

# MOTHER'S DAY WEEKEND AT HOME

Bring our fresh, scratch-made brunch to mom this weekend! Started in our kitchens, finished in yours.

\$120 | Serves 4-6 people

Choose one selection from each of the categories below. Prices for additional a la carte items listed.

## BREADS

choose one  
additional items +\$8 each

- Cinnamon Rolls (4) **V**
- Buttermilk Biscuits (4) **V**
- Skillet Cornbread **V**
- Cranberry Orange Loaf **V**
- Bagels (4) **V**

## SALAD & FRUIT

choose one  
additional items +\$12 each

- Farmers Salad\* **V GF**
- Italian House Salad **V GF**
- Power Greens Salad **V**
- Sun-Dried Tomato Pasta Salad
- gemelli pasta, spinach, basil, parmesan, garlic, red wine vinegar, olive oil
- Chicken Salad **GF**
- fennel, golden raisins, chives, basil
- Chesapeake Shrimp Salad **GF**
- celery, green & red bell pepper, old bay
- Brûléed Grapefruit **V GF**
- Seasonal Fruit Salad **V GF**

## FRENCH TOAST & PANCAKES

choose one  
additional items +\$8 each

- Bakers Bread **V**
- Pudding French Toast
- cinnamon-maple syrup, whipped butter
- Buttermilk Pancake Kit **V**
- dry mix, buttermilk

## CHIPS & DIPS

choose one  
additional items +\$10 each

- Cauliflower Hummus **V**
- crudité
- Chips & Dips **V GF**
- farmers salsa, pimento cheese spread, mix & eat guacamole
- Hot Crab & Artichoke Dip **GF**
- tortilla chips
- Smoked Gouda & Cheddar Queso Dip **V GF**
- tortilla chips

## EGGS

choose one  
additional items +\$12 each

- Breakfast Burritos (4)
- egg & cheese **V** or bacon, egg & cheese; served with Farmers salsa
- 9-inch Quiche
- spinach & artichoke **V**, zucchini, cheese & caramelized onions **V**, ham & asparagus, or bacon & cheddar



## HOUSE-MADE PASTA

choose one  
additional items +\$15 each

- Beef Bolognese
- Cheese Ravioli
- Linguine Pomodoro **V**
- tomato-basil sauce
- Butternut Squash Ravioli **V**
- sage brown butter sauce
- Gnocchi Parmesan
- garlic cream sauce

## BREAKFAST MEATS

choose one  
additional items +\$12 each

- Applewood Smoked Bacon **GF**
- Pork Sausage **GF**
- Chicken Apple Sausage **GF**

## ENTRÉES

choose one  
added cost for premium selections listed

- Spicy Fried Chicken
- Southern Fried Chicken
- Herb Roasted Chicken **GF**
- Sliced Molasses Glazed Baked Ham **GF**
- Impossible "Meat"loaf™ **V GF** +\$10
- Texas BBQ Brisket **GF** +\$10
- Glazed Cedar Plank Salmon **GF** +\$10
- Herb-Crusted Prime Rib\* **GF** +\$20

For additional entrées, prices listed online.

## SIDES

choose one  
additional items +\$12

- Cilantro-Lime Rice **GF**
- Herb Green Beans **V GF**
- Farmers Slaw **V GF**
- Marinated Cucumber Snow Peas **V GF**
- Asparagus **V GF**
- parmesan
- Cauliflower Rice and Peas **V GF**
- Roasted Potatoes **V GF**
- chimichurri
- Lentil Salad **V GF**
- sweet potato, parsnip, mushroom, kale, swiss chard, sherry vinaigrette
- Seven Cheese Macaroni **V**

## DESSERTS

choose one  
additional items +\$18 each

- 8-inch Vanilla Bean Cheesecake **V**
- strawberry sauce
- 10-inch Flourless Chocolate Cake **V GF**
- 9-inch Key Lime Pie **V**
- 10-inch Carrot Cake **V**
- 10-inch Coconut Cake **V**
- Founding Farmers Chocolate Sampler **V**

**V = VEGETARIAN • GF = GLUTEN FREE**

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

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.

# BEVERAGE ADD-ONS

To complete your Mother's Day Weekend at Home experience, add some of our house-roasted coffee, beer, wine, or other beverages.

## OUR ROASTED COFFEE

Truly exceptional coffees roasted in-house with zero emissions using our state-of-the-art Bellwether Roaster. We roast our coffee & espresso in small batches using high-quality, traceable beans from independent farmers around the world.

8oz | \$6.99

choose: whole beans or ground

**Friendship Blend** Medium Roast  
**well-rounded & sweet, nuts, toffee, chocolate**  
*Our unique house blend combines Central & South American beans to create a delicious cup of coffee, equally enjoyable black and with cream & sugar.*

8oz | \$6.99

choose: whole beans or ground

**XOXO Espresso** Espresso Roast  
**full-bodied & sweet, dark chocolate, cranberry, toasted nut**  
*Our proprietary house-roasted blend of East African & Latin American beans.*

## FRESH JUICE

1/2 gallon | \$8

**Orange**  
**Grapefruit**  
**Lemonade**

## BEER, WINE & COCKTAILS

### BRUNCH BOOZE KITS

**Mimosa** \$35

Segura Viudas Brut Cava, 16oz of orange juice or grapefruit juice

### BOTTLED COCKTAILS

16oz | \$20

**Cucumber Delight**

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

**Cranberry Smash**

cranberry-infused Founding Spirits Dry Gin, rosemary, lemon

**Cosmopolitan**

Founding Spirits Vodka, combier orange, cranberry, lime

**Clementine Cooler**

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

**The Constitution**

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

**Farmer Jon**

bourbon, orange Curaçao, lemon

**Chelsea's Manhattan**

bourbon, chai tea-infused sweet vermouth, bitters

**Margarita**

blanco tequila, patrón citrónge, agave, lime

**Rosella Hibiscus Margarita**

blanco tequila, domain de canton ginger liqueur, lime, & rosella tea syrup

**Bloody Mary**

Founding Spirits Vodka, Bloody Mary Mix

### BEER, CIDER & SPIKED SELTZER

\$3 each | \$10, 4-packs

**Workhorse Helles Lager** 5% | 5 | 15

**Workhorse Vienna Lager** 5.2% | 5 | 15

**Workhorse IPA** 7.5% | 5 | 15

**Workhorse NE IPA** 6.7% ABV

**Workhorse Saison** 6.3% ABV

**Slyfox Route 113 IPA** 7% | 3 | 10

### CIDER

*Pennsylvania*

**Jack Cider** 5.5% | 3 | 10

### WINE

*additional selections available online while supplies last*

### ROSÉ

**Château St. Michelle Columbia Valley** 22  
*Washington*

### WHITE

**Robert Mondavi Private Selection** 24  
**California Pinot Grigio**  
*California*

**Château St. Michelle Dry Riesling** 21  
*Washington*

**Line 39 Sauvignon Blanc** 18  
*California*

**Line 39 Chardonnay** 18  
*California*

### RED

**Line 39 Pinot Noir** 18  
*California*

**Cecchi Sangiovese Toscana** 22  
*Italy*

**Kaiken Malbec Reserva** 22  
*Argentina*

## HOW TO ORDER

### FOUNDING FARMERS KING OF PRUSSIA

**ORDER:** Order by Wednesday, May 5th at 3pm  
Order ASAP to guarantee availability.  
[FoundingFarmers.com/MothersDay](https://FoundingFarmers.com/MothersDay)

**PICK UP:** Friday, May 7th or Saturday, May 8th

**ADDRESS:** 255 Main Street, King of Prussia, PA 19406

**QUESTIONS:** 484.808.4008