

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.

BREAKFAST

SHARE PLATES

serves 2-3

Buttermilk Biscuits 10.99
house jam, ND honey butter with J.Q. Dickinson salt

Uncle Buck's Beignets 10.99
raspberry, chocolate & caramel sauces

Our Peanut Butter Banana Toast 12.99
house-ground peanut butter, our marshmallow fluff, shaved chocolate, honey-roasted peanuts

Blueberry Muffins
crunchy cinnamon sugar streusel
ONE 4 **SIX** 19 **TWELVE** 36

BOWLS

Hot Steel-Cut Oatmeal 9.99
vanilla bean cream, brown sugar

Greek Yogurt, Berries & Granola 12.99

Coconut Chia 12.99
apples, strawberries, blueberries, blackberries, almonds, crunchy granola, peanut butter, honey

FRENCH TOAST

Classic Brioche 11.99

Vanilla Cream Filled 12.99
choose topping:
strawberries & cream +3
bananas foster +3
Maine blueberry compote +3

FARMHOUSE WAFFLES

Original 10.99

Strawberries & Cream 12.99

Bananas Foster 12.99

Maine Blueberry Compote 12.99

BUTTERMILK PANCAKES

Original 11.99

Chocolate Chip 12.99

Bananas Foster 13.99

Maine Blueberry 13.99

FOUNDING FARMERS BREAKFAST

13.99

Two Eggs*
any style

CHOICE OF MEAT

Applewood Smoked Bacon

Maple Pork Sausage

Chicken Apple Sausage

Veggie Patty

Thick-Cut Ham

Steak* +5

CHOICE OF SIDE

Hash Browns

Cheesy Cheddar Grits

Farmers Salad*

Fresh Fruit

Seasoned Tomatoes

Brûléed Grapefruit

CHOICE OF BREAD

baked daily, butter, house jam

English Muffin

Multigrain

Ciabatta

Apple Walnut Raisin

Buttermilk Biscuit

Bagel
plain, poppy, sesame, everything

Pancakes +3

French Toast +3

FARMHOUSE FAVORITES

Avocado & Egg White Toast 13.99

Breakfast Street Tacos 13.99
scrambled eggs, applewood smoked bacon, cotija cheese, cilantro, Bucky's hot sauce, served with hash browns & farmers salsa

Breakfast Chicken & Waffles 16.99
scrambled eggs, white gravy

EGGS

BENEDICTS*

house-made english muffin, choice of one side

Traditional Ham 15.99

Spinach & Tomato 15.99

Crab Cake 21.99

PAN SCRAMBLES

choice of one side, choice of bread

Roasted Vegetable 14.99
egg whites, cheddar, squash, carrots, broccoli, bell pepper, spinach, onion

Spinach, Mushroom & Onion 16.99
white cheddar

Ham & White Cheddar 16.99

Chef Joe's Original 16.99
chicken apple sausage, ground beef, hash browns, spinach

Southwestern 16.99
chilies, onions, pepper jack, cotija cheese, cilantro, farmers salsa, corn tortilla strips

POACHED EGG HASHES*

choice of bread

Beef Pastrami 16.99
bell pepper, onion, creole mustard hollandaise

Goat Cheese & Beet 16.99
bell pepper, onion, hollandaise

We serve 100% Grade A Maple Syrup from our partnership with Cornell University's Maple Program in the Adirondacks of upstate New York.

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

BREAKFAST COCKTAILS

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

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

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

Aztec Latte 5.50

agave, cinnamon, chocolate, cayenne

Chai Latte 5.50

our house chai blend

Gibraltar 5.50

equal parts espresso & steamed milk

Mocha 7

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

Founding Farmers Hot Chocolate 6.50

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.

Sunstone Black

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

White

harmonious & gentle

5.50

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	Today's Rickey 4.99 lime juice, seltzer, today's syrup	Farmers Tea 5.50 Sunstone Black, sweetened with agave nectar <i>unlimited refills</i>
Zero-Proof Sparkling Seltzer 4.99 <i>Perfectly carbonated with state-of-the-art Japanese Suntory machine.</i> green tea & honey, grapefruit, citrus, or citrus & mint	Lemonade or Arnold Palmer 4.99 <i>unlimited refills</i>	Fresh Squeezed Juice 5.50 orange or grapefruit
	Unsweetened Iced Tea 4.99 Sunstone Black or Rosella Herbal decaf <i>unlimited refills</i>	