

COMPLETE WEEKEND BRUNCH FOR 2—TO GO

Bring our fresh, scratch-made brunch to your table this weekend. Our complete weekend brunch to go is designed to serve 2, but if you have more mouths to feed or a larger appetite, you can order additional items or multiple complete brunch packs.

Complete Weekend Brunch for 2 | \$50

BREADS

choose one
additional items +\$5 each

- | | |
|--|--|
| Cinnamon Rolls (3) V | Cranberry Orange Loaf V
with chocolate butter |
| Bake at Home Buttermilk Biscuits (3) V | Sourdough Loaf V
with salted butter & jam |
| Skillet Cornbread (1) V | |
| Chocolate Babka Loaf V | |

SALAD & FRUIT

choose one
additional items +\$6 each

- | | |
|---|--|
| Farmers Salad V GF
mixed lettuce, dates, tomato, grapes, almonds, parmesan, olives, champagne & sherry vinaigrettes | Sun-Dried Tomato Pasta Salad V
gemelli pasta, spinach, basil, parmesan, garlic, red wine vinegar, olive oil |
| Italian House Salad V GF
mixed lettuce, radicchio, cucumbers, radish, cherry tomatoes, fennel, red onion, aged provolone, parmesan, red wine vinaigrette | Chicken Curry Pasta Salad
orecchiette, almonds, golden raisins, scallions, mango chutney curry dressing |
| Caesar Salad
romaine lettuce, parmesan, croutons | Chicken Salad GF
fennel, golden raisins, chives, basil |
| Power Greens Salad V
black kale, mixed lettuce, baby spinach, hazelnuts, dates, radish, chickpeas, quinoa, pecorino, lemon vinaigrette | Chesapeake Shrimp Salad GF
celery, green & red bell pepper, old bay |
| | Brûléed Grapefruit V GF |
| | Seasonal Fruit Salad V GF |

BAKERS BREAD PUDDING FRENCH TOAST

cinnamon-maple syrup, whipped butter

choose one
additional items +\$6 each

Original **V** **Chocolate** **V**

CHIPS & DIPS

choose one
additional items +\$6 each

- | | |
|--|--|
| Chips & Dips V GF
pimento cheese, sour cream & onion, southwest pepper spread, tortilla chips | Crab & Artichoke Dip GF
tortilla chips |
| Guacamole Kit V GF
Farmers salsa, tortilla chips | Smoked Gouda & V GF Cheddar Queso Dip
tortilla chips |

EGGS

choose one
additional items +\$6 each

- 2 Breakfast Burritos**
egg & cheese **V**, or bacon, egg & cheese; served with Farmers salsa
- Mini Quiche**
spinach & artichoke **V**, zucchini, cheese & caramelized onions **V**, ham & asparagus, or bacon & cheddar

HOUSE-MADE PASTA

choose one
additional items +\$8 each

- | | |
|---|---|
| Beef Bolognese Cheese Ravioli | Butternut Squash Ravioli V
sage brown butter sauce |
| Baked Ziti V
mozzarella, ricotta, parmesan, marinara sauce | Gnocchi Parmesan
garlic cream sauce |
| Linguine Pomodoro V
tomato-basil sauce | |
- add protein:
chicken parmesan +\$8, chicken picatta +\$8, chicken milanese +\$8, or meatballs +\$8

CARVERS TABLE

choose one
additional items +\$8 each

- | | |
|---|---|
| Applewood Smoked Bacon GF | Herb-Roasted Turkey Breast GF |
| Pork Sausage GF | Sliced Molasses Glazed Baked Ham GF |
| Chicken Apple Sausage GF | Texas BBQ Brisket GF |
| Spicy Fried Chicken | Sliced Marinated Flank Steak GF |
| Southern Fried Chicken | Glazed Cedar Plank Salmon GF |
| Herb-Roasted Chicken GF | |

DESSERTS

choose one
additional items +\$5 each

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|---|--|
| Bake at Home Cookies V
chocolate chip, peanut butter, or snickerdoodle | Seasonal Fruit Crisp V
brown sugar oat crumble |
| Mini Cupcakes V
carrot cake or chocolate | Chocolate Brownie Mousse V |
| Vanilla Bean Cheesecake V
strawberry sauce | Butterscotch Bread Pudding V
vanilla sauce |
| Flourless Chocolate Cake V GF
sour cherry compote | Ice Cream Sundae Kit V +\$3
vanilla ice cream, fudge, whipped cream, waffle cones |

ADD-ON SIDES

- Seven Cheese Macaroni** **V** +\$5
- Pickled Potato Salad** **V GF** +\$4
- Mashed Potatoes** **V GF** +\$4
- Herb-Roasted Potatoes** **V GF** +\$4
- Cilantro-Lime Rice** **GF** +\$4
- Herb Green Beans** **V GF** +\$4
- Farmers Slaw** **V GF** +\$4
- Roasted Vegetables** **V GF** +\$4

V = VEGETARIAN • GF = GLUTEN FREE

ADD-ON DRINKS & ORDERING INSTRUCTIONS ON NEXT PAGE

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. These items include our house-made dressings, spreads, sauces, or mayonnaise that contain raw or undercooked eggs.

BRUNCH BEVERAGE ADD-ONS

To complete your at-home brunch experience, add some of our house-roasted coffee, beer, wine, or other beverages.

HOUSE-ROASTED COFFEE

State-of-the-art, green roasting technology & high-quality, traceable beans from independent farmers.

8oz | \$7.99

choose: whole beans or ground

Peru Finca Churupampa Dark Roast
crisp, sweet, well-balanced & versatile
caramel, hazelnut, apple

FRESH JUICE

1 quart | \$4 or 1/2 gallon | \$8

choose: **Orange, Grapefruit, or Lemonade**

BRUNCH BOOZE

BRUNCH BOOZE KITS

Mimosa Kit 35

Segura Vidas Brut, 1/2 gallon of orange juice or grapefruit juice

Bloody Mary Kit 45

1L Founding Spirits Vodka, 1L Bloody Mary Mix

BOTTLED COCKTAILS

16 oz | \$20 | serves 3-5

Cucumber Delight

Founding Spirits Vodka, domaine de canton, lemon, cucumber, cantaloupe

The Constitution

Founding Spirits Dry Gin infused with ginger & blueberry, chamomile, lemon

Margarita

blanco tequila, patrón citrónge, agave, lime

Strawberry Negroni

Founding Spirits Dry Gin, strawberry-infused campari, dry vermouth

Founding Spirits Gin or Vodka Martini

Vodka or Gin, dry vermouth, Founding Spirits clementine bitters

Classic Manhattan

bourbon, sweet vermouth, bitters

Chelsea Manhattan

bourbon, chai tea-infused sweet vermouth, bitters

FOUNDING SPIRITS

750mL bottle unless noted

DC's #1 Vodka 35

1L bottle

Dry Gin 35

1L bottle

"Arroyo's Never Bitter" Amaro 30

American Whiskey 55

BEER, CIDER & SPIKED SELTZER

individual cans | 3

BEER

Atlas Ponzi IPA 7.2% | Washington, D.C.

Atlas District Common Lager 5.1% | Washington, D.C.

Atlas Dance of Days Pale Ale 5.7% | Washington, D.C.

Flying Dog Pale Ale 5.5% | Maryland

Flying Dog Thunder Peel Hazy IPA 6.2% | Maryland

Flying Dog Lucky SOB Irish Red Ale 5.2% | Maryland

Flying Dog Thunder Peel Hazy IPA 6.2% | Maryland

Flying Dog Snake Dog IPA 7.1% | Maryland

Devils Backbone 8 Point IPA 6.2% | Virginia

Devils Backbone Gold Leaf Lager 4.5% | Virginia

Devils Backbone Vienna Style Lager 5.2% | Virginia

CIDER

Bold Rock

Virginia Apple Cider

Pear Cider

IPA Cider

Premium Dry Cider

SPIKED SELTZER

Truly

Citrus

Tropical

White Claw

Black Cherry

Mango

WINE

ROSÉ

M. Chapoutier Belleruche 12

France

WHITE

Raymond "R" Sauvignon Blanc 16

California

Joeseph Cattin Pinot Blanc 12

France

RED

Sanford Fountain Pinot Noir 12

California

Raymond Sommelier Select Cabernet Sauvignon 16

California

HOW TO ORDER

FARMERS & DISTILLERS

HOW TO ORDER:

Online at FarmersAndDistillers.com/BrunchToGo.

ORDER BY:

7pm on Thursday. Scheduled pick up windows on **Saturday & Sunday only.**

ADDRESS: 600 Massachusetts Ave NW, Washington DC, 20001