

5% RESTAURANT RECOVERY CHARGE

As we continue to chart a course forward from the devastating pandemic impact on the restaurant industry, this charge supports increased supply chain costs, pandemic-related expenses, and helps the restaurant continue to be a viable business and employer as we strive for a "new normal."

BREAKFAST

STARTERS

Jefferson Filled Donut 3

Flaky & tender croissant-donut, filled with delicious goodness.

Buttermilk Biscuits 6.99

ND honey butter, J.Q. Dickinson salt

OATMEAL & YOGURT

Oatmeal with Fixings 7.99

Greek Yogurt, Berries & Granola 10.99

FRENCH TOAST

Our Farmers upstate NY Grade A maple syrup

Bourbon Battered 9.99

Vanilla Cream Filled 10.99 bananas foster +3

FARMHOUSE WAFFLES

Our Farmers upstate NY Grade A maple syrup

Original 8.99

Blueberry 10.99

Bananas Foster 10.99

BUTTERMILK PANCAKES

Our Farmers upstate NY Grade A maple syrup

Original 9.99

Strawberry Lemon Curd 10.99

Blueberry 11.99

Bananas Foster 11.99

Biscuits & Gravy* 12.99

poached egg, pork sausage, choice of one side

FOUNDING FARMERS BREAKFAST

11.99

Two Eggs* any style

CHOICE OF MEAT

Virginia Ham

Pork Sausage

Chicken Apple Sausage

Applewood Smoked Bacon

IMPOSSIBLE™ Breakfast Patty +2

NY Strip Steak* +5

CHOICE OF SIDE

Hash Browns

Grits

Farmers Salad*

Fruit

Tomatoes

CHOICE OF BREAD

baked on site daily

Buttermilk Biscuit

English Muffin

Multigrain Toast

Toasted Ciabatta

two sides instead of bread +3

FARMHOUSE PLATTER

14.99

Choice of Meat

chicken fried steak or southern fried chicken

Choice of Pastry

waffle or Jefferson donut

Scrambled Eggs*

White Gravy

EGGS

BENEDICTS*

choice of one side

Traditional Ham 13.99

Spinach & Tomato 13.99

Crab Cake 19.99

PAN SCRAMBLES

served with a buttermilk biscuit & choice of one side

Roasted Vegetable 12.99

egg whites, white cheddar, onion, carrot, broccoli, bell pepper, spinach

Sausage, Mushroom & Spinach 14.99

white cheddar, onion

POACHED EGG HASHES*

served with a buttermilk biscuit

Beef Pastrami 14.99

onion, bell pepper, hollandaise

Goat Cheese & Beet 14.99

onion, bell pepper, hollandaise

Hangover Hash 14.99

chili, pimento cheese, hollandaise

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

Brunch Bubbles 10	Mimosa 10 orange juice, sparkling cava	Pimm's Cup 12 Founding Spirits Dry Gin, pimm's no. 1, curaçao, lime, ginger	Corpse Reviver 12 Founding Spirits Dry Gin, absinthe, curaçao, lillet blanc, lemon
Strawberry Fizz* 10 Founding Spirits Vodka, lime, strawberry, vanilla, egg white	Bellini 11 peach purée, sparkling cava	Ramos Gin Fizz* 12 Founding Spirits Dry Gin, citrus, vanilla, milk, egg white	All The Way Up* 12 Founding Spirits Vodka, cognac, cold brew coffee, house-made coconut milk, coffee syrup, egg white
Bloody Mary 11 Founding Spirits Vodka infused with pepper	Southside 12 Founding Spirits Dry Gin, lemon, orange bitters, mint		

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 4

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

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.

Seasonal Single Origin Varietal

Ask your server about today's house-roasted varietal.

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

XOXO Espresso

full-bodied, dark cocoa, cranberry, toasted nut

Our proprietary house-roasted blend of East African & Latin American beans.

Double Espresso 4.5	Vanilla Latte 4.5
Macchiato 4.5	Caramel Latte 4.5
Cappuccino 4.5	Gibraltar 4.5
Americano 4.5	Chai Latte 4.5
Latte 4.5	our house chai blend
Aztec Latte 4.5	add: espresso shot +1
agave, cinnamon, chocolate	Iced Coffee 4.5
Mocha 6.5	Founding Farmers Hot Chocolate 6
Founding Farmers Hot Chocolate & XOXO Espresso, topped with whipped cream	house-made with rich & delicious Guittard® chocolate, malted milk, topped with whipped cream & chocolate shavings

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	Scratch Soda 5.5 choose: grapefruit, orange, lemon-lime, ginger, hibiscus, vanilla, or seasonal	Farmers Sweet Tea 4.5 Sunstone Black sweetened with agave nectar <i>unlimited refills</i>
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	Lemonade or Arnold Palmer 4.5 <i>unlimited refills</i>	