

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."

**29.99
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, ask about our additional brunch bites that may be hand delivered to your table, and then make your way to our decadent Farmers Market Buffet Brunch. We'll see you again next weekend.

**TASTY BITES FROM
THE KITCHEN**

- Fried Shrimp
- Fried Green Tomatoes
- Farm Breads
choose: Brie Apple or Prosciutto
- Glazed Bacon Lollis
- Buttermilk Pancakes

LIGHT BREAKFAST

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

**FRENCH TOAST
TABLE**

- French Toast
toppings:
Bananas Foster,
Strawberry Sauce, or
Maple Syrup

BREAKFAST

- Scrambled Eggs
- Sausage Gravy & Biscuits
- Spinach, Mushroom & Cheese Scramble
- Eggs Benedict Florentine*
- Traditional Ham Benedict*
- Hash Browns
- Chicken Apple Sausage
- Pork Sausage

DIPS & SPREADS

- Hot Crab & Artichoke Dip
- Southwest Pepper Spread
- Onion Dip
- Pimento Cheese Dip
- Biscuits
- Cornbread
- Grilled Ciabatta

SALADS

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

SUPPER TABLE

- Southern Fried Chicken
- Spicy Fried Chicken
- Texas Chili
- Shrimp & Grits
- Glazed Cedar Plank Salmon*
- Lasagna
- Meatloaf
- Roasted Turkey & Gravy
- Chicken Pot Pie
- Parmesan Grits
- Seven Cheese Macaroni
- Mashed Potatoes
- Hearth Vegetables
- Sautéed Green Vegetables

CARVING TABLE

- Slab Bacon
- House Ham
- Brisket
sauces:
BBQ mustard, Joe's BBQ,
horseradish cream

DESSERTS

- Mini Glazed Donuts
choose: chocolate, vanilla, or maple
- Butterscotch Bread Pudding
vanilla sauce
- Fresh Fruit Fritters
- Whirly Pop Kettle Corn
- Cinnamon Rolls
- Mini Trifles
choose: strawberry lemon or
black forest
- Cookies
choose: chocolate chip,
snickerdoodle, peanut butter, or
shortbread
- Ice Cream Bar
choose ice cream: chocolate, vanilla, or
strawberry
choose topping: chocolate sauce,
caramel sauce, whipped cream
choose: waffle cone or cup
- Cheesecake Bars
choose: chocolate, salted caramel, or
tart cherry
- Key Lime Pie Bars
- Peanut Butter Mousse Bars

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

BRUNCH COCKTAILS

Glass of Bubbly	10	Bloody Mary	12	Pimm's Cup	13
Mimosa	10	Founding Spirits Vodka, house mix		Founding Spirits Dry Gin, pimm's no 1, curaçao, lime, ginger	
orange juice, sparkling wine		Breakfast on the Boulevard	12	Corpse Reviver	13
Bellini	11	Founding Spirits Bourbon, Founding Spirits American Amaro infused with our XOXO Espresso, campari		Founding Spirits Dry Gin, curaçao, lillet blanc, lemon, absinthe	
peach purée, sparkling wine		All The Way Up*	12	Ramos Gin Fizz*	13
Strawberry Fizz*	11	Founding Spirits Vodka, cognac, Founding Farmers Friendship Blend coffee, coconut, egg white		Founding Spirits Dry Gin, lemon, lime, orange flower, vanilla, milk, egg white	
Founding Spirits Vodka, lime, strawberry, vanilla, egg white					
Southside	11				
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 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 add: espresso shot +1	
Aztec Latte	4.5	Iced Coffee	4.5
agave, cinnamon, chocolate			
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

Scratch Soda	5.5	Today's Rickey	5.5	Nitro Farmers Tea	4.5
choose: grapefruit, orange, lemon-lime, ginger, hibiscus, vanilla, or seasonal		lime juice, seltzer, today's syrup		creamy & rich, Sunstone Black, sweetened with agave nectar	
Seltzer	5.5	Fresh Squeezed Juice	5	<i>unlimited refills</i>	
sugar-free		choose: orange, grapefruit, or cranberry		Unsweetened Iced Tea	4
choose: green tea, grapefruit, citrus, or citrus & mint		Lemonade or Arnold Palmer	4.5	choose: Sunstone Black or Rosella Herbal decaf, brewed fresh throughout the day	
		<i>unlimited refills</i>		<i>unlimited refills</i>	