**BREAKFAST**

**SHARE PLATES**

serves 2-3

- **Buttermilk Biscuits** 8.99
  ND honey butter, J.Q. Dickinson salt
- **Uncle Buck’s Beignets** 9.5
  raspberry, chocolate & caramel sauces
- **Peanut Butter Banana Toast** 10.99
  marshmallow crème, chocolate pearls
- **Glazed Bacon Lollis** 12.99

**BOWLS**

- **Oatmeal with Fixings** 7.99
- **Greek Yogurt, Berries & Granola** 10.99
- **Coconut Chia** 10.99
  compressed apples, balsamic strawberries, blueberries, candied pistachios, mixed seeds, peanut butter
- **Grain Bowl** 11.99
  quinoa, sprouted wheat, roasted sweet potato, dark chocolate, coconut nut butter, mixed seeds, dried fruit, apples, yogurt

**FRENCH TOAST**

our Farmers upstate NY maple Grade A syrup

- **Bourbon Battered** 9.99
- **Vanilla Cream Filled** 10.99
  choose topping:
  blueberry compote +3
  bananas foster +3

**FARMHOUSE WAFFLES**

our Farmers upstate NY maple Grade A syrup

- **Original** 8.99
- **Blueberry Compote** 10.99
- **Bananas Foster** 10.99

**BUTTERMILK PANCAKES**

our Farmers upstate NY maple Grade A syrup

- **Original** 9.99
- **Chocolate Chip** 10.99
- **Blueberry** 11.99
- **Bananas Foster** 11.99

**FOUNDED FARMERS BREAKFAST**

- 11.99
  Two Eggs*
  any style

**CHOICE OF MEAT**

- Applewood Smoked Bacon
- Pork Sausage
- Chicken Apple Sausage
- Virginia Ham
- IMPOSSIBLE™ Burger +2
- Thick-Cut Maple Glazed Bacon +4
- NY Strip Steak +5

**CHOICE OF SIDE**

- Hash Browns
- Grits
- Farmers Salad
- Fruit
- Tomatoes

**CHOICE OF BREAD**

- Buttermilk Biscuit
- English Muffin
- Multigrain Toast
- Toasted Ciabatta
- French Toast +3
  two sides instead of bread +3

**EGGS**

**BENEDICTS**

- **Traditional Ham** 13.99
- **Spinach & Tomato** 13.99
- **Smoked Salmon** 16.99
- **Crab Cake** 19.99

**PAN SCRAMBLES**

- **Roasted Vegetable** 12.99
  egg whites, cheddar, squash, carrots, broccoli, bell pepper, spinach, onion
- **Sausage, Mushroom & Spinach** 14.99
  white cheddar, onion
- **Virginia Ham & Cheddar** 14.99

**POACHED EGG HASHES**

- **Beef Pastrami** 14.99
  bell pepper, onion, hollandaise
- **Goat Cheese & Beet** 14.99
  bell pepper, onion, hollandaise
- **Hangover Hash** 14.99
  chili, pimento cheese, hollandaise

**FARMHOUSE FAVORITES**

- **Avocado & Egg White Toast** 11.99
- **Biscuits & Gravy** 14.99
  poached egg, pork sausage
- **Breakfast Chicken & Waffles** 14.99
  scrambled eggs, white gravy
- **Breakfast Meats A La Carte** 7.99
  choose one: applewood smoked bacon, pork sausage, chicken apple sausage, or Virginia ham

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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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**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

### Breakfast Cocktails

<table>
<thead>
<tr>
<th>Drink</th>
<th>Price</th>
<th>Ingredients</th>
</tr>
</thead>
<tbody>
<tr>
<td>Breakfast Bubbles</td>
<td>10</td>
<td>Founding Spirits Vodka, lemon, cucumber, jerk soda</td>
</tr>
<tr>
<td>Bellini</td>
<td>11</td>
<td>peach purée, sparkling cava</td>
</tr>
<tr>
<td>Southside</td>
<td>11</td>
<td>Founding Spirits Dry Gin, lemon, mint, orange bitters</td>
</tr>
<tr>
<td>Bloody Mary</td>
<td>12</td>
<td>Founding Spirits Vodka infused with pepper</td>
</tr>
<tr>
<td>Pimm’s Cup</td>
<td>12</td>
<td>Founding Spirits Dry Gin, pimm’s no. 1, curaçao, lime, ginger</td>
</tr>
<tr>
<td>Corpse Reviver</td>
<td>12</td>
<td>Founding Spirits Dry Gin, absinthe, curaçao, lillet blanc, lemon</td>
</tr>
<tr>
<td>All The Way Up*</td>
<td>12</td>
<td>Founding Spirits Vodka, cognac, cold brew coffee, house-made coconut milk, coffee syrup, egg white</td>
</tr>
</tbody>
</table>

### Our Roasted Coffee

<table>
<thead>
<tr>
<th>Coffee</th>
<th>Price</th>
<th>Notes</th>
</tr>
</thead>
<tbody>
<tr>
<td>Ground Control Brewed</td>
<td>4</td>
<td>Revolutionary process creates a series of mini-brews extracting all of the flavor and none of the bitterness.</td>
</tr>
<tr>
<td>French Press</td>
<td>4</td>
<td>choose: Our Farmers Blend</td>
</tr>
<tr>
<td>Colombia Finca Palmichal</td>
<td>4</td>
<td>Medium Roast silky, sweet &amp; balanced, chocolate, citrus</td>
</tr>
<tr>
<td>Brazil Fazenda Santa Rita</td>
<td>4</td>
<td>Medium/Espresso Roast full bodied, sweet &amp; nutty, dark chocolate, caramel</td>
</tr>
<tr>
<td>Double Espresso</td>
<td>4.5</td>
<td>Brazil Fazenda Santa Rita</td>
</tr>
<tr>
<td>Iced Coffee</td>
<td>4.5</td>
<td></td>
</tr>
<tr>
<td>Cappuccino</td>
<td>4.5</td>
<td></td>
</tr>
<tr>
<td>Latte</td>
<td>4.5</td>
<td></td>
</tr>
<tr>
<td>Vanilla Latte</td>
<td>4.5</td>
<td></td>
</tr>
<tr>
<td>Caramel Latte</td>
<td>4.5</td>
<td></td>
</tr>
<tr>
<td>Chai Latte</td>
<td>4.5</td>
<td>our house chai blend add: espresso shot +1</td>
</tr>
<tr>
<td>Mocha</td>
<td>4.5</td>
<td></td>
</tr>
<tr>
<td>Gibraltar</td>
<td>4.5</td>
<td></td>
</tr>
<tr>
<td>Hot Chocolate</td>
<td>4.5</td>
<td></td>
</tr>
<tr>
<td>South Mountain Creamery</td>
<td>Local. Farmer-owned. Pasture-raised cows. Non-GMO.</td>
<td></td>
</tr>
<tr>
<td>Milk Selection</td>
<td>Whole, nonfat, half &amp; half sub: almond, coconut, soy +.75 add: espresso shot +1</td>
<td></td>
</tr>
</tbody>
</table>

### Hot Tea

<table>
<thead>
<tr>
<th>Tea</th>
<th>Price</th>
<th>Notes</th>
</tr>
</thead>
<tbody>
<tr>
<td>Spirit White</td>
<td>4.5</td>
<td>harmonious &amp; gentle, tangerine, allspice, rosewater</td>
</tr>
<tr>
<td>Crescent Green</td>
<td></td>
<td>supremely drinkable, sandalwood, apricot, honeycomb</td>
</tr>
<tr>
<td>Sunstone Black</td>
<td></td>
<td>full-bodied breakfast tea, honey, dark cocoa, apricot</td>
</tr>
<tr>
<td>Rosella Herbal</td>
<td></td>
<td>sweet &amp; balanced, chocolate, citrus</td>
</tr>
</tbody>
</table>

### Non-Alcoholic

<table>
<thead>
<tr>
<th>Drink</th>
<th>Price</th>
<th>Ingredients</th>
</tr>
</thead>
<tbody>
<tr>
<td>New York Egg Cream</td>
<td>5.5</td>
<td>chocolate or vanilla made with whole milk &amp; jerk soda</td>
</tr>
<tr>
<td>Today’s Rickey</td>
<td>5.5</td>
<td>lime juice, jerk soda, today’s syrup</td>
</tr>
<tr>
<td>Manhattan Soda</td>
<td>5.5</td>
<td>coffee, espresso, agave, jerk soda, whipped cream</td>
</tr>
<tr>
<td>Scratch Soda</td>
<td>5.5</td>
<td>grapefruit, orange, lemon-lime, ginger, hibiscus, vanilla, or seasonal</td>
</tr>
<tr>
<td>Fresh Squeezed Juice</td>
<td>5</td>
<td>orange, grapefruit</td>
</tr>
<tr>
<td>Lemonade or Arnold Palmer</td>
<td>4.5</td>
<td>unlimited refills</td>
</tr>
<tr>
<td>Farmers Sweet Tea</td>
<td>4.5</td>
<td>Sunstone Black sweetened with agave nectar</td>
</tr>
<tr>
<td>Unsweetened Iced Tea</td>
<td>4</td>
<td>Sunstone Black decaf brewed fresh throughout the day</td>
</tr>
</tbody>
</table>

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**4% Temporary Pandemic Surcharge**

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