35.50 PER PERSON

15.50 for ages 4-12. Ages 3 and under are free.

BRUNCH

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.



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
Sautéed Green Vegetables
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
Sour Cream & 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

TAKE OUR CHOCOLATE HOME

Purchase our handcrafted Founding Farmers Chocolate with classic milk and dark chocolate selections.

BEVERAGES

BRUNCH COCKTAILS

Mimosa	12.50	Bloody Mary	14.50	Pimm's Cup
orange or grapefruit juice,		Founding Spirits Vodka, house mix		Founding Spi
sparkling wine		Breakfast on the Boulevard	14.50	curaçao, lime

Bellini 13.50 peach purée, sparkling wine

Strawberry Fizz* 13.50 Founding Spirits Vodka, lime, strawberry, All The Way Up* vanilla, egg white

Southside 14.50 Founding Spirits Dry Gin, lemon, mint, orange bitters

Founding Spirits Bourbon, amaro infused with our XOXO Espresso, campari

14.50 Founding Spirits Vodka, cognac, Founding Farmers Friendship Blend coffee, coconut, egg white

Ask your server about our featured brunch bowl to share.

15.50 oirits Dry Gin, pimm's no. 1,

Corpse Reviver 15.50 Founding Spirits Dry Gin, curação, lillet blanc, lemon, absinthe

Ramos Gin Fizz* Founding Spirits Dry Gin, lemon, lime, orange flower, vanilla, milk, egg white



Follow this QR code to our full cocktail menu

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	Aztec Latte	5.50
Macchiato	5.50	agave, cinnamon, chocolate, cayenne	
Cappuccino	5.50	Chai Latte	5.50
Americano	5.50	our house chai blend	
Latte choose: original van	5.50 illa		

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5.99 Founding Farmers Hot

Chocolate & XOXO Espresso, topped with whipped cream & chocolate shavings

Founding Farmers 5.99 **Hot Chocolate**

house-made with rich & delicious Guittard® chocolate, topped with whipped cream & chocolate shavings



or caramel

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

Green

supremely drinkable & fresh

White

harmonious & gentle

Rosella Herbal decaf

bright & refreshing citrus, hibiscus, lemongrass

NON-ALCOHOLIC

Scratch Soda	4.99	Today's Rickey	4.99	Farmers Tea
grapefruit, orange, lemon lime, ging	er,	lime, seltzer, today's syrup		Sunstone Black, sweetened with
hibiscus, vanilla, or seasonal				agave nectar
		Lemonade or Arnold Palmer	4.99	unlimited refills

Lemonade or **Arnold Palmer** 4.99 **Sugar-Free Seltzer** 4.99 unlimited refills

> **Unsweetened Iced Tea** 4.99 Sunstone Black or Rosella Herbal decaf unlimited refills

Fresh Squeezed Juice orange or grapefruit

4.99

4.99

Perfectly carbonated with state-of-the-art Japanese Suntory machine. grapefruit, citrus, or citrus & mint