

FOUNDING SPIRITS

OUR FARMER-OWNED DISTILLERY

FOUNDING SPIRITS BARREL-AGED COCKTAILS

Three of our favorite classic cocktails aged in-house in oak barrels | 12.50



OLD FASHIONED • SAZERAC CHELSEA'S MANHATTAN

OUR VODKA

Founding Spirits Mule Founding Spirits Vodka, lime, ginger, mint	11.50
Cucumber Delight Founding Spirits Vodka, domaine de canton, lemon, cucumber, cantaloupe	12.50
Clementine Cooler Founding Spirits Vodka infused with clementines, maraschino liqueur, lime, mint, Beyla honey, Founding Spirits clementine bitters	12.50
Fraise Fling Founding Spirits Vodka, lemon, lychees, strawberry, agave, sparkling wine	12.50
Farmer's Daughter Founding Spirits Vodka, domain de canton, st. germain, lime, passion fruit, raspberry, bitters	12.50
Chi Chi Colada Founding Spirits Vodka, pineapple, coconut cream	12.50

OUR DRY GIN

GIN & TONICS

Proper Founding Spirits Dry Gin or Founding Spirits Dry Gin infused with strawberry, tonic	11.50
Frozen Founding Spirits Dry Gin, house tonic, lime	11.50
G&T Fizz* Founding Spirits Dry Gin, house tonic, lime, lemon grass, egg white	11.50
The Constitution Founding Spirits Dry Gin infused with blueberry, ginger & chamomile, lemon	11.50
Southside Founding Spirits Dry Gin, lemon, mint, Founding Spirits clementine bitters	11.50
Easy Peasy Founding Spirits Dry Gin, aperol, lemon, cucumber	12.50
Rosella Spritz Founding Spirits Dry Gin, lime, rosella tea	12.50
The Baroness Founding Spirits Dry Gin, campari, lime, mint	13.50

OUR BOURBON

Bourbon Sour* Founding Spirits Bourbon, lemon, egg white	11.50
Coconut Old Fashioned Founding Spirits Bourbon infused with coconut, cinnamon, bitters	12.50
Maple Bourbon Smash Founding Spirits Bourbon infused with birch, lemon, orange, maple, bitters	12.50
Sunstone Collins Founding Spirits Bourbon infused with sunstone black tea, lemon	12.50
The Preakness Founding Spirits Bourbon, Founding Spirits Vodka, grand marnier, lemon, orange, pineapple, bitters	12.50
Bourbon Colada Founding Spirits Bourbon infused with coconut, pineapple, coconut cream	12.50
Farmer John Founding Spirits Bourbon, curaçao, lemon	13.50
Bourbon Mule Founding Spirits Bourbon, lime, ginger	13.50
Mint Julep Founding Spirits Bourbon, mint, bitters	13.50
New York Sour Founding Spirits Bourbon, lemon, red wine float	13.50

OUR RYE

You Caught My Rye Founding Spirits Rye, campari, lime, almond, bitters	12.50
Blackberry Sour* Founding Spirits Rye, grand marnier, lemon, blackberry, bitters, egg white	13.50
Ward Eight Founding Spirits Rye, sweet vermouth, lemon, orange, grenadine, bitters	13.50

Founding Spirits Martini	11.50
Founding Spirits Vodka or Founding Spirits Dry Gin	mini 6.50 with a sidecar 13.50
choose: classic or dirty	



DISTILLED & BOTTLED AT FARMERS & DISTILLERS
IN WASHINGTON, D.C.

TEQUILA

Rosella Margarita blanco tequila, domain de canton, lime, rosella tea	12.50
THE MARGARITA 2019* ★ MIKE V'S FAVE A perfect balance of sweet & sour. Handcrafted to be so light & refreshing you'll want more than one. 100% agave tequila, cointreau, citrus, egg white	13.50
choose: salt or no salt; pebble ice or cubes	
Strawberry Ginger Margarita blanco tequila, patrón citrónge, lime, strawberry, ginger, mint	13.50
Paloma blanco tequila, grapefruit, lime, agave, mezcal	13.50
Spicy Paloma blanco tequila, yellow chartreuse, grapefruit, lime, chipotle	13.50
The Clementine reposado tequila infused with clementine & chili, bénédictine, lime, pineapple, agave	13.50

RUM

Buck's Best Mai Tai* blend of dark rums, curaçao, lime, almond, bitters, passion fruit foam	12.50
El Presidente white rum, lime, pineapple, grenadine	12.50
Dark 'n Stormy dark rum, lime, ginger	12.50
Painkiller dark rum, overproof rum, pineapple, coconut, orange, nutmeg	12.50
Rum Punch dark rum, lemon, grapefruit, white tea, Founding Spirits clementine bitters, tiki bitters	13.50

MOJITOS

Classic white rum, lime, mint, bitters	12.50
Old Cuban white rum, lime, mint, bitters, sparkling wine	12.50
Mojito Daiquiri white rum, lime, mint	12.50

NON-ALCOHOLIC BEVERAGES 5.99

Zero-Proof Sparking Seltzers green tea & honey, grapefruit, citrus, or citrus & mint	Scratch Soda grapefruit, orange, lemon-lime, ginger, hibiscus, vanilla, or seasonal	Today's Rickey lime juice, seltzer, today's syrup
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WINE & BEER

BUBBLY

Simonet Blanc de Blancs Brut Burgundy, France <i>pear, apple, white flowers, refreshing</i>	12.50 37.50
Conde de Subirats Cava Rosé Cava, Spain <i>rose hips, bright raspberry, luscious</i>	13.50 40.50

ROSÉ

Our Virginia Vines Rosé Madison, VA 2020 <i>Vintners are Farmers®</i> Our distinctly Virginian wine is handcrafted with our vintner partner at Early Mountain Vineyards. <i>strawberry, rose hips, light & drinkable, delicate finish</i>	14.50 43.50
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RED

Böen Pinot Noir Central Coast, CA 2019 <i>bright cherry, dark chocolate, rich finish</i>	15.50 46.50
Duckhorn Migration Pinot Noir Sonoma Coast, CA 2018 <i>ripe plum, pepper, cocoa, silky finish</i>	21.50 64.50

AMERICAN & CRAFT BEER

DRAFT

Pabst Blue Ribbon lager 4.7%	5.50
Sly Fox Pikeland Pilsner pilsner PA 4.9%	7.50
2SP Delco Lager lager PA 4%	7.50
Tröegs Dreamweaver wheat ale PA 4.8%	7.50
Victory Golden Monkey belgian PA 9.5%	7.50
Yards Philadelphia Pale Ale ale PA 4.6%	7.50
Sierra Nevada Hazy Little Thing hazy IPA CA 6.7%	7.50
Neshaminy Creek County Line IPA IPA PA 6.6%	7.50
Goose Island Neon Beer Hug IPA IPA IL 7%	7.50
Workhorse West Coast IPA IPA PA 7%	7.50
Deschutes Fresh Squeezed IPA IPA OR 6.4%	7.50
Local & Seasonal Draft	8.50
CIDER	
Jack's Original Hard Cider PA 5.5%	7.50

WHITE

Pike Road Pinot Gris Willamette Valley, OR 2020 <i>citrus, green apple, crisp</i>	13.50 40.50
Cortenova Pinot Grigio Veneto, Italy 2020 <i>stonefruit, honeysuckle, pear, lively finish</i>	14.50 43.50
Sean Minor "Four Bears" Sauvignon Blanc CA 2019 <i>pink grapefruit, ripe melon, complex</i>	15.50 46.50
Babich Sauvignon Blanc Marlborough, New Zealand 2019 <i>juicy grapefruit, meyer lemon, bright finish</i>	16.50 49.50
Fox Run Dry Riesling Finger Lakes, NY 2017 <i>fresh white flowers, crisp, green fruit, delicate</i>	12.50 37.50
DeLoach Chardonnay Russian River Valley, CA 2019 <i>crisp green apple, melon, oak, well-rounded finish</i>	15.50 46.50
Duckhorn Decoy Limited Chardonnay Sonoma, CA 2020 <i>white flowers, citrus, rich & bold finish</i>	20.50 61.50

Montefresco Montepulciano d'Abruzzo Abruzzo, Italy 2019 <i>ripe cherry, red plum, bright finish</i>	12.50 37.50
Marchesi Biscardo Corvina Veneto, Italy 2018 <i>cherry, plum, elegant spice, lingering finish</i>	15.50 46.50
Faustino Tempranillo Rioja, Spain 2019 <i>ripe fruity aromas, toffee, balanced finish</i>	12.50 37.50
Kaiken Malbec Reserva Mendoza, Argentina 2019 <i>ripe cherry, baking spice, refined finish</i>	15.50 46.50
Philly Style Cabernet Sauvignon Columbia Valley, WA 2019 <i>rich berry, vanilla, smooth, light & dry finish</i>	13.50 40.50
Raymond Vineyards Sommelier Select Cabernet Sauvignon Napa Valley, CA 2018 <i>cherry, plum, smooth finish</i>	21.50 64.50

5% RESTAURANT RECOVERY CHARGE

While society is rebounding well, the pandemic has had devastating and long-lasting impact on the restaurant industry. This charge supports our recovery and ensures we can continue to operate as a viable business, employer, and neighbor. It covers pandemic-related losses and expenses, vaccine clinics and mental health benefits for our team and their families, and ongoing community efforts.