

35.50
PER PERSON

FARMERS MARKET BUFFET BRUNCH

CHILDREN
3 and under free,
ages 4–12 for 18.50



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

Cinnamon Sugar Bacon Lollis
Mini Spicy Tuna Wontons*
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 Marinated Tomato
& Aged Provolone Salad
Good All Green Salad
Purple & Black Kale Salad
Farmers Salad*

SUPPER FAVORITES

Texas Chili
Spicy Fried Chicken
Southern Fried Chicken
Chicken Jambalaya
Walnut-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
Mashed Potatoes
Braised Collard Greens
& Cabbage
Seven Cheese Macaroni
Skillet Cornbread

BREADS & SPREADS

Pimento Cheese
Cauliflower Hummus
Guacamole
Sour Cream & Onion Dip
Hot Crab & Artichoke Dip
Spinach Dip
Corn 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

TAKE OUR CHOCOLATE HOME

Purchase our handcrafted Founding
Farmers Chocolate with classic milk
and dark chocolate selections.

A 22% gratuity will automatically be applied to parties of 8 or more. **DEAR GUESTS WITH ALLERGIES**, your safety is paramount. Not all ingredients are listed. Because of our scratch kitchen, we strongly recommend individuals with severe allergies susceptible to cross-contact do not dine in the restaurant as we cannot guarantee your safety. *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.

BEVERAGES

BRUNCH COCKTAILS

Mimosa 12.50 orange or grapefruit juice, sparkling wine	Bloody Mary 14.50 Founding Spirits Vodka, house mix	Pimm's Cup 15.50 Founding Spirits Dry Gin, pimm's no 1, curaçao, lime, ginger
Bellini 13.50 peach purée, sparkling wine	Breakfast on the Boulevard 14.50 Founding Spirits Bourbon, amaro infused with our XOXO Espresso, campari	Corpse Reviver 15.50 Founding Spirits Dry Gin, curaçao, lillet blanc, lemon, absinthe
Strawberry Fizz* 13.50 Founding Spirits Vodka, lime, strawberry, vanilla, egg white	All The Way Up* 14.50 Founding Spirits Vodka, cognac, Founding Farmers Friendship Blend coffee, coconut, egg white	Ramos Gin Fizz* 15.50 Founding Spirits Dry Gin, lemon, lime, orange flower, vanilla, milk, egg white
Southside 14.50 Founding Spirits Dry Gin, lemon, mint, orange bitters		



Follow this QR code to our
full cocktail menu.

OUR ROASTED COFFEE

KNOW YOUR GROWER. KNOW YOUR ROASTER.

We roast our own truly exceptional coffee & espresso beans in small batches using fully traceable, high-quality beans sourced 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 4.99 Medium Roast

*well-rounded & sweet, chocolate, caramel,
hint of citrus, smooth finish*

Our proprietary house-roasted blend of Latin American beans from Guatemala, Brazil Mogiana, and Colombia Excelso.

Farmers Decaf 4.99 Medium Roast

*well-balanced & creamy, milk chocolate & raisin
Mexico Esmeralda, naturally decaffeinated.*

Our Cold Brew 4.99 *smooth & rich, caramel, floral overtones, depths of honey & bittersweet chocolate*

Colombia Excelso & Costa Rican Terrazu,
roasted separately and then brewed together.

dairy selection: whole, nonfat, half & half
sub: almond, coconut, soy, oat +.75 add: espresso shot +1

XOXO Espresso

*full-bodied, smooth, creamy dark chocolate & almond
Brazil Mogiana, sourced from a sustainable
cooperative in São Paulo, Brazil.*

Double Espresso 4.99

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

Mocha 5.99

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

Founding Farmers 5.99 Hot Chocolate

house-made with rich
& delicious Guittard®
chocolate, 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.
4.99

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	Today's Rickey 4.99 lime juice, seltzer, today's syrup	Farmers Tea 4.99 Sunstone Black, sweetened with agave nectar <i>unlimited refills</i>
Sugar-Free Seltzer 4.99 <i>Perfectly carbonated with state-of-the-art Japanese Suntory machine.</i> grapefruit, citrus, or citrus & mint	Lemonade or Arnold Palmer 4.99 <i>unlimited refills</i>	Cold-Pressed Juice 4.99 orange or grapefruit
	Unsweetened Iced Tea 4.99 Sunstone Black or Rosella Herbal decaf <i>unlimited refills</i>	