

## BREAKFAST BREAD BITES

<b>Coupla' Buttermilk Biscuits</b> butter, seasonal house jam	6.99	<b>Our Peanut Butter Banana Toast</b> house-ground peanut butter, our marshmallow fluff, chocolate chips, honey-roasted peanuts	10.99
<b>Cinnamon Roll Skillet</b> served hot with cream cheese icing	9.99		
<b>Blueberry Muffin</b> crunchy cinnamon sugar streusel			
<b>ONE 3.99 SIX 20 TWELVE 38</b>			

## BREAKFAST SWEETS

<b>FRENCH TOAST</b>		<b>BUTTERMILK PANCAKES</b>	
<b>Classic Brioche French Toast</b> choose topping +3 strawberries & cream, Maine blueberry compote	13.99	<b>Original</b>	13.99
		<b>Chocolate Chip</b>	14.99
		<b>Maine Blueberry</b>	15.99
<b>FARMHOUSE WAFFLES</b>			
<b>Original</b>	12.99		
<b>Strawberries &amp; Cream</b>	14.99		

We serve 100% Grade A Maple Syrup from our partnership with Cornell University's Maple Program in the Adirondacks of upstate New York.

## STARTERS

<b>BREAD BITES</b>		<b>Whirley Pop Kettle Corn</b>	8.50
<b>Prosciutto Fig Farm Bread</b> mascarpone, balsamic glaze	7.99	<b>Devil-ish Eggs</b> choose: classic or bacon	12.50
<b>Brie Apple Farm Bread</b> onion preserves	7.99	<b>Fried Green Tomatoes</b> herb goat cheese, green goddess	13.50
<b>Skillet Cornbread &amp; Honey Butter</b>	9.99	<b>Thick-Cut Onion Rings</b> mustard seed ketchup, sour cream & onion dip	13.50
<b>DIPS &amp; SPREADS</b>		<b>Balsamic Bacon Blue Dates</b>	13.50
<b>Hummus &amp; Warm Flatbread</b> feta, sweet & sour tomatoes, sesame seeds	12.50	<b>Cinnamon Sugar Bacon Lollis</b>	13.50
<b>Corn Tortilla Chips &amp; Dips</b> guacamole, salsa, pimento cheese	13.50	<b>Garlic Black Pepper Wings</b>	15.50
<b>Spinach Dip &amp; Corn Tortilla Chips</b>	15.50	<b>Baby Smash Cheeseburgers*</b> griddled onion, Louie, tartar	16.50
<b>Crab Artichoke Dip &amp; Warm Flatbread</b>	17.50		

## SOUP & SALADS

add: falafel +6.50, rotisserie chicken +8.50, fried chicken tenders +8.50, steak\* +10.50, salmon\* +10.50, seared ahi tuna\* +10.50, shrimp +10.50, scallops\* +12.50

<b>SOUP &amp; SMALL SALADS</b>		<b>ENTRÉE SALADS</b>	
<b>Chicken Noodle Soup &amp; Biscuit</b>	9.50	<b>Good All Green</b> broccoli, green bean, avocado, feta, toasted seeds, lemon & garlic herb vinaigrettes	18.50
<b>Farmers Salad*</b> mixed lettuce, avocado, date, tomato, grape, almond, aged provolone, olive, biscuit & cornbread croutons, champagne & sherry vinaigrettes	14.50	<b>Hand-Pulled Chilled Chicken*</b> avocado, golden beet, tomato, almond, blueberry, champagne & sherry vinaigrettes, grilled cranberry orange bread	19.50
<b>Little Gem Caesar</b> parmesan, pecorino romano, biscuit & cornbread croutons	14.50	<b>Fried Chicken &amp; Roasted Corn</b> avocado, pickled red onion, mango, cotija, cornbread croutons, simple vinaigrette, chipotle drizzle	21.50
<b>Purple &amp; Black Kale</b> hazelnut, pecorino romano, lemon vinaigrette	14.50	<b>Spicy Ahi Tuna &amp; Avocado Poke*</b> napa cabbage, crispy wontons, sesame seeds, simple vinaigrette	24.50

## BURGERS

House-ground, hand-formed burger patties.  
choose: fries, coleslaw, crop list side, or thick-cut onion rings

<b>Falafel Cheese "Burger"</b> pepperjack, pickled red onion, tartar	15.50	<b>Goat Cheese Burger*</b> balsamic onion, lemon aioli	19.50
<b>Cheeseburger*</b> American cheese, Louie add: avocado +\$1, bacon +\$2, chili +\$2	17.50	<b>Pub Bacon Cheeseburger*</b> griddled muenster & onion, pickled peppers, spicy pub sauce	19.50
<b>Double Smash Cheeseburger*</b> griddled onion, Louie, tartar	19.50	<b>Blue Cheese Bacon Burger*</b> balsamic onion, lemon aioli	19.50

## SANDWICHES

All bread is mixed, shaped, and baked in our bakery.  
choose: fries, coleslaw, crop list side, or thick-cut onion rings

<b>Egg Salad</b> brioche, lemon aioli	12.50	<b>Fried Crab Cake Sandwich</b> brioche, Louie, tartar	18.50
<b>Chicken Salad Sandwich</b> cranberry orange bread, lemon aioli	17.50	<b>Roasted Veggie, Avocado &amp; Brie</b> apple walnut raisin bread, Louie	18.50
<b>Roasted Turkey BLT &amp; Avocado</b> sourdough, lemon aioli	17.50	<b>Bucky's Hot Fried Chicken</b> brioche, muenster, coleslaw	19.50
<b>Grilled Cheese &amp; Tomato Soup</b> multigrain, cheddar, muenster, gruyère	17.50		

## PREMIUM SEAFOOD

Sustainably wild-caught or sustainably farmed. Traceable.

<b>Fish, Chips &amp; Slaw</b>	23.99	<b>Crab Cakes, Fries &amp; Slaw</b> lemon butter sauce	36.99
<b>Cracker-Crusted Shrimp</b> fries, coleslaw, cornbread	25.99		
<b>Founding Spirits Tequila Lime Grilled Shrimp</b> one dozen shrimp, jambalaya rice, escabeche salad, baguette	32.99	<b>FRESH SEASONAL CATCH Simple Style</b> blistered tomatoes, lemon oil, parsley, chives, lemon, two crop list sides	MKT
<b>Glazed Cedar Plank Salmon*</b> mashed potatoes, green beans	33.99		

## EGGS

sides: hash browns, cheesy cheddar grits, farmers salad\*, fresh fruit  
breads: english muffin, multigrain, buttermilk biscuit

<b>FOUNDING FARMERS BREAKFAST</b> choice of one side, choice of bread		<b>PAN SCRAMBLES</b> choice of one side, choice of bread	
<b>Bacon &amp; Eggs</b>	15.99	<b>Roasted Vegetable</b>	16.99
<b>Sausage &amp; Eggs</b> choose: pork or chicken apple	15.99	egg whites, cheddar, squash, carrots, broccoli, bell pepper, spinach, onion	
<b>Ham &amp; Eggs</b>	15.99	<b>Spinach, Mushroom &amp; Onion</b> white cheddar	18.99
<b>Steak &amp; Eggs*</b>	20.99	<b>Chef Joe's Original</b> chicken apple sausage, ground beef, hash browns, spinach	18.99
<b>BENEDICTS*</b> house-made english muffin, choice of one side		<b>Southwestern</b> chilies, onions, pepper jack, cotija cheese, cilantro, farmers salsa, corn chips	18.99
<b>Traditional Ham</b>	17.99		
<b>Artichoke Florentine</b>	17.99	<b>FARMHOUSE FAVORITES</b>	
<b>Crab Cake</b>	23.99	<b>Breakfast Street Tacos</b> scrambled eggs, applewood smoked bacon, cotija cheese, cilantro, Bucky's hot sauce, served with hash browns & farmers salsa	15.99
<b>POACHED EGG HASHES*</b> choice of bread		<b>Breakfast Chicken &amp; Waffles</b> scrambled eggs, white gravy	18.99
<b>Beef Brisket</b> bell pepper, onion, creole mustard hollandaise	18.99		
<b>Goat Cheese &amp; Beet</b> bell pepper, onion, hollandaise	18.99		

## FARMHOUSE SUSHI & CEVICHE

<b>Mini Spicy Tuna Wontons*</b>	16.50	<b>WONTON TACOS</b>	
<b>Spicy Tuna Crispy Rice Bites*</b> togarashi mayo, serrano	17.50	<b>Spicy Tuna*</b>	12.50
		<b>Old Bay Crab</b>	12.50
<b>ROLLS</b>		<b>Roasted Eggplant &amp; Shiitake</b>	12.50
<b>Pimento Garden</b> <i>soy paper</i>	15.50	<b>CEVICHEs</b> crispy wontons, corn tortilla chips, grilled ciabatta	
<b>California Old Bay Lump Crab</b> crispy leeks	17.50	<b>Tuna, Serrano &amp; Capers*</b>	18.50
<b>Spicy Serrano Tuna &amp; Cucumber*</b> togarashi spice	17.50	<b>Tuna, Avocado &amp; Cucumber Poke*</b>	18.50
<b>Toasted Coconut Shrimp</b> <i>soy paper</i>	17.50	<b>Shrimp, Serrano, Mango &amp; Coconut</b>	18.50
macadamia, avocado, red pepper		<b>Bloody Mary Shrimp &amp; Serrano</b>	18.50
<b>Tuna, Avocado &amp; Jicama*</b>	17.50		
<b>Shrimp, Avocado &amp; Macadamia</b>	17.50		
<b>Crunchy Shrimp, Avocado &amp; Cucumber</b>	17.50		

## SIGNATURES

<b>Yankee Pot Roast</b> mashed potatoes	24.50	<b>Shrimp &amp; Parmesan Grits</b> andouille, bacon, tomato	25.50
<b>Meatloaf &amp; White Gravy</b> mashed potatoes, green beans, au jus	25.50	<b>Farmers Jambalaya</b> rotisserie chicken, Founding Spirits tequila shrimp, andouille, pickled peppers	28.99

## CHICKEN

Humanely raised on American family farms with an all-vegetarian diet and no antibiotics.

<b>OUR ROTISSERIE</b> Marinated, perfectly seasoned & slow roasted to tender golden brown.		<b>OUR FRIED CHICKEN</b> choose: southern or spicy	
<b>Half Chicken &amp; Mashed Potatoes</b> one crop list side, chicken jus	21.50	<b>Fried Chicken &amp; Biscuit</b> mashed potatoes, collard greens & cabbage	24.50
<b>Half Chicken &amp; Enchiladas</b> escabeche & avocado salads, cotija	23.50	<b>Fried Chicken &amp; Waffle</b> seven cheese macaroni, green beans <i>swap your waffle for a donut</i>	24.50

## HANDMADE PASTA

<b>Linguine Pomodoro</b> add: shrimp+\$10.50	19.50	<b>Southern Carbonara Linguine</b>	20.50
<b>Spaghetti Squash Marinara</b>	19.50	<b>Sausage, Mushroom &amp; Amaretto Cream Ricotta Gnocchi</b>	24.50
<b>Ricotta Gnocchi Pomodoro</b> basil, fresh mozzarella	19.50	<b>Chicken Bolognese Linguine</b>	24.50
<b>Pappardelle Bolognese</b>	19.50	<b>Shrimp &amp; Walnut-Pesto Linguine</b>	27.50
<b>Seven Cheese Macaroni</b>	20.50		

## FROM THE GRILL

We collaborate with independent ranchers in the mid-Atlantic to buy our meat.

<b>Steak Frites*</b> bernaise aioli, crop list side	27.99	<b>Chimichurri Skirt Steak &amp; Chicken Enchiladas*</b> escabeche & avocado salads, cotija	28.99
<b>Beef Tenderloin Tips Au Poivre*</b> mashed potatoes, glazed roasted carrots, mushroom caps, baguette	27.99	<b>BBQ Pork Ribs</b> fries, green beans, coleslaw	29.99

## SEASONAL CROP LIST SIDES

<i>serves 2 • 10.99</i>		
<b>Falafel</b> spicy mayo, tartar	<b>Crunchy Broccoli Chopped Salad</b> almond, sunflower seeds, blueberry, maple tahini	<b>Roasted Golden Beets &amp; Radish Medley</b> pistachio, feta, maple tahini
<b>Sautéed Tuscan Kale &amp; Curly Spinach</b> apricot mustard butter	<b>Roasted Jumbo Asparagus</b>	

DEAR GUESTS WITH ALLERGIES, your safety is paramount. Not all ingredients are listed. Because of our scratch kitchen, we strongly recommend individuals with severe allergies susceptible to cross-contact do not dine in the restaurant as we cannot guarantee your safety. \*This item may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially individuals with certain medical conditions.