

34.99  
PER PERSON

# FARMERS MARKET BUFFET BRUNCH

CHILDREN  
6 and under free,  
ages 7-12 for 17.99



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

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.

# BEVERAGES

## BRUNCH COCKTAILS

<b>Mimosa</b> 11.99 orange or grapefruit juice, sparkling wine	<b>Bloody Mary</b> 13.99 Founding Spirits Vodka, house mix	<b>Pimm's Cup</b> 14.99 Founding Spirits Dry Gin, pimm's no 1, curaçao, lime, ginger
<b>Bellini</b> 12.99 peach purée, sparkling wine	<b>Breakfast on the Boulevard</b> 13.99 Founding Spirits Bourbon, amaro infused with our XOXO Espresso, campari	<b>Corpse Reviver</b> 14.99 Founding Spirits Dry Gin, curaçao, lillet blanc, lemon, absinthe
<b>Strawberry Fizz*</b> 12.99 Founding Spirits Vodka, lime, strawberry, vanilla, egg white	<b>All The Way Up*</b> 13.99 Founding Spirits Vodka, cognac, Founding Farmers Friendship Blend coffee, coconut, egg white	<b>Ramos Gin Fizz*</b> 14.99 Founding Spirits Dry Gin, lemon, lime, orange flower, vanilla, milk, egg white
<b>Southside</b> 13.99 Founding Spirits Dry Gin, lemon, mint, Founding Spirits clementine bitters		



Follow this QR code to our full cocktail menu.

## OUR ROASTED COFFEE

### KNOW YOUR GROWER. KNOW YOUR ROASTER.

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 4.99 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 4.99 Medium Roast

*bittersweet chocolate, cherry*

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

#### Iced Coffee 4.99

#### Nitro Cold Brew 4.99

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 4.99

#### Macchiato 5.50

#### Cappuccino 5.50

#### Americano 5.50

#### Latte 5.50

choose: original, vanilla,  
or caramel

#### Aztec Latte 5.50

agave, cinnamon,  
chocolate, cayenne

#### Chai Latte 5.50

our house chai blend

#### Mocha 5.99

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

#### Founding Farmers Hot Chocolate 5.99

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.

### Sunstone Black

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

4.99

### 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> 4.99 Sunstone Black, sweetened with agave nectar <i>unlimited refills</i>
<b>Sugar-Free Seltzer</b> 4.99 <i>Perfectly carbonated with state-of-the-art Japanese Suntory machine.</i> grapefruit, citrus, or citrus & mint	<b>Lemonade or Arnold Palmer</b> 4.99 <i>unlimited refills</i>	<b>Fresh Squeezed Juice</b> 4.99 orange or grapefruit
	<b>Unsweetened Iced Tea</b> 4.99 Sunstone Black or Rosella Herbal decaf <i>unlimited refills</i>	