

## 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.

# BREAKFAST

## SHARE PLATES

serves 2-3

**Buttermilk Biscuits** 10.99  
house jam, ND honey butter with  
J.Q. Dickinson salt

**Uncle Buck's Beignets** 10.99  
raspberry, chocolate &  
caramel sauces

**Our Peanut Butter  
Banana Toast** 12.99  
house-ground peanut butter, our  
marshmallow fluff, shaved chocolate,  
honey-roasted peanuts

**Blueberry Muffins**  
crunchy cinnamon sugar streusel  
**ONE 4 SIX 19 TWELVE 36**

## BOWLS

**Hot Steel-Cut Oatmeal** 9.99  
vanilla bean cream, brown sugar

**Greek Yogurt, Berries  
& Granola** 12.99

**Coconut Chia** 12.99  
apples, strawberries, blueberries,  
blackberries, almonds, crunchy granola,  
peanut butter, honey

## FRENCH TOAST

**Classic Brioche** 11.99

**Vanilla Cream Filled** 12.99  
choose topping:  
strawberries & cream +3  
bananas foster +3  
Maine blueberry compote +3

## FARMHOUSE WAFFLES

**Original** 10.99

**Strawberries & Cream** 12.99

**Bananas Foster** 12.99

**Maine Blueberry Compote** 12.99

## BUTTERMILK PANCAKES

**Original** 11.99

**Chocolate Chip** 12.99

**Bananas Foster** 13.99

**Maine Blueberry** 13.99

## VALLEY FORGE BREAKFAST

13.99

**Two Eggs\***  
*any style*

### CHOICE OF MEAT

**Applewood Smoked Bacon**

**Maple Pork Sausage**

**Chicken Apple Sausage**

**Veggie Patty**

**Thick-Cut Ham**

**Steak\* +5**

### CHOICE OF SIDE

**Hash Browns**

**Cheesy Cheddar Grits**

**Farmers Salad\***

**Fresh Fruit**

**Seasoned Tomatoes**

**Brûléed Grapefruit**

### CHOICE OF BREAD

baked daily, butter, house jam

**English Muffin**

**Multigrain**

**Ciabatta**

**Apple Walnut Raisin**

**Buttermilk Biscuit**

**Bagel**

plain, poppy, sesame, everything

**Pancakes +3**

**French Toast +3**

We serve 100% Grade A Maple Syrup from our partnership with Cornell University's Maple Program in the Adirondacks of upstate New York.

## FARMHOUSE FAVORITES

**Avocado & Egg White  
Toast** 13.99

**Breakfast Street Tacos** 13.99  
scrambled eggs, applewood  
smoked bacon, cotija cheese, cilantro,  
Bucky's hot sauce, served with hash  
browns & farmers salsa

**Breakfast Chicken  
& Waffles** 16.99  
scrambled eggs, white gravy

## EGGS

### BENEDICTS\*

house-made english muffin,  
choice of one side

**Traditional Ham** 15.99

**Spinach & Tomato** 15.99

**Crab Cake** 21.99

### PAN SCRAMBLES

choice of one side, choice of bread

**Roasted Vegetable** 14.99  
egg whites, cheddar, squash, carrots,  
broccoli, bell pepper, spinach, onion

**Spinach, Mushroom &  
Onion** 16.99  
white cheddar

**Ham & White Cheddar** 16.99

**Chef Joe's Original** 16.99  
chicken apple sausage, ground beef,  
hash browns, spinach

**Southwestern** 16.99  
chilies, onions, pepper jack, cotija cheese,  
cilantro, farmers salsa, corn tortilla strips

### POACHED EGG HASHES\*

choice of bread

**Beef Pastrami** 16.99  
bell pepper, onion, creole mustard  
hollandaise

**Goat Cheese & Beet** 16.99  
bell pepper, onion, hollandaise

**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

## BREAKFAST COCKTAILS

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

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

#### Nitro Cold Brew 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

#### Mocha 7

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

#### Aztec Latte 5.50

agave, cinnamon,  
chocolate, cayenne

#### Chai Latte 5.50

our house chai blend

#### Gibraltar 5.50

equal parts espresso  
& steamed milk

#### 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*

### 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

### Zero-Proof Sparkling Seltzer 4.99

*Perfectly carbonated with state-of-the-art  
Japanese Suntory machine.*  
green tea & honey, grapefruit, citrus,  
or citrus & mint

### Today's Rickey 4.99

lime juice, seltzer, today's syrup

### Lemonade or Arnold Palmer 4.99

*unlimited refills*

### Unsweetened Iced Tea 4.99

Sunstone Black or Rosella Herbal decaf  
*unlimited refills*

### Fresh Squeezed Juice 5.50

orange or grapefruit