

WELLNESS CHARGE

We believe hospitality begins with a healthy team and a stable, equitable work environment. To ensure both, a 5% surcharge is added to all dine-in checks that supports free mental health resources for our teams and their families, access to health insurance, paid sick leave, and increased operating costs. It is not a gratuity. Our goal is to be transparent while maintaining the value and standards our guests have come to know and love. We appreciate your support and kindness. If you would prefer, we will remove the charge upon request.

32.99
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, 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
sauces:
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

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BEVERAGES

BRUNCH COCKTAILS

<p>Mimosa 10.99 orange or grapefruit juice, sparkling wine</p> <p>Bellini 11.99 peach purée, sparkling wine</p> <p>Strawberry Fizz* 11.99 Founding Spirits Vodka, lime, strawberry, vanilla, egg white</p> <p>Southside 11.99 Founding Spirits Dry Gin, lemon, mint, Founding Spirits clementine bitters</p>	<p>Bloody Mary 12.99 Founding Spirits Vodka, house mix</p> <p>Breakfast on the Boulevard 12.99 Founding Spirits Bourbon, Founding Spirits American Amaro infused with our XOXO Espresso, campari</p> <p>All The Way Up* 12.99 Founding Spirits Vodka, cognac, Founding Farmers Friendship Blend coffee, coconut, egg white</p>	<p>Pimm's Cup 13.99 Founding Spirits Dry Gin, pimm's no 1, curaçao, lime, ginger</p> <p>Corpse Reviver 13.99 Founding Spirits Dry Gin, curaçao, lillet blanc, lemon, absinthe</p> <p>Ramos Gin Fizz* 13.99 Founding Spirits Dry Gin, lemon, lime, orange flower, vanilla, milk, egg white</p>
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Follow this QR code to our full cocktail menu.

OUR ROASTED COFFEE

KNOW YOUR GROWER. KNOW YOUR ROASTER.

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 6.50

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.

5.50

Sunstone Black

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

Green

supremely drinkable & fresh

White

harmonious & gentle

Rosella Herbal *decaf*

bright & refreshing citrus, hibiscus, lemongrass

NON-ALCOHOLIC

<p>Scratch Soda 4.99 grapefruit, orange, lemon-lime, ginger, hibiscus, vanilla, or seasonal</p> <p>Sugar-Free Seltzer 4.99 <i>Perfectly carbonated with state-of-the-art Japanese Suntory machine.</i> grapefruit, citrus, or citrus & mint</p>	<p>Today's Rickey 4.99 lime juice, seltzer, today's syrup</p> <p>Lemonade or Arnold Palmer 4.99 <i>unlimited refills</i></p> <p>Unsweetened Iced Tea 4.99 Sunstone Black or Rosella Herbal decaf <i>unlimited refills</i></p>	<p>Farmers Tea 5.50 Sunstone Black, sweetened with agave nectar <i>unlimited refills</i></p> <p>Fresh Squeezed Juice 5.50 orange or grapefruit</p>
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