

WELLNESS CHARGE

We believe hospitality begins with a healthy team and a stable, equitable work environment. To ensure both, a 5% surcharge is added to all dine-in checks that supports free mental health resources for our teams and their families, access to health insurance, paid sick leave, and increased operating costs. It is not a gratuity. Our goal is to be transparent while maintaining the value and standards our guests have come to know and love. We appreciate your support and kindness. If you would prefer, we will remove the charge upon request.

**32.99
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.

FF&D • 6/21/23 • F

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BEVERAGES

BRUNCH COCKTAILS

Mimosa orange or grapefruit juice, sparkling wine	10.99	Bloody Mary Founding Spirits Vodka, house mix	12.99	Pimm's Cup Founding Spirits Dry Gin, pimm's no 1, curaçao, lime, ginger	13.99
Bellini peach purée, sparkling wine	11.99	Breakfast on the Boulevard Founding Spirits Bourbon, Founding Spirits American Amaro infused with our XOXO Espresso, campari	12.99	Corpse Reviver Founding Spirits Dry Gin, curaçao, lillet blanc, lemon, absinthe	13.99
Strawberry Fizz* Founding Spirits Vodka, lime, strawberry, vanilla, egg white	11.99	All The Way Up* Founding Spirits Vodka, cognac, Founding Farmers Friendship Blend coffee, coconut, egg white	12.99	Ramos Gin Fizz* Founding Spirits Dry Gin, lemon, lime, orange flower, vanilla, milk, egg white	13.99
Southside Founding Spirits Dry Gin, lemon, mint, Founding Spirits clementine bitters	11.99				



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 4.75
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 6.50

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 Hot Chocolate 6.50

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

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