

BREAKFAST

DC OPERATIONAL SURCHARGE

Due to DC's legislated labor cost increases (Initiative 82), we've added a 5% surcharge on all dine-in checks. This is not a gratuity. We appreciate your understanding & support.

SHARE PLATES

serves 2-3

Our Peanut Butter Banana Toast 10.50

house-ground peanut butter, our
marshmallow fluff, chocolate chips,
honey-roasted peanuts

Buttermilk Biscuits 13.50

butter, seasonal house jam

Uncle Buck's Beignets 13.50

raspberry, chocolate &
caramel sauces

Blueberry Muffin

crunchy cinnamon sugar streusel

ONE 3.99 SIX 20 TWELVE 38

BOWLS

Hot Steel-Cut Oatmeal 11.99

vanilla bean cream, brown sugar

Greek Yogurt, Berries & Granola 14.99

Coconut Chia 15.99

apples, strawberries, blueberries,
blackberries, almonds, crunchy granola,
peanut butter, Beyla honey

FRENCH TOAST

add a topping: +3.50

choose: strawberries & cream,
bananas foster, or Maine blueberry
compote

Classic Brioche 14.50

Vanilla Cream Filled 15.50

FARMHOUSE WAFFLES

Original 13.50

Strawberries & Cream 15.50

Bananas Foster 15.50

Maine Blueberry Compote 15.50

BUTTERMILK PANCAKES

Original 14.50

Chocolate Chip 15.50

Bananas Foster 16.50

Maine Blueberry 16.50

FOUNDING FARMERS BREAKFAST

16.50

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, seasonal house jam

English Muffin

Multigrain

Sourdough

Ciabatta

Cranberry Orange

Apple Walnut Raisin

Buttermilk Biscuit

Original Pancakes +3

Classic Brioche French Toast +3

FARMHOUSE FAVORITES

Avocado & Egg White Toast 16.50

Breakfast Street Tacos 16.50

scrambled eggs, applewood
smoked bacon, cotija cheese, cilantro,
onions, Bucky's hot sauce, served with
hash browns & farmers salsa

Breakfast Chicken & Waffles 19.50

scrambled eggs, white gravy

EGGS

BENEDICTS*

house-made english muffin,
choice of one side

Traditional Ham 18.50

Artichoke Florentine 18.50

Crab Cake 24.50

PAN SCRAMBLES

choice of one side, choice of bread

Roasted Vegetable & Cheese 17.50

egg whites, squash, carrots, broccoli,
bell pepper, spinach, onion

Spinach, Cheese, Mushroom & Onion 19.50

Ham & Cheese 19.50

Chef Joe's Original 19.50

chicken apple sausage, ground beef,
hash browns, spinach

Southwestern 19.50

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

POACHED EGG HASHES*

choice of bread

Goat Cheese & Beet 19.50

bell pepper, onion, hollandaise

Beef Pastrami 19.50

bell pepper, onion, creole mustard
hollandaise

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

A 22% gratuity will automatically be applied to parties of 8 or more. **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.

BEVERAGES

BREAKFAST COCKTAILS

Mimosa orange or grapefruit juice, sparkling wine	12.50	Bloody Mary Founding Spirits Vodka, house mix	14.50	Pimm's Cup Founding Spirits Dry Gin, pimm's no. 1, curaçao, lime, ginger	15.50
Bellini peach purée, sparkling wine	13.50	Breakfast on the Boulevard Founding Spirits Bourbon, amaro infused with our XOXO Espresso, campari	14.50	Corpse Reviver Founding Spirits Dry Gin, curaçao, lillet blanc, lemon, absinthe	15.50
Strawberry Fizz* Founding Spirits Vodka, lime, strawberry, vanilla, egg white	13.50	All The Way Up* Founding Spirits Vodka, cognac, Founding Farmers Friendship Blend coffee, coconut, egg white	14.50	Ramos Gin Fizz* Founding Spirits Dry Gin, lemon, lime, orange flower, vanilla, milk, egg white	15.50
Southside Founding Spirits Dry Gin, lemon, mint, orange bitters	14.50				

OUR ROASTED COFFEE

KNOW YOUR GROWER. KNOW YOUR ROASTER.

We roast our own truly exceptional coffee & espresso beans in small batches using fully traceable, high-quality beans sourced 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 & sweet, chocolate, caramel,
hint of citrus, smooth finish*

Our proprietary house-roasted blend of Latin American beans from Guatemala, Brazil Mogiana, and Colombia Excelso.

Farmers Decaf 4.99 Medium Roast

well-balanced & creamy, milk chocolate & raisin
Mexico Esmeralda, naturally decaffeinated.

Our Cold Brew 4.99

*smooth & rich, caramel, floral overtones, depths
of honey & bittersweet chocolate*

Colombia Excelso & Costa Rican Terrazu,
roasted separately and then brewed together.

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

XOXO Espresso

full-bodied, smooth, creamy dark chocolate & almond
Brazil Mogiana, sourced from a sustainable cooperative in São Paulo, Brazil.

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, 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.

4.99

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

Scratch Soda 4.99

grapefruit, orange, lemon lime, ginger,
hibiscus, vanilla, or seasonal

Sugar-Free Seltzer 4.99

*Perfectly carbonated with state-of-the-art
Japanese Suntory machine.*

grapefruit, citrus, or citrus & mint

Today's Rickey 4.99

lime, seltzer, today's syrup

Lemonade or Arnold Palmer 4.99

unlimited refills

Unsweetened Iced Tea 4.99

Sunstone Black or Rosella Herbal decaf
unlimited refills

Farmers Tea 4.99

Sunstone Black, sweetened with
agave nectar
unlimited refills

Cold-Pressed Juice 4.99

orange or grapefruit