

32.99
PER PERSON

FARMERS MARKET BUFFET BRUNCH

CHILDREN
6 and under free,
ages 7-12 for 15



We're so glad you're here. Your server will be your guide to this absolute festival of food. Order a cup of coffee and a breakfast cocktail, and then make your way to our decadent Farmers Market Buffet Brunch. We'll see you again next weekend.

TASTY BITES

Glazed Bacon Lollis
Ahi Tuna Bites*
Fried Shrimp

LIGHT BREAKFAST

Yogurt Parfait
Coconut Chia Bowl
Brûléed Grapefruit
Fresh Fruit

FRENCH TOAST & BUTTERMILK PANCAKES

toppings:
bananas foster,
strawberry sauce, or
maple syrup

EGGS

Eggs Benedict*
Scrambled Eggs
Chef Joe's Scramble

SALADS

Italian Sunday Salad
Good All Green Salad
Purple & Black Kale Salad
Farmers Salad*

SUPPER FAVORITES

Texas Chili
Spicy Fried Chicken
Southern Fried Chicken
Chicken Jambalaya
Roasted Chicken
Pesto Pasta & Fresh Tomatoes
Farmers Meatloaf
Maple-Apricot Glazed Salmon*

CARVING STATION

Roasted Beef
Molasses-Glazed Ham
sauces:
BBQ mustard, Joe's BBQ,
horseradish cream

FARM SIDES

Hash Browns
Applewood Smoked Bacon
Maple Pork Sausage
Chicken Apple Sausage
Cheesy Cheddar Grits
Pickled Potato Salad
Mashed Potatoes
Green Vegetables
Roasted Carrots
Seven Cheese Macaroni

BREADS & SPREADS

Pimento Cheese
Cauliflower Hummus
Guacamole
Sour Cream & Onion Dip
Hot Crab & Artichoke Dip
Spinach Dip
Tortilla Chips
Grilled Ciabatta

DESSERTS

Mini Glazed Donuts
choose: chocolate, vanilla, or maple
Butterscotch Bread Pudding
vanilla sauce
Cinnamon Rolls
Cookies
chocolate chip, snickerdoodle,
peanut butter, or shortbread
House-Churned Ice Cream
scoops & sundaes
Cheesecake
vanilla bean, chocolate,
or salted caramel
Key Lime Pie

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.

Menu & pricing subject to change

BEVERAGES

BRUNCH 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		



Follow this QR code to our full cocktail menu.

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

Mocha 6.50

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.

Sunstone Black 5.50

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

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