

35.50
PER PERSON

FARMERS MARKET BUFFET BRUNCH

CHILDREN
3 and under free,
ages 4-12 for 18.50



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
Maple Pork Sausage
Chicken Apple Sausage
Applewood Smoked Bacon

CARVING STATION

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

saucers:

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*
Walnut-Pesto Pasta
& Fresh Tomatoes
Lasagna
Paella
Biscuits & Gravy
SALADS
Farmers Salad*
Spinach Bacon Blue Salad
Italian Marinated Tomato
& Aged Provolone Salad
Kale & Quinoa Salad
Black Lentil Salad
Shrimp Louie Salad

BREADS & SPREADS

Pimento Cheese
Hot Crab & Artichoke Dip
Spinach Dip
Sour Cream & Onion Dip
Guacamole
Farmers Salsa
Skillet Cornbread
Blueberry Muffins
Mini Pretzels
Corn 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, snickerdoodle, peanut
butter, or shortbread
Ice Cream Sundae Station
Cheesecake
vanilla bean, chocolate,
or salted caramel
Key Lime Pie

TAKE OUR CHOCOLATE HOME

Purchase our handcrafted Founding
Farmers Chocolate with classic milk
and dark chocolate selections.

A 22% gratuity will automatically be applied to parties of 8 or more. **DEAR GUESTS WITH ALLERGIES**, your safety is paramount. Not all ingredients are listed. Because of our scratch kitchen, we strongly recommend individuals with severe allergies susceptible to cross-contact do not dine in the restaurant as we cannot guarantee your safety. *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.

BEVERAGES

BRUNCH COCKTAILS

Mimosa orange or grapefruit juice, sparkling wine	12.50	Bloody Mary Founding Spirits Vodka, house mix	14.50	Pimm's Cup Founding Spirits Dry Gin, pimm's no 1, curaçao, lime, ginger	15.50
Bellini peach purée, sparkling wine	13.50	Breakfast on the Boulevard Founding Spirits Bourbon, amaro infused with our XOXO Espresso, campari	14.50	Corpse Reviver Founding Spirits Dry Gin, curaçao, lillet blanc, lemon, absinthe	15.50
Strawberry Fizz* Founding Spirits Vodka, lime, strawberry, vanilla, egg white	13.50	All The Way Up* Founding Spirits Vodka, cognac, Founding Farmers Friendship Blend coffee, coconut, egg white	14.50	Ramos Gin Fizz* Founding Spirits Dry Gin, lemon, lime, orange flower, vanilla, milk, egg white	15.50
Southside Founding Spirits Dry Gin, lemon, mint, orange bitters	14.50				



Follow this QR code to our
full cocktail menu.

OUR ROASTED COFFEE

KNOW YOUR GROWER. KNOW YOUR ROASTER.

We roast our own truly exceptional coffee & espresso beans in small batches using fully traceable, high-quality beans sourced 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 4.99 Medium Roast

*well-rounded & sweet, chocolate, caramel,
hint of citrus, smooth finish*

Our proprietary house-roasted blend of Latin American beans from Guatemala, Brazil Mogiana, and Colombia Excelso.

Farmers Decaf 4.99 Medium Roast

*well-balanced & creamy, milk chocolate & raisin
Mexico Esmeralda, naturally decaffeinated.*

Our Cold Brew 4.99 *smooth & rich, caramel, floral overtones, depths of honey & bittersweet chocolate*

Colombia Excelso & Costa Rican Terrazu,
roasted separately and then brewed together.

dairy selection: whole, nonfat, half & half
sub: almond, coconut, soy, oat +.75 add: espresso shot +7

XOXO Espresso

*full-bodied, smooth, creamy dark chocolate & almond
Brazil Mogiana, sourced from a sustainable
cooperative in São Paulo, Brazil.*

Double Espresso 4.99

Macchiato 5.50

Cappuccino 5.50

Americano 5.50

Latte 5.50 choose: original, vanilla, or caramel

Aztec Latte 5.50

*agave, cinnamon,
chocolate, cayenne*

Chai Latte 5.50 our house chai blend

Mocha 5.99

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

Founding Farmers 5.99 Hot Chocolate

house-made with rich
& delicious Guittard®
chocolate, 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.

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 grapefruit, orange, lemon lime, ginger, hibiscus, vanilla, or seasonal	4.99	Today's Rickey lime juice, seltzer, today's syrup	4.99	Unsweetened Iced Tea Sunstone Black or Rosella Herbal decaf <i>unlimited refills</i>	4.99
Sugar-Free Seltzer <i>Perfectly carbonated with state-of-the-art Japanese Suntory machine.</i> grapefruit, citrus, or citrus & mint	4.99	Lemonade or Arnold Palmer <i>unlimited refills</i>	4.99	Cold-Pressed Juice orange or grapefruit	4.99