

**5% RESTAURANT RECOVERY CHARGE**

As we continue to chart a course forward from the devastating pandemic impact on the restaurant industry, this charge supports increased supply chain costs, pandemic-related expenses, and helps the restaurant continue to be a viable business and employer as we strive for a "new normal."

**29.99  
PER PERSON**

**FARMERS MARKET BUFFET  
BRUNCH**

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



We're so glad you're here. Your server will be your guide to this absolute festival of food. Order a cup of coffee and a breakfast cocktail, ask about our additional brunch bites that may be hand delivered to your table, and then make your way to our decadent Farmers Market Buffet Brunch. We'll see you again next weekend.

**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

**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.*

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# 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, 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.

#### 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, dark cocoa, 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
<b>Latte</b> 4.5	our house chai blend add: espresso shot +1
<b>Aztec Latte</b> 4.5	.....
agave, cinnamon, chocolate	<b>Iced Coffee</b> 4.5
	<b>Nitro Cold Brew</b> 4.5
	.....
<b>Mocha</b> 6.5	<b>Founding Farmers</b> 6
Founding Farmers Hot Chocolate & XOXO Espresso, topped with whipped cream	<b>Hot Chocolate</b>
	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

<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>