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 enjoy the decadence of our Farmers Market Brunch safely served to your table. Order a cup of coffee and a breakfast cocktail. Then let our servers build your plates individually for you or order your favorite selections family-style for your table to share.

LIGHT BREAKFAST

Yogurt Parfaits

Coconut Chia Bowl

Fresh Fruit

Brûléed Grapefruit

EGGS TABLE

Eggs Benedict*

Bird in a Nest
with chipotle hollandaise

Scrambled Eggs

Chef Joe's Scramble

Hash Browns

Pork Maple Sausage

Chicken Apple Sausage

FRENCH TOAST & BUTTERMILK PANCAKES

toppings:
bananas foster, strawberry sauce, maple syrup

SALADS

Farmers Salad

Spinach Bacon Blue Salad

Italian Sunday Salad

Kale & Quinoa Salad

Black Lentil Salad

Shrimp Louie Salad

CARVING TABLE

Bacon Lollis

Texas Brisket

Herb-Crusted Roasted Turkey

Black Pepper Molasses-Glazed Ham

Apple Smoked Slab Bacon

sauces:
BBQ mustard, Joe's BBQ, horseradish cream

SUPPER TABLE

Hot Crab & Artichoke Dip

Texas Chili

Taco Bar
chicken tinga, shredded beef, fried white fish

Spicy Fried Chicken

Southern Fried Chicken

Beer Can Chicken

Meatloaf

Glazed Cedar Plank Salmon*

Pesto Pasta & Fresh Tomatoes

Blackened Catfish
with scallions & lemon butter

Fried Cracker Shrimp

Parmesan Grits

Seven Cheese Macaroni

Mashed Potatoes

Honey-Glazed Carrots

Sautéed Green Vegetables

DIPS & SPREADS

Cornbread

Mini Pretzels

Tortilla Chips

Grilled Ciabatta

Pimento Cheese

Onion Dip

Guacamole

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, snicker doodle, 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.*

Menu & pricing subject to change

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BEVERAGES

BRUNCH COCKTAILS

Bloody Mary 10
Founding Spirits Vodka infused with pepper

Mimosa 10
orange juice, sparkling cava

Southside 10
Founding Spirits Dry Gin, lemon, orange bitters, mint

Bellini 10
peach purée, sparkling cava

Strawberry Fizz* 10
Founding Spirits Vodka, lime, strawberry, vanilla, egg white

Ramos Gin Fizz* 12
Founding Spirits Dry Gin, citrus, vanilla, whole milk, egg white

Pimm's Cup 12
Founding Spirits Dry Gin, pimm's no. 1, curaçao, lime, ginger

Corpse Reviver 12
Founding Spirits Dry Gin, absinthe, curaçao, lillet blanc, lemon

All The Way Up* 12
Founding Spirits Vodka, cognac, cold brew coffee, house-made coconut milk, coffee syrup, 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 Oberon Ayabas
full-bodied, sweet & nutty
dark chocolate, caramel

Iced Coffee 4.5
Nitro Iced Coffee 5.5
Macchiato 4.5
Americano 4.5
Cappuccino 4.5

Mocha 4.5
Latte 4.5
Vanilla Latte 4.5
Caramel Latte 4.5

Chai Latte 4.5
our house chai blend
add: espresso shot *+1*

Aztec Latte 4.5
agave, cinnamon, chocolate

Gibraltar 4.5
Hot Chocolate 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

Crescent Green
supremely drinkable, sandalwood, apricot, honeycomb

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

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

Today's Rickey 5.5
lime juice, jerk soda, today's syrup

Manhattan Soda 5.5
coffee, espresso, agave, jerk soda, whipped cream

Scratch Soda 5.5
choose: grapefruit, orange, lemon-lime, ginger, hibiscus, vanilla, or seasonal

Fresh Squeezed Juice 5
choose: orange, grapefruit

Lemonade 4.5
unlimited refills

Arnold Palmer 4.5
unlimited refills

Unsweetened Iced Tea 4
choose: Sunstone Black or Rosella Herbal decaf, brewed fresh throughout the day
unlimited refills

06/10/20