

**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.

**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\*
- Grain Bowls

**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
- saucés:
- BBQ mustard, Joe's BBQ,
- horseradish cream

**FARM SIDES**

- Hash Browns
- Applewood Smoked Bacon
- Pork Maple Sausage
- Chicken Apple Sausage
- Cheesy Cheddar Grits
- Roasted Tomato
- 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
- Whirley Pop Kettle Corn
- 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
- Peanut Butter Mousse 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.*

*Menu & pricing subject to change*

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# BEVERAGES

## BRUNCH COCKTAILS

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

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