

4% TEMPORARY PANDEMIC SURCHARGE
As we chart a course for the survival of our restaurants, this dine-in only charge helps us feed laid-off workers and covers pandemic-related expenses, including PPE.

29.99
PER PERSON

FARMERS MARKET SERVED
BRUNCH

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



We're so glad you're here. We've modified our service so you can safely enjoy the decadence of our Farmers Market Brunch. Our team will direct you to our buffet, ensuring adequate social distancing, and our buffet attendants can help you build your perfect plate(s) with all of your favorites. Our servers will also be available so you can order a cup of our in-house roasted coffee and a brunch cocktail off our beverage menu.

TASTY BITES FROM THE KITCHEN

Eggs Benedict*
Buttermilk Pancakes
Glazed Bacon Lollis
Ahi Tuna Bites*
Fried Shrimp

LIGHT BREAKFAST

Yogurt Parfaits
Coconut Chia Bowl
Brûléed Grapefruit
Fresh Fruit

FRENCH TOAST TABLE

French Toast
toppings:
Bananas Foster,
Strawberry Sauce, or
Maple Syrup

EGGS TABLE

Scrambled Eggs
Chef Joe's Scramble
Hash Browns
Pork Maple Sausage
Chicken Apple Sausage
Parmesan Grits
Roasted Tomato

SALADS

Italian Sunday Salad
Good All Green Salad
Purple & Black Kale Salad
Farmers Salad
Grain Bowls

CARVING TABLE

Brisket
Virginia Ham
Maple Black Pepper Bacon
sauces:
BBQ mustard, Joe's BBQ,
horseradish cream

SUPPER TABLE

Texas Chili
Spicy Fried Chicken
Southern Fried Chicken
Chicken Jambalaya
Beer Can Roasted Chicken
Seven Cheese Macaroni
Pesto Pasta & Fresh Tomatoes
Farmers Meatloaf
Glazed Cedar Plank Salmon*
Pickled Potato Salad
Mashed Potatoes
Green Vegetables
Roasted Carrots

DIPS & SPREADS

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

DESSERTS

Mini Glazed Donuts
choose: chocolate, vanilla, or maple
Butterscotch Bread Pudding
vanilla sauce
Fresh Fruit Fritters
Whirly Pop Kettle Corn
Cinnamon Rolls
Mini Trifles
choose: strawberry lemon or
black forest
Cookies
choose: chocolate chip,
snickerdoodle, peanut butter, or
shortbread
Ice Cream Bar
choose ice cream: chocolate, vanilla, or
strawberry
choose topping: chocolate sauce,
caramel sauce, whipped cream
choose: waffle cone or cup
Cheesecake Bars
choose: chocolate, salted caramel, or
tart cherry
Key Lime Pie Bars
Peanut Butter Mousse Bars

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.

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BEVERAGES

BRUNCH COCKTAILS

Breakfast Bubbles 10	Southside 10 Founding Spirits Dry Gin, lemon, orange bitters, mint	Pimm's Cup 12 Founding Spirits Dry Gin, pimm's no. 1, curaçao, lime, ginger	All The Way Up* 12 Founding Spirits Vodka, cognac, cold brew coffee, house-made coconut milk, coffee syrup, egg white
Bloody Mary 10 Founding Spirits Vodka, pepper infused	Bellini 10 peach purée, sparkling cava	Corpse Reviver 12 Founding Spirits Dry Gin, absinthe, curaçao, lillet blanc, lemon	Ramos Gin Fizz* 12 Founding Spirits Dry Gin, citrus, vanilla, milk, egg white
Mimosa 10 orange juice, sparkling cava	Strawberry Fizz* 10 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.

Peru Finca Churupampa | Dark Roast
crisp, sweet, well-balanced & versatile
caramel, hazelnut, apple

Double Espresso 4.5
Brazil Fazenda Santa Rita

Pour Over 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
Nitro Iced Coffee 5.5	Latte 4.5	Aztec Latte 4.5 agave, cinnamon, chocolate	Gibraltar 4.5
Macchiato 4.5	Vanilla Latte 4.5		Hot Chocolate 4.5
Americano 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	Manhattan Soda 5.5 coffee, espresso, agave, jerk soda, whipped cream soda	Lemonade 4.5 <i>unlimited refills</i>	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	Scratch Soda 5.5 choose: grapefruit, orange, lemon-lime, ginger, hibiscus, vanilla, or seasonal	Arnold Palmer 4.5 <i>unlimited refills</i>	Unsweetened Iced Tea 4 choose: Sunstone Black or Rosella Herbal decaf, brewed fresh throughout the day <i>unlimited refills</i>
		Fresh Squeezed Juice 5 choose: orange, grapefruit, or cranberry	