34.99 PER PERSON

BRUNCH

CHILDREN 3 and under free, ages 4-12 for 15.50



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

Glazed Bacon Lollis Ahi Tuna Bites* Fried Shrimp

LIGHT BREAKFAST

Yogurt Parfait Coconut Chia Bowl Brûléed Grapefruit Fresh Fruit

FRENCH TOAST & BUTTERMILK PANCAKES

toppings: bananas foster, strawberry sauce, or maple syrup

EGGS

Eggs Benedict* Scrambled Eggs Chef Joe's Scramble

SALADS

Italian Sunday Salad Good All Green Salad Purple & Black Kale Salad Farmers Salad*

SUPPER FAVORITES

Texas Chili Spicy Fried Chicken Southern Fried Chicken Chicken Jambalaya Pesto Pasta & Fresh Tomatoes Farmers Meatloaf Maple-Apricot Glazed Salmon*

CARVING STATION

Roasted Beef Molasses-Glazed Ham

sauces: BBQ mustard, Joe's BBQ, horseradish cream

FARM SIDES

Hash Browns Applewood Smoked Bacon Maple Pork Sausage Chicken Apple Sausage Cheesy Cheddar Grits Mashed Potatoes Braised Collard Greens & Cabbage Seven Cheese Macaroni Skillet Cornbread

BREADS & SPREADS

Pimento Cheese Cauliflower Hummus Guacamole Sour Cream & Onion Dip Hot Crab & Artichoke Dip Spinach Dip Tortilla Chips Grilled Ciabatta

DESSERTS

Mini Glazed Donuts choose: chocolate, vanilla, or maple

Butterscotch Bread Pudding vanilla sauce

Cinnamon Rolls

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.

FFRS • 11/5/24

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.

REVERAGES

BRUNCH COCKTAILS

Mimosa orange or grapefruit juice, sparkling wine	11.99
Bellini peach purée, sparkling wine	12.99
Strawberry Fizz* Founding Spirits Vodka, lime, strawberry, vanilla, egg white	12.99
Southside Founding Spirits Dry Gin, lemon,	13.99 mint,

Founding Spirits clementine bitters

Bloody Marv 13 99 Founding Spirits Vodka, house mix Breakfast on the Boulevard 13.99 Founding Spirits Bourbon, amaro infused with our XOXO Espresso,

campari All The Way Up* 13 99 Founding Spirits Vodka, cognac, Founding Farmers Friendship Blend coffee, coconut, egg white

Pimm's Cup

14.99 Founding Spirits Dry Gin, pimm's no 1, curaçao, lime, ginger

Corpse Reviver 14.99 Founding Spirits Dry Gin, curaçao, lillet blanc, lemon, absinthe

Ramos Gin Fizz* 14 99 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, vani or caramel	5.50 Ila,		

5.99

Mocha

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

499

4.99

Founding Farmers 5.99 Hot Chocolate

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

4 99

4.99

Green supremelv drinkable & fresh

Rosella Herbal decaf

bright & refreshing citrus, hibiscus, lemongrass

NON-ALCOHOLIC

Scratch Soda

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

Sugar-Free Seltzer

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

lime juice, seltzer, today's syrup Lemonade or Arnold Palmer

Today's Rickey

unlimited refills

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

Farmers Tea Sunstone Black, sweetened with agave nectar unlimited refills

Fresh Squeezed Juice orange or grapefruit

4.99

499