

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.

### 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

sauses:

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

**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.

# BEVERAGES

## BRUNCH COCKTAILS

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

**Our Farmers Blend** | Medium/Dark Roast

### Double Espresso 4.5

**Brazil Fazenda Santa Rita**

### French Press 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*

<b>Iced Coffee</b> 4.5	<b>Americano</b> 4.5	<b>Chai Latte</b> 4.5 our house chai blend add: espresso shot +1	<b>Mocha</b> 4.5
<b>Nitro Iced Coffee</b> 5.5	<b>Latte</b> 4.5	<b>Aztec Latte</b> 4.5 agave, cinnamon, chocolate	<b>Gibraltar</b> 4.5
<b>Macchiato</b> 4.5	<b>Vanilla Latte</b> 4.5		<b>Hot Chocolate</b> 4.5
<b>Cappuccino</b> 4.5	<b>Caramel Latte</b> 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 +7

## 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

<b>New York Egg Cream</b> 5.5 choose: chocolate or vanilla made with whole milk & jerk soda	<b>Manhattan Soda</b> 5.5 coffee, espresso, agave, jerk soda, whipped cream	<b>Fresh Squeezed Juice</b> 5 choose: orange, grapefruit	<b>Unsweetened Iced Tea</b> 4 choose: Sunstone Black or Rosella Herbal decaf, brewed fresh throughout the day <i>unlimited refills</i>
<b>Today's Rickey</b> 5.5 lime juice, jerk soda, today's syrup	<b>Scratch Soda</b> 5.5 choose: grapefruit, orange, lemon-lime, ginger, hibiscus, vanilla, or seasonal	<b>Lemonade</b> 4.5 <i>unlimited refills</i>	
		<b>Arnold Palmer</b> 4.5 <i>unlimited refills</i>	