

BREAKFAST

SHARE PLATES

serves 2-3

Buttermilk Biscuits 8.99
ND honey butter, J.Q. Dickinson salt

Uncle Buck's Beignets 9.5
raspberry, chocolate &
caramel sauces

Peanut Butter Banana Toast 10.99
marshmallow crème, chocolate pearls

Glazed Bacon Lollis 12.99

BOWLS

Oatmeal with Fixings 7.99

**Greek Yogurt, Berries &
Granola** 10.99

Coconut Chia 10.99
compressed apples, balsamic
strawberries, blueberries, candied
pistachios, mixed seeds, peanut butter

Grain Bowl 11.99
quinoa, sprouted wheat, roasted
sweet potato, dark chocolate,
coconut nut butter, mixed seeds,
dried fruit, apples, yogurt

FRENCH TOAST

our Farmers upstate NY maple Grade A syrup

Bourbon Battered 9.99

Vanilla Cream Filled 10.99
choose topping:
blueberry compote +3
bananas foster +3

FARMHOUSE WAFFLES

our Farmers upstate NY maple Grade A syrup

Original 8.99

Blueberry Compote 10.99

Bananas Foster 10.99

BUTTERMILK PANCAKES

our Farmers upstate NY maple Grade A syrup

Original 9.99

Chocolate Chip 10.99

Blueberry 11.99

Bananas Foster 11.99

FOUNDING FARMERS BREAKFAST

11.99

Two Eggs*
any style

CHOICE OF MEAT

Applewood Smoked Bacon

Pork Sausage

Chicken Apple Sausage

Virginia Ham

IMPOSSIBLE™ Burger +2

Thick-Cut Maple Glazed Bacon +4

NY Strip Steak +5

CHOICE OF SIDE

Hash Browns

Grits

Farmers Salad

Fruit

Tomatoes

CHOICE OF BREAD

Buttermilk Biscuit

English Muffin

Multigrain Toast

Toasted Ciabatta

French Toast +3

two sides instead of bread +3

Protein Plate* 15.99

three eggs, choice of two breakfast
meats, and tomatoes or fruit

FARMHOUSE FAVORITES

**Avocado & Egg White
Toast** 11.99

Biscuits & Gravy* 14.99
poached egg, pork sausage

**Breakfast Chicken
& Waffles** 14.99
scrambled eggs, white gravy

**Breakfast Meats
A La Carte** 7.99
choose one: applewood smoked bacon,
pork sausage, chicken apple sausage,
or Virginia ham

EGGS

BENEDICTS*

choice of one side

Traditional Ham 13.99

Spinach & Tomato 13.99

Smoked Salmon 16.99

Crab Cake 19.99

PAN SCRAMBLES

choice of one side, choice of bread

Roasted Vegetable 12.99
egg whites, cheddar, squash, carrots,
broccoli, bell pepper, spinach, onion

**Sausage, Mushroom
& Spinach** 14.99
white cheddar, onion

**Virginia Ham &
Cheddar** 14.99

POACHED EGG HASHES*

choice of bread

Beef Pastrami 14.99
bell pepper, onion, hollandaise

Goat Cheese & Beet 14.99
bell pepper, onion, hollandaise

Hangover Hash 14.99
chili, pimento cheese, 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.*

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

Breakfast Bubbles 10	Bellini 11 peach purée, sparkling cava	Pimm's Cup 12 Founding Spirits Dry Gin, pimm's no. 1, curaçao, lime, ginger
Founding Spirits Collins 10 Founding Spirits Vodka, lemon, cucumber, jerk soda	Southside 11 Founding Spirits Dry Gin, lemon, mint, orange bitters	Corpse Reviver 12 Founding Spirits Dry Gin, absinthe, curaçao, lillet blanc, lemon
Mimosa 10 orange juice, sparkling cava	Bloody Mary 12 Founding Spirits Vodka infused with pepper	All The Way Up* 12 Founding Spirits Vodka, cognac, cold brew coffee, house-made coconut milk, coffee syrup, egg white
Strawberry Fizz* 11 Founding Spirits Vodka, lime, strawberry, vanilla, 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.
Our Farmers Blend | Medium/Dark Roast
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	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>
Today's Rickey 5.5 lime juice, jerk soda, today's syrup	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>
Manhattan Soda 5.5 coffee, espresso, agave, jerk soda, whipped cream	Lemonade or Arnold Palmer 4.5 <i>unlimited refills</i>	