

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.

TASTY BITES

- Fried Shrimp
- Fried Green Tomatoes
- Farm Breads
brie apple or prosciutto
- Glazed Bacon Lollis

LIGHT BREAKFAST

- Yogurt Parfaits
- Plain Yogurt
- Coconut Chia Bowl
- Brûléed Orange
- Fresh Fruit

**FRENCH TOAST
& BUTTERMILK
PANCAKES**

- toppings:
bananas foster,
strawberry sauce, or
maple syrup

EGGS

- Scrambled Eggs
- Sausage Gravy & Biscuits
- Spinach, Mushroom & Cheese Scramble
- Eggs Benedict Florentine*
- Traditional Ham Benedict*

SALADS

- Farmers Salad*
- Spinach Bacon Blue Salad
- Many Vegetable Salad
- Kale Salad
- Farro Arugula Salad

BREADS & SPREADS

- Hot Crab & Artichoke Dip
- Spinach Dip
- Southwest Pepper Spread
- Onion Dip
- Farmers Salsa
- Pimento Cheese Dip
- Buttermilk Biscuits
- Cornbread
- Grilled Ciabatta
- Tortilla Chips

CARVING STATION

- Molasses-Glazed Ham
- Roasted Beef
- saucés:
BBQ mustard, Joe's BBQ,
horseradish cream

SUPPER FAVORITES

- Southern Fried Chicken
- Spicy Fried Chicken
- Texas Chili
- Shrimp & Grits
- Glazed Cedar Plank Salmon*
- Lasagna
- Meatloaf
- Baked Macaroni
- Chicken Pot Pie

FARM SIDES

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

DESSERTS

- Mini Glazed Donuts
chocolate, vanilla, or maple
- Butterscotch Bread Pudding
vanilla sauce
- Caramel Corn
- Cinnamon Rolls
- Mini Trifles
strawberry lemon or black forest
- Cookies
chocolate chip, snickerdoodle, peanut
butter, or shortbread
- House-Churned Ice Cream
scoops & sundaes
- 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.*

Menu & pricing subject to change

FFT • 1/14/23 • F

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BEVERAGES

BRUNCH 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 | | |



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

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 5.50

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 | 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> | |