

4% TEMPORARY PANDEMIC SURCHARGE
As we chart a course for the survival of our restaurants, this dine-in only charge helps us feed laid-off workers and covers pandemic-related expenses, including PPE.

29.99
PER PERSON

FARMERS MARKET SERVED
BRUNCH

CHILDREN
6 and under free,
ages 7-12 for 15



We're so glad you're here. We've modified our service so you can safely enjoy the decadence of our Farmers Market Brunch. Our team will direct you to our buffet, ensuring adequate social distancing, and our buffet attendants can help you build your perfect plate(s) with all of your favorites. Our servers will also be available so you can order a cup of our in-house roasted coffee and a brunch cocktail off our beverage menu.

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
South West 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,
snicker doodle, 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.*

Menu & pricing subject to change

08/25/20

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BEVERAGES

BRUNCH 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 in small batches using state-of-the-art, green technology from Bellwether Coffee and high-quality, traceable coffee beans from independent farmers around the world.

Ground Control Brewed Coffee 4
 Revolutionary process creates a series of mini-brews extracting all of the flavor and none of the bitterness.

Peru Finca Churupampa | Dark Roast
*crisp, sweet, well-balanced & versatile
 caramel, hazelnut, apple*

Double Espresso 4.5
Brazil Fazenda Santa Rita

Pour Over 4
 choose:

Our Farmers Blend | Medium/Dark Roast
*Central & South America
 sweet & well-rounded, nuts, chocolate*

Ethiopia Limmu Kossa | Light Roast
clean & bright, floral, peach, citrus

Colombia Finca Palmichal | Medium Roast
silky, sweet & balanced, chocolate, citrus

Brazil Fazenda Santa Rita | Medium/
 Espresso Roast
*full bodied, sweet & nutty, dark chocolate,
 caramel*

Decaf selection also available

Iced Coffee 4.5	Cappuccino 4.5	Chai Latte 4.5 our house chai blend add: espresso shot +1	Mocha 4.5
Macchiato 4.5	Latte 4.5	Aztec Latte 4.5 agave, cinnamon, chocolate	Gibraltar 4.5
Americano 4.5	Vanilla Latte 4.5		Hot Chocolate 4.5
	Caramel Latte 4.5		

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

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>	