**EGGS**

**10" BUTTERMILK PANCAKES**
- House-churned butter, our Farmers upstate NY maple Grade A syrup
- **Original** 9.99
- **Chocolate Chip** 10.99
- **Blueberry** 11.99
- **Bananas Foster** 11.99

**FARMHOUSE WAFFLES**
- House-churned butter, our Farmers upstate NY maple Grade A syrup
- **Original** 8.99
- **Blueberry Compote** 10.99
- **Bananas Foster** 10.99

**FRENCH TOAST**
- House-churned butter, our Farmers upstate NY maple Grade A syrup
- **Classic Brioche** 9.99
- **Vanilla Cream Filled** 10.99
- strawberries & cream +3
tart cherry +3
bananas foster +3

**BOWLS**
- **Oatmeal & Fixings** 7.99
- **Greek Yogurt, Berries & Granola** 10.99
- **Coconut Chia** 10.99
compressed apples, balsamic strawberries, blueberries,
candied pistachios, mixed seeds, peanut butter

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**VALLEY FORGE BREAKFAST**

**Original** 11.99
**Two Eggs** any style

**CHOICE OF MEAT**
- Applewood Smoked Bacon
- Pennsylvania Ham
- Pork Maple Sausage
- Chicken Apple Sausage
- **IMPOSSIBLE™ Burger** +2
- **NY Strip Steak** +5

**CHOICE OF SIDE**
- Parmesan Grits
- Roasted Tomato
- Hash Browns
- French Fries
- **House Salad**
- **Brûléed Grapefruit**

**CHOICE OF BREAD**
- Daily from our onsite bakery
- house preserves, house-churned butter
- **Multigrain**
- **Toasted Ciabatta**
- **Apple Walnut**
- **English Muffin**
- **Pancake, Waffle, or French Toast** +3

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**CONTINENTAL BREAKFAST**

**11.99** served with Founding Farmers jam & whipped butter, blueberry butter, peanut butter, Philadelphia cream cheese, vegetable cream cheese

- **First Bake Blend Coffee**
- **Fresh Squeezed Orange Juice**
- **Fruit**
- **Banana Coffee Cake**
- **Apple Walnut Bread**
- **Cranberry Orange Bread**
- **Everything Bagel**

**EGGS BENEDICT**
- homemade English muffin and choice of one side
- **Pennsylvania Ham** 13.99
- **Spinach & Tomato** 13.99
- **Crab Cake** 19.99

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**FAVORITE EGGS**
- **Dan's Mum's Eggs & Soldiers** 10.99
- two soft boiled eggs & brioche toast
- **Avocado & Egg White Toast** 11.99
- **Cacio e Pepe** 12.99
scrambled with cracked black pepper, pecorino, ciabatta
- **Chef Joe's Scramble** 14.99
chicken apple sausage, ground beef, hash browns, spinach, ciabatta
- **Goat Cheese & Beet Hash** 14.99
poached eggs, onion, bell pepper, hollandaise, ciabatta

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*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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**4.5% TEMPORARY PANDEMIC SURCHARGE**
- As we chart a course for the survival of our restaurants, this dine-in only charge helps us cover pandemic-related expenses, including PPE.
## Beverages

### Breakfast Cocktails

<table>
<thead>
<tr>
<th>Drink</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Bloody Mary</td>
<td>10</td>
</tr>
<tr>
<td>Mimosa</td>
<td>10</td>
</tr>
<tr>
<td>Southside</td>
<td>10</td>
</tr>
<tr>
<td>Bellini</td>
<td>10</td>
</tr>
<tr>
<td>Pimm’s Cup</td>
<td>12</td>
</tr>
<tr>
<td>All The Way Up*</td>
<td>12</td>
</tr>
</tbody>
</table>

### 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

Medium Roast  
well-rounded & sweet, nuts, toffee, chocolate  
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.

#### XOXO Espresso

full-bodied & sweet, dark chocolate, cranberry, toasted nut  

<table>
<thead>
<tr>
<th>Drink</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Double Espresso</td>
<td>4.5</td>
</tr>
<tr>
<td>Macchiato</td>
<td>4.5</td>
</tr>
<tr>
<td>Cappuccino</td>
<td>4.5</td>
</tr>
<tr>
<td>Americano</td>
<td>4.5</td>
</tr>
<tr>
<td>Latte</td>
<td>4.5</td>
</tr>
<tr>
<td>Aztec Latte</td>
<td>4.5</td>
</tr>
<tr>
<td>Mocha</td>
<td>6.5</td>
</tr>
<tr>
<td>Vanilla Latte</td>
<td>4.5</td>
</tr>
<tr>
<td>Caramel Latte</td>
<td>4.5</td>
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<tr>
<td>Gibraltar</td>
<td>4.5</td>
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<tr>
<td>Chai Latte</td>
<td>4.5</td>
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<tr>
<td>Iced Coffee</td>
<td>4.5</td>
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</tbody>
</table>

### Hot Tea

4.5

<table>
<thead>
<tr>
<th>Drink</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Spirit White</td>
<td></td>
</tr>
<tr>
<td>Crescent Green</td>
<td></td>
</tr>
</tbody>
</table>

### Non-Alcoholic

<table>
<thead>
<tr>
<th>Drink</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>New York Egg Cream</td>
<td>5.5</td>
</tr>
<tr>
<td>Manhattan Soda</td>
<td>5.5</td>
</tr>
<tr>
<td>Scratch Soda</td>
<td>5.5</td>
</tr>
<tr>
<td>Fresh Squeezed Juice</td>
<td>5</td>
</tr>
<tr>
<td>Unsweetened Iced Tea</td>
<td>4</td>
</tr>
<tr>
<td>Today’s Rickey</td>
<td>5.5</td>
</tr>
<tr>
<td>Lemonade</td>
<td>4.5</td>
</tr>
<tr>
<td>Arnold Palmer</td>
<td>4.5</td>
</tr>
</tbody>
</table>

### 4.5% Temporary Pandemic Surcharge

As we chart a course for the survival of our restaurants, this dine-in only charge helps us cover pandemic-related expenses, including PPE.