

# BREAKFAST

## SHARE PLATES

serves 2-3

**Buttermilk Biscuits** 11.99  
house jam, ND honey butter with  
J.Q. Dickinson salt

**Uncle Buck's Beignets** 11.99  
raspberry, chocolate &  
caramel sauces

**Our Peanut Butter  
Banana Toast** 13.99  
house-ground peanut butter, our  
marshmallow fluff, shaved chocolate,  
honey-roasted peanuts

**Blueberry Muffin**  
crunchy cinnamon sugar streusel  
**ONE** 3.99 **SIX** 19 **TWELVE** 36

## BOWLS

**Hot Steel-Cut Oatmeal** 10.99  
vanilla bean cream, brown sugar

**Greek Yogurt, Berries  
& Granola** 13.99

**Coconut Chia** 13.99  
apples, strawberries, blueberries,  
blackberries, almonds, crunchy granola,  
peanut butter, honey

## FRENCH TOAST

**Classic Brioche** 12.99

**Vanilla Cream Filled** 13.99  
choose topping:  
strawberries & cream +3  
bananas foster +3  
Maine blueberry compote +3

## FARMHOUSE WAFFLES

**Original** 11.99

**Strawberries & Cream** 13.99

**Bananas Foster** 13.99

**Maine Blueberry Compote** 13.99

## BUTTERMILK PANCAKES

**Original** 12.99

**Chocolate Chip** 13.99

**Bananas Foster** 14.99

**Maine Blueberry** 14.99

## FARMERS FISHERS BAKERS BREAKFAST

14.99

**Two Eggs\***  
any style

### CHOICE OF MEAT

**Applewood Smoked Bacon**

**Maple Pork Sausage**

**Chicken Apple Sausage**

**Veggie Patty**

**Thick-Cut Ham**

**Steak\* +5**

### CHOICE OF SIDE

**Hash Browns**

**Cheesy Cheddar Grits**

**Farmers Salad\***

**Fresh Fruit**

**Seasoned Tomatoes**

**Brûléed Grapefruit**

### CHOICE OF BREAD

baked daily, butter, house jam

**English Muffin**

**Multigrain**

**Sourdough**

**Ciabatta**

**Apple Walnut Raisin**

**Buttermilk Biscuit**

**Pancakes +3**

**French Toast +3**

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

## FARMHOUSE FAVORITES

**Avocado & Egg White  
Toast** 14.99

**Breakfast Street Tacos** 14.99  
scrambled eggs, applewood  
smoked bacon, cotija cheese, cilantro,  
Bucky's hot sauce, served with hash  
browns & farmers salsa

**Breakfast Chicken  
& Waffles** 17.99  
scrambled eggs, white gravy

## EGGS

### BENEDICTS\*

house-made english muffin,  
choice of one side

**Traditional Ham** 16.99

**Spinach & Tomato** 16.99

**Crab Cake** 22.99

### PAN SCRAMBLES

choice of one side, choice of bread

**Roasted Vegetable** 15.99  
egg whites, cheddar, squash, carrots,  
broccoli, bell pepper, spinach, onion

**Spinach, Mushroom &  
Onion** 17.99  
white cheddar

**Ham & White Cheddar** 17.99

**Chef Joe's Original** 17.99  
chicken apple sausage, ground beef,  
hash browns, spinach

**Southwestern** 17.99  
chilies, onions, pepper jack,  
cotija cheese, cilantro, farmers salsa,  
corn tortilla strips

### POACHED EGG HASHES\*

choice of bread

**Beef Pastrami** 17.99  
bell pepper, onion, creole mustard  
hollandaise

**Goat Cheese & Beet** 17.99  
bell pepper, onion, hollandaise

NOT ALL INGREDIENTS ARE LISTED. PLEASE INFORM US IF YOU HAVE ALLERGIES OR RESTRICTIONS.

*\*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.*

### 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.

# BEVERAGES



## BREAKFAST COCKTAILS

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

## 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

#### Aztec Latte 5.50

agave, cinnamon,  
chocolate, cayenne

#### Chai Latte 5.50

our house chai blend

#### Gibraltar 5.50

equal parts espresso  
& steamed milk

#### Mocha 6.50

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

#### 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*

#### White

*harmonious & gentle*

#### Green

*supremely drinkable & fresh*

#### 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, seltzer, today's syrup	<b>Nitro Farmers Iced Tea</b> 5.50 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> 5.50 orange or grapefruit
	<b>Unsweetened Iced Tea</b> 4.99 Sunstone Black or Rosella Herbal decaf <i>unlimited refills</i>	

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