

VALENTINE'S WEEKEND AT HOME

All you need is love, long-stemmed roses... and an oven. Our Valentine's Weekend at Home menu is started in our kitchen, ready to be finished in yours.

Dinner for 2. Starting at \$65.

Includes a four-course meal with your choice of bread, two sides & dessert, and votive candles.

COMPLETE DINNER FOR 2

BREAD

select one

100 Year Old Sourdough Boule
Skillet Cornbread

FIRST COURSE

select one

Shrimp Ceviche +\$5
Cauliflower Hummus V GF
crudité
Shrimp Cocktail GF +\$5
Crab & Artichoke Dip

SECOND COURSE

select one

New England Clam Chowder
Tomato Soup V
grilled cheese croutons

Italian Sunday Salad V GF
mixed lettuce, cucumbers, radish, roasted tomatoes, fennel, red onion, aged provolone, parmesan, red wine vinaigrette

Winter Greens Salad V GF
mixed lettuce, candied pecans, danish blue cheese, dried cranberry with orange, truffle vinaigrette

ENTRÉE

select one

Honey Thyme Roasted Chicken GF \$65
Sesame Chia-Crusted Cauliflower Steak V GF \$65
coconut almond cream
Glazed Cedar Plank Salmon GF \$75
4 Chesapeake-Style Crab Cakes \$90
2 Center Cut Beef Tenderloins \$95
8oz each, béarnaise compound butter
Surf and Turf GF
2 center cut beef tenderloins, 8oz each
choose:
2 Chesapeake-style crab cakes \$115
2 lobster tails \$155



GIVE ROSES TO YOUR VALENTINE

One dozen long-stemmed red roses | \$30

SIDES

select two

Scalloped Potatoes V GF
parmesan cheese, thyme
Cauliflower Rice & Peas V GF
Warm Lentil Salad V GF
sweet potato, parsnip, mushroom, kale, swiss chard, sherry vinaigrette
Tuscan White Bean Escarole
V GF rosemary & garlic
Lobster Macaroni & Cheese +\$14

DESSERT

select one

Vintage Farmers 3-Tiered Mini Cakes V
Butternut
Chocolate Mousse
Celebration Confetti
German Chocolate Crunch
Southern Hummingbird

Founding Farmers Chocolate Dipped Strawberries V GF
60% classic dark chocolate, half dozen
Additional half dozen available + \$12

FOUNDING FARMERS CHOCOLATE

Artisan, house-crafted chocolate. Smooth & delicious, never waxy, no fillers, no artificial ingredients.

Virginia Peanut Butter Cups 6 pieces | \$9.99
house-ground peanut butter | 40% classic milk

Cookie Caramel Bar 6 pieces | \$9.99
our decadent, scratch-made take on a Twix® bar
choose: 40% classic milk or 60% classic dark

Classic Fudge 1/2 lb | \$9.99
rich & smooth, made with only three ingredients
choose: 40% classic milk or 60% classic dark

40% Classic Milk • 50% Dark Milk • 60% Classic Dark • 70% Extra Dark
meant to be shared | 1/2 lb | \$9.99
choose your preferred bar in your favorite percentage:

Nothing But Chocolate
simple AND decadent

Almonds
lightly roasted

Virginia Peanut
hand-cooked peanuts from family-owned and operated, Belmont Peanuts

French Crunch
pieces of crisp, lightly sweetened crepes

V = VEGETARIAN • GF = GLUTEN FREE

BREAKFAST, BEER, WINE & COCKTAILS ON NEXT PAGE

HOW TO ORDER

FOUNDING FARMERS KING OF PRUSSIA

ORDER: Order by Friday, February 12th at 11am
Order ASAP to guarantee availability.
FoundingFarmers.com/valentineslogo

PICK UP: Saturday, February 13th or Sunday, February 14th, 10am-5pm

ADDRESS: 255 Main Street, King of Prussia, PA 19406

QUESTIONS: 484.808.4008

NOT ALL INGREDIENTS ARE LISTED. PLEASE INFORM US IF YOU HAVE ALLERGIES OR RESTRICTIONS.

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially individuals with certain medical conditions. These items include our house-made dressings, spreads, sauces, or mayonnaise that contain raw or undercooked eggs.*

BEER, WINE, COCKTAILS & BREAKFAST

VALENTINE'S BREAKFAST

Cinnamon Rolls v \$5

Pound Cake (serves 2) v \$5
choose: lemon or banana coffee

Bakers Bread Pudding French Toast (serves 2) v \$6

Seasonal Fruit Salad (serves 2) v GF \$6

Brûléed Grapefruit (serves 2) v GF \$6

2 Mini Quiches \$6
choose:

Bacon Cheddar
Ham & Asparagus
Zucchini & Onion v
Spinach & Artichoke v

2 Breakfast Burritos \$6

Bacon, Egg, Cheese
Egg & Cheese v

VALENTINE'S DAY BOTTLED COCKTAILS

FOUNDING SPIRITS

Enjoy spirits from our DC Distillery in some of our craft cocktails
16oz | \$20

Strawberry Negroni

Founding Spirits Dry Gin, dry vermouth,
strawberry infused campari

Will You Be Mine?

Founding Spirits Vodka, raspberry, lime, ginger

OUR SIGNATURE BOTTLED COCKTAILS

16oz | \$20

Cucumber Delight

Founding Spirits Vodka, domaine de canton, lemon,
cucumber, cantaloupe

Cranberry Smash

cranberry-infused Founding Spirits Dry Gin, rosemary, lemon

Cosmopolitan

Founding Spirits Vodka, combier orange, cranberry, lime

Clementine Cooler

Founding Spirits Vodka infused with clementines, luxardo
maraschino, lime, honey, Founding Spirits clementine bitters

The Constitution

Founding Spirits Dry Gin infused with ginger & blueberry,
chamomile, lemon

Farmer Jon

bourbon, orange Curaçao, lemon

Chelsea's Manhattan

bourbon, chai tea-infused sweet vermouth, bitters

Margarita

blanco tequila, patrón citrónge, agave, lime

The Clementine

reposado tequila infused with clementines & jalapeño,
bénédictine, luxardo maraschino, lime, agave, pineapple

COCKTAIL KITS

Mimosa \$35

Segura Viudas Brut, 16oz of orange juice or
grapefruit juice

Our Award-Winning Bloody Mary \$8

1 quart bloody mary mix

BEER

\$3 each | 12 oz
while supplies last

Workhorse Helles Lager | PA | 5%

Workhorse Vienna Lager | PA | 5.2%

Workhorse IPA | PA | 7.5%

Workhorse Guava Gose | PA | 4.9%

Workhorse NE IPA | PA | 6.7%

Workhorse Saison | PA | 6.3%

Slyfox Route 113 IPA | PA | 7%

Neshaminy Creek Trauger Pilsner | PA | 4.8%

WINE

while supplies last

ROSÉ

Chateau St. Michelle Columbia Valley \$22
Washington

WHITE

**Robert Mondavi Private Selection
California Pinot Grigio** \$24
California

Chateau St. Michelle Dry Riesling \$21
Washington

Line 39 Sauvignon Blanc \$18
California

Line 39 Chardonnay \$18
California

RED

Line 39 Pinot Noir \$18
California

Cecchi Sangiovese Toscana \$22
Italy

Kaiken Malbec Reserva \$22
Argentina