Bring our fresh, scratch-made brunch to your table this weekend. Our complete weekend brunch to go is designed to serve 2, but if you have more mouths to feed or a larger appetite, you can order additional items or multiple complete brunch packs.

## Complete Weekend Brunch for 2 — $50

**Breads**

<table>
<thead>
<tr>
<th>Item</th>
<th>Topper / Sauce</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Cinnamon Rolls (3) V</td>
<td></td>
<td>$5</td>
</tr>
<tr>
<td>Bake at Home Buttermilk Biscuits (3) V</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Skillet Cornbread (3) V</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

**SALAD & FRUIT**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Farmers Salad V GF</td>
<td>$6</td>
</tr>
<tr>
<td>Caesar Salad</td>
<td></td>
</tr>
<tr>
<td>Sun-Dried Tomato</td>
<td></td>
</tr>
<tr>
<td>Sun-Dried Tomato Pasta Salad V</td>
<td></td>
</tr>
<tr>
<td>Chicken Salad V GF</td>
<td></td>
</tr>
<tr>
<td>Chessapeake Shrimp Salad GF</td>
<td></td>
</tr>
<tr>
<td>Brûléed Grapefruit V GF</td>
<td></td>
</tr>
<tr>
<td>Seasonal Fruit Salad V GF</td>
<td></td>
</tr>
</tbody>
</table>

**CARVERS TABLE**

<table>
<thead>
<tr>
<th>Item</th>
<th>Topper / Sauce</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Applewood Smoked Bacon GF</td>
<td></td>
<td>$8</td>
</tr>
<tr>
<td>Pork Sausage GF</td>
<td></td>
<td>$8</td>
</tr>
<tr>
<td>Chicken Apple Sausage GF</td>
<td></td>
<td>$8</td>
</tr>
<tr>
<td>Spicy Fried Chicken GF</td>
<td></td>
<td>$8</td>
</tr>
<tr>
<td>Southern Fried Chicken</td>
<td></td>
<td>$8</td>
</tr>
<tr>
<td>Herb-Roasted Chicken GF</td>
<td></td>
<td>$8</td>
</tr>
</tbody>
</table>

**ADDITIONAL SIDES**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Seven Cheese Macaroni V</td>
<td>$5</td>
</tr>
<tr>
<td>Pickled Potato Salad V GF</td>
<td>$4</td>
</tr>
<tr>
<td>Mashed Potatoes V GF</td>
<td>$4</td>
</tr>
<tr>
<td>Herb-Roasted Potatoes V GF</td>
<td>$4</td>
</tr>
<tr>
<td>Cilantro-Lime Rice GF</td>
<td>$4</td>
</tr>
<tr>
<td>Herb Green Beans V GF</td>
<td>$4</td>
</tr>
<tr>
<td>Farmers Slaw V GF</td>
<td>$4</td>
</tr>
<tr>
<td>Roasted Vegetables V GF</td>
<td>$4</td>
</tr>
</tbody>
</table>

**ADD-ON DRINKS & ORDERING INSTRUCTIONS ON NEXT PAGE**

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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.*
To complete your at-home brunch experience, add some of our house-roasted coffee, beer, wine, or other beverages.

**HOUSE-ROASTED COFFEE**

State-of-the-art, green roasting technology & high-quality, traceable beans from independent farmers.

- **8oz | $7.99**
- choose: whole beans or ground

**Peru Finca Churupampa** Dark Roast

- crisp, sweet, well-balanced & versatile
caramel, hazelnut, apple

**FRESH JUICE**

- 1 quart | $4 or 1/2 gallon | $8
- choose: Orange, Grapefruit, or Lemonade

**BRUNCH BOOZE**

**BRUNCH BOOZE KITS**

- **Mimosa Kit** 35
  - Segura Vidas Brut, 32 oz of orange juice or grapefruit juice

- **Bloody Mary Kit** 45
  - 1L Founding Spirits Vodka, 1L Bloody Mary Mix

**BOTTLED COCKTAILS**

- **16 oz | $20**

**Cucumber Delight**

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

**Cosmopolitan**

Founding Spirits Vodka, patron citronge, cranberry, lime

**Clementine Cooler**

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

**The Constitution**

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

**Strawberry Negroni**

Founding Spirits Dry Gin, strawberry-infused campari, dry vermouth

**Chelsea Manhattan**

- bourbon, chai tea-infused sweet vermouth, bitters

**Margarita**

- blanco tequila, patrón citronge, agave, lime

**The Clementine**

- reposado tequila infused with clementines & jalapeno, benedictine, luxardo maraschino, lime, agave, pineapple

**Farmer Jon**

- bourbon, orange curacao, lemon

**FOUNDING SPIRITS**

750mL bottle unless noted

- **DC's #1 Vodka** 40 bottle 35
- **Dry Gin** 40 bottle 35
- **Arroyo’s “Never Bitter” Amaro** 30
- **American Whiskey** 55
- **Founding Farmers Rye Whisky** 55

**BEER & SPIKED SELTZER**

- individual cans | 3

**BEER**

- 7 Locks Surrender Dorothy Rye IPA 6.2% | Maryland
- 7 Locks Devils Alley IPA 6.7% | Maryland
- 7 Locks Paintbranch Pilsner 5% | Maryland
- Devils Backbone 8 Point IPA 6.2% | Virginia
- Devils Backbone Gold Leaf Lager 4.5% | Virginia
- Devils Backbone Vienna Style Lager 5.2% | Virginia
- Flying Dog Thunderpeel Hazy IPA 6.2% | Maryland
- Flying Dog Lucky SOB Irish Red Ale 5.2% | Maryland
- Flying Dog Snake Dog IPA 7.1% | Maryland
- Flying Dog Pale Ale 5.5% | Maryland

**SPIKED SELTZER**

- Truly Berry
- Truly Lemonade
- White Claw Black Cherry
- White Claw Mango

**WINE**

**ROSE**

- M. Chapoutier Belleruche France 32

**WHITE**

- Deloach Chardonnay California 37
- Esk Valley Sauvignon Blanc New Zealand 32

**RED**

- Böen Pinot Noir California 30
- Kaiken Malbec Argentina 40

**HOW TO ORDER**

**Founding Farmers**

**HOW TO ORDER:** Online at FoundingFarmers.com/BrunchToGo.

**ORDER BY:** 7pm on Thursday. Scheduled pick up windows on Saturday & Sunday only.

**ADDRESS:** 1924 Pennsylvania Ave NW, Washington, DC 20006

Menu and pricing subject to change: 10.15.2020