

35.50
PER PERSON

FARMERS MARKET BUFFET BRUNCH

CHILDREN
6 and under free,
ages 7-12 for 18.50



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

Chef's Choice Steamed Dumplings

Fried Shrimp

Ahi Tuna Bites*

LIGHT BREAKFAST

Coconut Chia Bowl

Yogurt Parfait

Brûléed Grapefruit

Fresh Fruit

FRENCH TOAST & BUTTERMILK PANCAKES

toppings:

**bananas foster,
strawberry sauce, or
maple syrup**

EGGS

Eggs Benedict*

Virginia ham or spinach & tomato

Scrambled Eggs

Cacio E Pepe

Chef Joe's Scramble

SALADS

Farmers Salad*

Apple & Danish Blue Salad

Italian Sunday Salad

Grain Salad

Purple & Black Kale Salad

SUPPER FAVORITES

Texas Chili

Meatballs

**Blackened Maryland
Blue Catfish**

Chinese Fried Chicken

Southern Fried Chicken

**"Take Out Style"
Chinese Riblets**

**Maple Apricot-Glazed
Salmon***

Rigatoni Bolognese

Salmon Cakes

Veggie Fried Rice

Chicken Milanese

CARVING STATION

Molasses-Glazed Ham

Roasted Beef

Roast Turkey

FARM SIDES

**Chicken Apple
Sausage**

Pork Sausage

**Maple Applewood
Smoked Bacon**

Hash Browns

Cheesy Cheddar Grits

Seven Cheese Macaroni

Mashed Potatoes

Roasted Carrots

Sautéed Green Vegetables

BREADS & SPREADS

Guacamole

Onion Dip

Pimento Cheese

Hot Crab & Artichoke Dip

Spinach Dip

Grilled Ciabatta

Tortilla Chips

Cornbread

DESSERTS

Mini Glazed Donuts

chocolate, vanilla, or maple

Butterscotch Bread Pudding

vanilla sauce

Caramel Corn

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

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

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

BRUNCH COCKTAILS

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



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.

Sunstone Black

full-bodied breakfast tea, honey, dark cocoa, apricot

4.99

Green

supremely drinkable & fresh

White

harmonious & gentle

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 juice, 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>	