

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

Bakers Pizza
Farmhouse Sushi*
Fried Shrimp

LIGHT BREAKFAST

Brûléed Grapefruit
Yogurt & Granola
Coconut Chia Bowl
Fresh Fruit

FRENCH TOAST

toppings:
bananas foster,
strawberry sauce, maple syrup,
fresh whipped cream

EGGS

Scrambled Eggs
Spinach, Mushroom & Cheese
Egg Scramble
Eggs Benedict*

SALADS

Purple & Black Kale Salad
Spinach, Mushroom &
Fennel Salad
Drag Through the
Garden Salad
Brussels Sprouts Salad

SUPPER FAVORITES

Spicy Fried Chicken
Honey Pot Fried Chicken
Blackened Chesapeake Wild
Blue Catfish
Apricot-Glazed Salmon*
Biscuits & Gravy
Seafood Jambalaya
Tacos

CARVING STATION

Molasses-Glazed Ham
Roasted Beef
sauces:
BBQ mustard, Joe's BBQ,
horseradish cream

FARM SIDES

Cheesy Cheddar Grits
Farm-a-Roni
Sautéed Green Vegetables
Plancha Sweet Potatoes
Hash Browns
Seven Cheese Macaroni
Mashed Potatoes
Chicken Apple Sausage
Applewood Smoked Bacon

BREADS & SPREADS

Tortilla Chips
Grilled Ciabatta
Buttermilk Biscuits
Flatbreads
Brick Oven Pretzels
Onion Dip
Pimento Cheese
Cauliflower Hummus
Hot Crab & Artichoke Dip
Spinach Dip
Guacamole
Queso

DESSERTS

Cinnamon Rolls
Mini Glazed Donuts
Butterscotch Bread Pudding
vanilla sauce
Whirley Pop Kettle Corn
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.

**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.*

Menu and pricing subject to change.

BEVERAGES

BRUNCH COCKTAILS

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

Ask your server about our featured
brunch bowl to share.



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.

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