

**5% RESTAURANT RECOVERY CHARGE**

While there are many ways society is rebuilding itself post-pandemic, there continues to be devastating and long-lasting impacts on the full-service restaurant industry. Our recovery charge was created so that we can continue to operate as a viable business, employer, and neighbor. The charge helps cover pandemic-related losses and debts; vaccines, boosters, and mental health services for our team members and their families; as well as our ongoing community efforts. We appreciate your continued support by dining in our restaurants.

**32.50  
PER PERSON**

**FARMERS MARKET BUFFET  
BRUNCH**

**CHILDREN**  
6 and under free,  
ages 7-12 for 15



We're so glad you're here. Your server will be your guide to this absolute festival of food. Order a cup of coffee and a breakfast cocktail, and then make your way to our decadent Farmers Market Buffet Brunch. We'll see you again next weekend.

**TASTY BITES**

- Chef's Choice Steamed Dumplings**
- Fried Shrimp**
- Ahi Tuna Bites\***

**LIGHT BREAKFAST**

- Coconut Chia Bowl**
- Yogurt Parfait**
- Brûléed Grapefruit**
- Fresh Fruit**

**FRENCH TOAST  
& BUTTERMILK  
PANCAKES**

toppings:  
**bananas foster,  
strawberry sauce, or  
maple syrup**

**EGGS**

- Eggs Benedict\***  
Virginia ham or spinach & tomato
- Scrambled Eggs**
- Cacio E Pepe**
- Chef Joe's Scramble**

**SALADS**

- Farmers Salad\***
- Apple & Danish Blue Salad**
- Italian Sunday Salad**
- Grain Salad**
- Purple & Black Kale Salad**

**SUPPER FAVORITES**

- Texas Chili**
- Meatballs**
- Blackened Maryland Blue Catfish**
- Chinese Fried Chicken**
- Southern Fried Chicken**
- "Take Out Style" Chinese Riblets**
- Maple Apricot-Glazed Salmon\***
- Rigatoni Bolognese**
- Salmon Cakes**
- Veggie Fried Rice**
- Chicken Milanese**

**CARVING STATION**

- Molasses-Glazed Ham**
- Roasted Beef**
- Roast Turkey**

**FARM SIDES**

- Chicken Apple Sausage**
- Pork Sausage**
- Maple Applewood Smoked Bacon**
- Hash Browns**
- Cheesy Cheddar Grits**
- Seven Cheese Macaroni**
- Mashed Potatoes**
- Roasted Carrots**
- Sautéed Green Vegetables**

**BREADS & SPREADS**

- Guacamole**
- Onion Dip**
- Pimento Cheese**
- Hot Crab & Artichoke Dip**
- Spinach Dip**
- Grilled Ciabatta**
- Tortilla Chips**
- Cornbread**

**DESSERTS**

- Mini Glazed Donuts**  
chocolate, vanilla, or maple
- Butterscotch Bread Pudding**  
vanilla sauce
- Caramel Corn**
- Cinnamon Rolls**
- Cookies**  
chocolate chip, snickerdoodle, peanut butter, or shortbread
- House-Churned Ice Cream**  
scoops & sundaes
- Cheesecake**  
vanilla bean, chocolate, or salted caramel
- Key Lime Pie**
- Peanut Butter Mousse Pie**

**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.*

*Menu and pricing subject to change.*

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# BEVERAGES

## BRUNCH COCKTAILS

<b>Mimosa</b> 10.50 orange or grapefruit juice, sparkling wine	<b>Bloody Mary</b> 12.50 Founding Spirits Vodka, house mix	<b>Pimm's Cup</b> 13.50 Founding Spirits Dry Gin, pimm's no 1, curaçao, lime, ginger
<b>Bellini</b> 11.50 peach purée, sparkling wine	<b>Breakfast on the Boulevard</b> 12.50 Founding Spirits Bourbon, Founding Spirits American Amaro infused with our XOXO Espresso, campari	<b>Corpse Reviver</b> 13.50 Founding Spirits Dry Gin, curaçao, lillet blanc, lemon, absinthe
<b>Strawberry Fizz*</b> 11.50 Founding Spirits Vodka, lime, strawberry, vanilla, egg white	<b>All The Way Up*</b> 12.50 Founding Spirits Vodka, cognac, Founding Farmers Friendship Blend coffee, coconut, egg white	<b>Ramos Gin Fizz*</b> 13.50 Founding Spirits Dry Gin, lemon, lime, orange flower, vanilla, milk, egg white
<b>Southside</b> 11.50 Founding Spirits Dry Gin, lemon, mint, Founding Spirits clementine bitters		



Follow this QR code to our full cocktail menu.

## 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.

### Ground Control Brewed Coffee

This revolutionary process creates a series of mini-brews extracting all of the flavor and none of the bitterness. We think it makes the perfect cup of coffee.

#### Founding Farmers Friendship Blend 4.75 Medium Roast

*well-rounded, nuts, toffee, cocoa*

Our unique house blend combines Central & South American beans to create a delicious cup of coffee, equally enjoyable black and with cream & sugar.

#### Manos de Mujer 4.75 Medium Roast

*bittersweet chocolate, cherry*

Guatemalan beans grown & harvested by a network of women farmers.

#### Iced Coffee 4.75

#### Nitro Cold Brew 4.75

dairy selection: whole, nonfat, half & half  
sub: almond, coconut, soy, oat +.75 add: espresso shot +1

### XOXO Espresso

*full-bodied, dark cocoa, cranberry, toasted nut*  
Our proprietary house-roasted blend of East African & Latin American beans. Decaf available.

#### Double Espresso 4.75

#### Macchiato 5.50

#### Cappuccino 5.50

#### Americano 5.50

#### Latte 5.50

choose: original, vanilla, or caramel

#### Mocha 7

Founding Farmers Hot Chocolate & XOXO Espresso, topped with whipped cream & chocolate shavings

#### Aztec Latte 5.50

agave, cinnamon, chocolate, cayenne

#### Chai Latte 5.50

our house chai blend

#### Gibraltar 5.50

equal parts espresso & steamed milk

#### Founding Farmers 6.50 Hot Chocolate

house-made with rich & delicious Guittard® chocolate, malted milk, topped with whipped cream & chocolate shavings



Founding Farmers Coffee is available by the bag to take home, whole bean & ground. 6.99 | 8oz

## POT OF HOT TEA

Spirit Tea. Handcrafted. Direct-trade. Seasonally curated.

5.50

### Sunstone Black

*full-bodied breakfast tea, honey, dark cocoa, apricot*

### Green

*supremely drinkable & fresh*

### White

*harmonious & gentle*

### Rosella Herbal *decaf*

*bright & refreshing citrus, hibiscus, lemongrass*

## NON-ALCOHOLIC

<b>Scratch Soda</b> 4.99 grapefruit, orange, lemon-lime, ginger, hibiscus, vanilla, or seasonal	<b>Today's Rickey</b> 4.99 lime juice, seltzer, today's syrup	<b>Nitro Farmers Iced Tea</b> 5.50 Sunstone Black, sweetened with agave nectar <i>unlimited refills</i>
<b>Zero-Proof Sparkling Seltzer</b> 4.99 <i>Perfectly carbonated with state-of-the-art Japanese Suntory machine.</i> green tea & honey, grapefruit, citrus, or citrus & mint	<b>Lemonade or Arnold Palmer</b> 4.99 <i>unlimited refills</i>	<b>Fresh Squeezed Juice</b> 5.50 orange or grapefruit
	<b>Unsweetened Iced Tea</b> 4.99 Sunstone Black or Rosella Herbal decaf <i>unlimited refills</i>	