Rickey</b> 5.5 lime juice, jerk soda, today's syrup	<b>Scratch Soda</b> 5.5 choose: grapefruit, orange, lemon-lime, ginger, hibiscus, vanilla, or seasonal	<b>Lemonade</b> 4.5 <i>unlimited refills</i>	
		<b>Arnold Palmer</b> 4.5 <i>unlimited refills</i>	