

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

sauses:

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% 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

BRUNCH COCKTAILS

Bloody Mary 10 Founding Spirits Vodka infused with pepper	Bellini 10 peach purée, sparkling cava	Pimm's Cup 12 Founding Spirits Dry Gin, pimm's no. 1, curaçao, lime, ginger	All The Way Up* 12 Founding Spirits Vodka, cognac, cold brew coffee, house-made coconut milk, coffee syrup, egg white
Mimosa 10 orange juice, sparkling cava	Strawberry Fizz* 10 Founding Spirits Vodka, lime, strawberry, vanilla, egg white	Corpse Reviver 12 Founding Spirits Dry Gin, absinthe, curaçao, lillet blanc, lemon	
Southside 10 Founding Spirits Dry Gin, lemon, orange bitters, mint	Ramos Gin Fizz* 12 Founding Spirits Dry Gin, citrus, vanilla, whole 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	Manhattan Soda 5.5 coffee, espresso, agave, jerk soda, whipped cream	Fresh Squeezed Juice 5 choose: orange, grapefruit	Unsweetened Iced Tea 4 choose: Sunstone Black or Rosella Herbal decaf, brewed fresh throughout the day <i>unlimited refills</i>
Today's Rickey 5.5 lime juice, jerk soda, today's syrup	Scratch Soda 5.5 choose: grapefruit, orange, lemon-lime, ginger, hibiscus, vanilla, or seasonal	Lemonade 4.5 <i>unlimited refills</i>	
		Arnold Palmer 4.5 <i>unlimited refills</i>	