# Farmers Market Brunch

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
- Fried Shrimp
- Fried Green Tomatoes
- Farm Breads
  - choose: Brie Apple or Prosciutto
- Glazed Bacon Lollis
- Buttermilk Pancakes

## Light Breakfast
- Yogurt Parfaits
- Plain Yogurt
- Coconut Chia Bowl
- Brûléed Orange
- Fresh Fruit

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

## Breakfast
- Scrambled Eggs
- Sausage Gravy & Biscuits
- Spinach, Mushroom & Cheese Scramble
- Eggs Benedict Florentine*
- Traditional Ham Benedict*
- Hash Browns
- Chicken Apple Sausage
- Pork Sausage

## Dips & Spreads
- Hot Crab & Artichoke Dip
- South West Pepper Spread
  - Onion Dip
- Pimento Cheese Dip
  - Biscuits
  - Cornbread
  - Grilled Ciabatta

## Salads
- Farmers Salad
- Spinach Bacon Blue Salad
- Many Vegetable Salad
- Kale Salad
- Farro Arugula Salad

## Supper Table
- Southern Fried Chicken
- Spicy Fried Chicken
- Texas Chili
- Shrimp & Grits
- Glazed Cedar Plank Salmon*
- Lasagna
- Meatloaf
- Roasted Turkey & Gravy
- Chicken Pot Pie
- Parmesan Grits
- Seven Cheese Macaroni
- Mashed Potatoes
- Hearth Vegetables
- Sautéed Green Vegetables

## Carving Table
- Slab Bacon
- House Ham
- Brisket
  - sauces:
    - BBQ mustard, Joe’s BBQ, horseradish cream

## 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
**BEVERAGES**

**BRUNCH COCKTAILS**

- **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

- **Today’s Rickey**
  - 5.5
  - lime juice, jerk soda, today’s syrup

- **Mimosa**
  - 10
  - orange juice, sparkling cava

- **Bellini**
  - 11
  - peach purée, sparkling cava

- **Southside**
  - 12
  - Founding Spirits Dry Gin, lemon, orange bitters, mint

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

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

- **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

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

- **Fresh Squeezed Juice**
  - 5
  - choose: orange, grapefruit

- **Lemonade or Arnold Palmer**
  - 4.5
  - unlimited refills

- **Farmers Sweet Tea**
  - 4.5
  - Sunstone Black sweetened with agave nectar
  - unlimited refills

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

**NON-ALCOHOLIC**

- **South Mountain Creamery**
  - milk selection: whole, nonfat, half & half
  - sub: almond, coconut, soy +.75

**OUR ROASTED COFFEE**

- **Ground Control Brewed Coffee**
  - Revolutionary process creates a series of mini-brews extracting all of the flavor and none of the bitterness.

- **Pour Over**
  - 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/Dark Roast
  - full bodied, sweet & nutty, dark chocolate, caramel

**OUR ROASTED COFFEE**

- **Cappuccino**
  - 4.5

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

- **Vanilla Latte**
  - 4.5

- **Aztec Latte**
  - 4.5
  - agave, cinnamon, chocolate

- **Caramel Latte**
  - 4.5

- **Mocha**
  - 4.5

- **Gibraltar**
  - 4.5

- **Hot Chocolate**
  - 4.5

**HOT TEA**

- **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

**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.