

5% RESTAURANT RECOVERY CHARGE

While there are many ways society is rebuilding itself post-pandemic, there continues to be devastating and long-lasting impacts on the full-service restaurant industry. Our recovery charge was created so that we can continue to operate as a viable business, employer, and neighbor. The charge helps cover pandemic-related losses and debts; vaccines, boosters, and mental health services for our team members and their families; as well as our ongoing community efforts. We appreciate your continued support by dining in our restaurants.

32.50
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, and then make your way to our decadent Farmers Market Buffet Brunch. We'll see you again next weekend.

LIGHT BREAKFAST

Yogurt Parfait
Coconut Chia Bowl
Fresh Fruit
Brûléed Grapefruit

EGGS

Eggs Benedict*
Bird in a Nest
with chipotle hollandaise
Scrambled Eggs
Chef Joe's Scramble

FRENCH TOAST & BUTTERMILK PANCAKES

toppings:
bananas foster, strawberry
sauce, maple syrup

FARM SIDES

Cheesy Cheddar Grits
Seven Cheese Macaroni
Mashed Potatoes
Honey-Glazed Carrots
Sautéed Green Vegetables
Hash Browns
Pork Maple Sausage
Chicken Apple Sausage
Applewood Smoked Bacon

CARVING STATION

Bacon Lollis
Texas Brisket
Herb-Crusted Roasted Turkey
Roasted Beef
Molasses-Glazed Ham

sauces:

BBQ mustard, Joe's BBQ,
horseradish cream

SUPPER FAVORITES

Texas Chili
Taco Bar
chicken tinga, shredded beef,
fried white fish

Salmon Cakes
Blackened Maryland
Blue Catfish
Fried Fish
Spicy Fried Chicken
Southern Fried Chicken
Meatloaf
Maple-Apricot Glazed Salmon*
Pesto Pasta & Fresh Tomatoes
Lasagne
Paella
Biscuits & Gravy

SALADS

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

BREADS & SPREADS

Pimento Cheese
Hot Crab & Artichoke Dip
Spinach Dip
Onion Dip
Guacamole
Farmers Salsa
Cornbread
Blueberry Muffins
Mini Pretzels
Tortilla Chips
Grilled Ciabatta

DESSERTS

Mini Glazed Donuts
chocolate, vanilla, or maple
Cinnamon Rolls
Butterscotch Bread Pudding
vanilla sauce
Whirley Pop Kettle Corn
Cookies
chocolate chip, snicker doodle, peanut
butter, or shortbread
Ice Cream Sundae Station
Cheesecake
vanilla bean, chocolate,
or salted caramel
Key Lime Pie
Peanut Butter Mousse Pie

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

Mimosa orange or grapefruit juice, sparkling wine	10.50	Bloody Mary Founding Spirits Vodka, house mix	12.50	Pimm's Cup Founding Spirits Dry Gin, pimm's no 1, curaçao, lime, ginger	13.50
Bellini peach purée, sparkling wine	11.50	Breakfast on the Boulevard Founding Spirits Bourbon, Founding Spirits American Amaro infused with our XOXO Espresso, campari	12.50	Corpse Reviver Founding Spirits Dry Gin, curaçao, lillet blanc, lemon, absinthe	13.50
Strawberry Fizz* Founding Spirits Vodka, lime, strawberry, vanilla, egg white	11.50	All The Way Up* Founding Spirits Vodka, cognac, Founding Farmers Friendship Blend coffee, coconut, egg white	12.50	Ramos Gin Fizz* Founding Spirits Dry Gin, lemon, lime, orange flower, vanilla, milk, egg white	13.50
Southside Founding Spirits Dry Gin, lemon, mint, Founding Spirits clementine bitters	11.50				



Follow this QR code to our
full cocktail menu.

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

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.

Iced Coffee 4.75

Nitro Cold Brew 4.75

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.

Double Espresso 4.75

Macchiato 5.50

Cappuccino 5.50

Americano 5.50

Latte 5.50

choose: original, vanilla,
or caramel

Mocha 7

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

Aztec Latte 5.50

agave, cinnamon,
chocolate, cayenne

Chai Latte 5.50

our house chai blend

Gibraltar 5.50

equal parts espresso
& steamed milk

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

Sunstone Black

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

White

harmonious & gentle

Green

supremely drinkable & fresh

Rosella Herbal *decaf*

bright & refreshing citrus, hibiscus, lemongrass

NON-ALCOHOLIC

Scratch Soda 4.99

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

Zero-Proof Sparkling Seltzer 4.99

*Perfectly carbonated with state-of-the-art
Japanese Suntory machine.*

green tea & honey, grapefruit, citrus,
or citrus & mint

Today's Rickey 4.99

lime juice, seltzer, today's syrup

Lemonade or Arnold Palmer 4.99

unlimited refills

Unsweetened Iced Tea 4.99

Sunstone Black or Rosella Herbal decaf
unlimited refills

Fresh Squeezed Juice 5.50

orange or grapefruit