

BREAKFAST

SHARE PLATES

serves 2-3

Buttermilk Biscuits 11.99
cultured butter, house jam

Uncle Buck's Beignets 11.99
raspberry, chocolate &
caramel sauces

**Our Peanut Butter
Banana Toast** 13.99
house-ground peanut butter, our
marshmallow fluff, shaved chocolate,
honey-roasted peanuts

Blueberry Muffin
crunchy cinnamon sugar streusel
ONE 3.99 **SIX** 19 **TWELVE** 36

BOWLS

Hot Steel-Cut Oatmeal 10.99
vanilla bean cream, brown sugar

**Greek Yogurt, Berries
& Granola** 13.99

Coconut Chia 13.99
apples, strawberries, blueberries,
blackberries, almonds, crunchy granola,
peanut butter, honey

FRENCH TOAST

Classic Brioche 12.99

Vanilla Cream Filled 13.99
choose topping:
strawberries & cream +3
bananas foster +3
Maine blueberry compote +3

FARMHOUSE WAFFLES

Original 11.99

Strawberries & Cream 13.99

Bananas Foster 13.99

Maine Blueberry Compote 13.99

BUTTERMILK PANGAKES

Original 12.99

Chocolate Chip 13.99

Bananas Foster 14.99

Maine Blueberry 14.99

FOUNDING FARMERS BREAKFAST

14.99

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

Sourdough

Ciabatta

Apple Walnut Raisin

Buttermilk Biscuit

Pancakes +3

French Toast +3

FARMHOUSE FAVORITES

**Avocado & Egg White
Toast** 14.99

Breakfast Street Tacos 14.99
scrambled eggs, applewood
smoked bacon, cotija cheese, cilantro,
Bucky's hot sauce, served with hash
browns & farmers salsa

**Breakfast Chicken
& Waffles** 17.99
scrambled eggs, white gravy

EGGS

BENEDICTS*

house-made english muffin,
choice of one side

Traditional Ham 16.99

Spinach & Tomato 16.99

Crab Cake 22.99

PAN SCRAMBLES

choice of one side, choice of bread

Roasted Vegetable 15.99
egg whites, cheddar, squash, carrots,
broccoli, bell pepper, spinach, onion

**Spinach, Mushroom &
Onion** 17.99
white cheddar

Ham & White Cheddar 17.99

Chef Joe's Original 17.99
chicken apple sausage, ground beef,
hash browns, spinach

Southwestern 17.99
chilies, onions, pepper jack, cotija cheese,
cilantro, farmers salsa, corn tortilla strips

POACHED EGG HASHES*

choice of bread

Beef Pastrami 17.99
bell pepper, onion, creole mustard
hollandaise

Goat Cheese & Beet 17.99
bell pepper, onion, hollandaise

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

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.*

WELLNESS CHARGE

We believe hospitality begins with a healthy team and a stable, equitable work environment. To ensure both, a 5% surcharge is added to all dine-in checks that supports free mental health resources for our teams and their families, access to health insurance, paid sick leave, and increased operating costs. It is not a gratuity. Our goal is to be transparent while maintaining the value and standards our guests have come to know and love. We appreciate your support and kindness. If you would prefer, we will remove the charge upon request.

BEVERAGES

BREAKFAST COCKTAILS

| | | |
|---|--|---|
| Mimosa 10.99 orange or grapefruit juice, sparkling wine | Bloody Mary 12.99 Founding Spirits Vodka, house mix | Pimm's Cup 13.99 Founding Spirits Dry Gin, pimm's no 1, curaçao, lime, ginger |
| Bellini 11.99 peach purée, sparkling wine | Breakfast on the Boulevard 12.99 Founding Spirits Bourbon, Founding Spirits American Amaro infused with our XOXO Espresso, campari | Corpse Reviver 13.99 Founding Spirits Dry Gin, curaçao, lillet blanc, lemon, absinthe |
| Strawberry Fizz* 11.99 Founding Spirits Vodka, lime, strawberry, vanilla, egg white | All The Way Up* 12.99 Founding Spirits Vodka, cognac, Founding Farmers Friendship Blend coffee, coconut, egg white | Ramos Gin Fizz* 13.99 Founding Spirits Dry Gin, lemon, lime, orange flower, vanilla, milk, egg white |
| Southside 11.99 Founding Spirits Dry Gin, lemon, mint, Founding Spirits clementine bitters | | |

OUR ROASTED COFFEE

KNOW YOUR GROWER. KNOW YOUR ROASTER.

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

Aztec Latte 5.50

agave, cinnamon,
chocolate, cayenne

Chai Latte 5.50

our house chai blend

Gibraltar 5.50

equal parts espresso
& steamed milk

Mocha 6.50

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

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

Sugar-Free Seltzer 4.99

*Perfectly carbonated with state-of-the-art
Japanese Suntory machine.*
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

Nitro Farmers Iced Tea 5.50

Sunstone Black, sweetened with
agave nectar
unlimited refills

Fresh Squeezed Juice 5.50

orange or grapefruit

WELLNESS CHARGE

We believe hospitality begins with a healthy team and a stable, equitable work environment. To ensure both, a 5% surcharge is added to all dine-in checks that supports free mental health resources for our teams and their families, access to health insurance, paid sick leave, and increased operating costs. It is not a gratuity. Our goal is to be transparent while maintaining the value and standards our guests have come to know and love. We appreciate your support and kindness. If you would prefer, we will remove the charge upon request.