

BREAKFAST

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

Chicken & Waffles 14.99
scrambled eggs, white gravy

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

VALLEY FORGE BREAKFAST

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

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

FRENCH ROLLED OMELETTES

choose bread and one side

- Roasted Pepper &
Aged Provolone** 12.99
- Ham & Cheddar** 14.99
- Spinach, Mushroom &
Cheddar** 14.99

EGGS BENEDICT*

homemade English muffin
and choice of one side

- Pennsylvania Ham** 13.99
- Spinach & Tomato** 13.99
- Crab Cake** 19.99

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

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.

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.

BEVERAGES

BREAKFAST COCKTAILS

Bloody Mary 10 Founding Spirits Vodka infused with pepper	Bellini 10 peach purée, sparkling cava	Pimm's Cup 12 Founding Spirits Dry Gin, pimm's no. 1, curaçao, lime, ginger	All The Way Up* 12 Founding Spirits Vodka, cognac, cold brew coffee, house-made coconut milk, coffee syrup, egg white
Mimosa 10 orange juice, sparkling cava	Strawberry Fizz* 10 Founding Spirits Vodka, lime, strawberry, vanilla, egg white	Corpse Reviver 12 Founding Spirits Dry Gin, absinthe, curaçao, lillet blanc, lemon	
Southside 10 Founding Spirits Dry Gin, lemon, orange bitters, mint	Ramos Gin Fizz* 12 Founding Spirits Dry Gin, citrus, vanilla, whole milk, egg white		

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

French Press 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	Americano 4.5	Chai Latte 4.5 our house chai blend add: espresso shot +1	Mocha 4.5
Nitro Iced Coffee 5.5	Latte 4.5	Aztec Latte 4.5 agave, cinnamon, chocolate	Gibraltar 4.5
Macchiato 4.5	Vanilla Latte 4.5		Hot Chocolate 4.5
Cappuccino 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	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	Scratch Soda 5.5 choose: grapefruit, orange, lemon-lime, ginger, hibiscus, vanilla, or seasonal	Lemonade 4.5 <i>unlimited refills</i>	
		Arnold Palmer 4.5 <i>unlimited refills</i>	