

**5% RESTAURANT RECOVERY CHARGE**  
While society is rebounding well, the pandemic has had devastating and long-lasting impact on the restaurant industry. This charge supports our recovery and ensures we can continue to operate as a viable business, employer, and neighbor. It covers pandemic-related losses and expenses, vaccine clinics and mental health benefits for our team and their families, and ongoing community efforts.

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, 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

<b>Mimosa</b> orange or grapefruit juice, sparkling wine	10.50	<b>Bloody Mary</b> Founding Spirits Vodka, house mix	12.50	<b>Pimm's Cup</b> Founding Spirits Dry Gin, pimm's no 1, curaçao, lime, ginger	13.50
<b>Bellini</b> peach purée, sparkling wine	11.50	<b>Breakfast on the Boulevard</b> Founding Spirits Bourbon, Founding Spirits American Amaro infused with our XOXO Espresso, campari	12.50	<b>Corpse Reviver</b> Founding Spirits Dry Gin, curaçao, lillet blanc, lemon, absinthe	13.50
<b>Strawberry Fizz*</b> Founding Spirits Vodka, lime, strawberry, vanilla, egg white	11.50	<b>All The Way Up*</b> Founding Spirits Vodka, cognac, Founding Farmers Friendship Blend coffee, coconut, egg white	12.50	<b>Ramos Gin Fizz*</b> Founding Spirits Dry Gin, lemon, lime, orange flower, vanilla, milk, egg white	13.50
<b>Southside</b> Founding Spirits Dry Gin, lemon, mint, Founding Spirits clementine bitters	11.50				



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 4.25

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 4.25

Medium Roast

*bittersweet chocolate, cherry*

Guatemalan beans grown & harvested by a network of women farmers.

#### Iced Coffee 4.99

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 4.25

**Macchiato** 4.99

**Cappuccino** 4.99

**Americano** 4.99

**Latte** 4.99

choose: original, vanilla,  
 or caramel

#### Aztec Latte 4.99

agave, cinnamon,  
 chocolate, cayenne

#### Chai Latte 4.99

our house chai blend

#### Gibraltar 4.99

equal parts espresso  
 & steamed milk

#### Mocha 6.5

Founding Farmers Hot  
 Chocolate & XOXO  
 Espresso, topped with  
 whipped cream &  
 chocolate shavings

#### Founding Farmers Hot Chocolate 6

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.

4.99

### 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

<b>Scratch Soda</b> grapefruit, orange, lemon-lime, ginger, hibiscus, vanilla, or seasonal	5.99	<b>Zero-Proof Sparkling Seltzer</b> <i>Perfectly carbonated with state-of-the-art Japanese Suntory machine.</i> green tea & honey, grapefruit, citrus, or citrus & mint	5.99	<b>Farmers Tea</b> Sunstone Black, sweetened with agave nectar <i>unlimited refills</i>	4.99
<b>Today's Rickey</b> lime juice, seltzer, today's syrup	5.99	<b>Lemonade or Arnold Palmer</b> <i>unlimited refills</i>	4.99	<b>Unsweetened Iced Tea</b> Sunstone Black or Rosella Herbal decaf <i>unlimited refills</i>	4.50
<b>Fresh Squeezed Juice</b> orange or grapefruit	5.50				