5% RESTAURANT RECOVERY CHARGE

As we continue to chart a course forward from the devastating pandemic impact on the restaurant industry, this charge supports increased supply chain costs, pandemic-related expenses, and helps the restaurant continue to be a viable business and employer as we strive for a "new normal."

CHRISTMAS

DINNER BUFFET

12PM-8PM

44.99 PER PERSON

Merry Christmas! We're so glad you're here. Your server will be your guide to this absolute festival of food. Our chefs will be filling the buffet with our favorite selections throughout the day. A sample of our offerings is below. Order your favorite Founding Spirits cocktail or scratch soda, and then make your way to our decadent Christmas Buffet.

SMALL BITES

Farm Breads brie apple, fig & prosciutto Glazed Bacon Lollis Ahi Tuna Bites* Cracker-Crusted Shrimp Yogurt & Granola Sliced Fresh Fruit

PASTA TABLE

Butternut Squash Ravioli Cheese Ravioli Cacio e Pepe Rigatoni Bolognese Pesto Pasta & Fresh Tomatoes Garlic Bread

SEAFOOD TABLE

Clam Chowder Cook-to-Order Baby Crabcakes Louie Shrimp Salad Baked Oysters Jalapeño Hush Puppies Mango Coconut Shrimp Ceviche Simply Tuna Ceviche

SOUP & SALAD

Butternut Squash Soup Spinach Bacon Blue Salad Purple & Black Kale Salad Italian Sunday Salad Chef Selection Grain Bowl

CARVING TABLE

Tri-Tip Steak Herb-Crusted Prime Rib* Honey-Glazed Baked Ham

Herb-Roasted Turkey

Slow-Roasted Brisket mustard glaze sauces: bulldog steak sauce, horseradish cream, turkey gravy, au jus

SUPPER TABLE

Spicy Fried Chicken Southern Fried Chicken Honey Thyme Spatchcock Chicken Cranberry Cornbread Stuffed Pork Loin Apricot Glazed Salmon* Simple-Style Premium Whitefish

SIDES

Seven Cheese Macaroni Mashed Potatoes Au Gratin Potatoes Sautéed Green Vegetables Sweet Potatoes pecan fig butter Honey Scotch Carrots

Parmesan Grits

Roasted Brussels Sprouts cranberries & smoked bacon

BREADS & SPREADS

CHILDREN

6 and under free,

ages 7-12 for 22

Tortilla Chips Grilled Ciabatta Skillet Cornbread Buttermilk Biscuits Pimento Cheese Spread Guacamole Sour Cream & Onion Dip Hot Crab & Artichoke Dip

DESSERT TABLE

Glazed Donuts Butterscotch Bread Pudding Whirley Pop Kettle Corn Pecan Pie Pumpkin Pie Mini Trifles strawberry lemon, devil's food

> Chocolate Sinful Devil's Food Cake

> > **Carrot Cake**

Ice Cream Bar chocolate, vanilla, or strawberry chocolate sauce, caramel sauce, whipped cream, waffle cone or cup

Vanilla Cheesecake

Pumpkin Spice Cheesecake

Double Chocolate Cheesecake

Key Lime Pie

Virginia Peanut Butter Mousse Pie

Assorted Cookies

Founding Farmers Chocolate & Fudge

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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

Glass of Bubbly	10	Breakfast on the Boulevard		
Mimosa orange juice, sparkling wine	10	Founding Spirits Bourbon, Founding Spirits American Amaro infused with our XOXO Espresso, campari		
Bellini peach purée, sparkling wine	11	All The Way Up* Founding Spirits Vodka, cognac,		
Strawberry Fizz* Founding Spirits Vodka, lime,	11	Founding Farmers Friendship Blend coffee, coconut, egg white		
strawberry, vanilla, egg white		Pimm's Cup		
Southside Founding Spirits Dry Gin, lemon, m Founding Spirits clementine bitter		Founding Spirits Dry Gin, pimm's no 1, curaçao, lime, ginger		
Bloody Mary Founding Spirits Vodka, house mi>	12			

Corpse Reviver

12

12

13

Founding Spirits Dry Gin, curaçao, lillet blanc, lemon, absinthe

13

13

Ramos Gin Fizz*

Founding Spirits Dry Gin, lemon, lime, orange flower, vanilla, milk, egg white



For our complete cocktail, beer & wine menu, scan here or ask your server for a menu.

OUR ROASTED COFFEE

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 4

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 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.

Seasonal Single Origin Varietal

Ask your server about today's house-roasted varietal.

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

XOXO Espresso

full-bodied, dark cocoa, cranberry, toasted nut Our proprietary house-roasted blend of East African & Latin American beans.

Double Espresso Macchiato Cappuccino Americano Latte Aztec Latte agave, cinnamon,	4.5 4.5 4.5 4.5 4.5 4.5	Vanilla Latte Caramel Latte Gibraltar Chai Latte our house chai blend add: espresso shot +1	4.5 4.5 4.5 4.5
chocolate		Iced Coffee Nitro Cold Brew	4.5 4.5
Mocha Founding Farmers Hot Chocolate & XOXO Espresso, topped with whipped cream	6.5	Founding Farmers Hot Chocolate house-made with rich & delicious Guittard® chocolate, malted milk, topped with whipped cream & chocolate shaw	

HOT TEA

Spirit Tea. Handcrafted. Direct-trade. Seasonally curated.

4.5

Spirit White

harmonious & gentle, tangerine, allspice, rosewater

Crescent Green

Sunstone Black full-bodied breakfast tea, honey, dark cocoa, apricot

Rosella Herbal decaf

bright & refreshing citrus, hibiscus, lemongrass

supremely drinkable, sandalwood, apricot, honeycomb

NON-ALCOHOLIC

Scratch Soda choose: grapefruit, orange, lemon-lime, ginger, hibiscus, vanilla, or seasonal	5.5	Today's Rickey lime juice, seltzer, today's syrup Fresh Squeezed Juice	5.5 5	Nitro Farmers Iced Tea 4.5 creamy & rich, Sunstone Black, sweetened with agave nectar <i>unlimited refills</i>
Seltzer sugar-free choose: green tea, grapefruit, citrus, c citrus & mint	5.5 or	choose: orange, grapefruit, or cranbe Lemonade or Arnold Palmer unlimited refills	erry 4.5	Unsweetened Iced Tea 4 choose: Sunstone Black or Rosella Herbal decaf, brewed fresh throughout the day <i>unlimited refills</i>

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