

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**

Bake at Home Buttermilk Biscuits (3) **V**

Skillet Cornbread (1) **V**

Cranberry Orange Loaf **V**

with chocolate butter

Sourdough Loaf **V**

with salted butter & jam

SALAD & FRUIT

choose one
additional items +\$6 each

Farmers Salad **V GF**

mixed lettuce, dates, tomato, grapes, almonds, parmesan, olives, champagne & sherry vinaigrettes

Italian House Salad **V GF**

mixed lettuce, radicchio, cucumbers, radish, cherry tomatoes, fennel, red onion, aged provolone, parmesan, red wine vinaigrette

Power Greens Salad **V**

black kale, mixed lettuce, baby spinach, hazelnuts, dates, radish, chickpeas, quinoa, pecorino, lemon vinaigrette

Caesar Salad

romaine lettuce, parmesan, croutons

Sun-Dried Tomato Pasta Salad **V**

gemelli pasta, spinach, basil, parmesan, garlic, red wine vinegar, olive oil

Chicken Salad **GF**

fennel, golden raisins, chives, basil

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, guacamole, Farmers salsa, tortilla chips

Cauliflower Hummus **V**

crudité, flat bread

Crab & Artichoke Dip **GF**

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

Linguine Pomodoro **V**

tomato-basil sauce

Butternut Squash Ravioli **V**

sage brown butter sauce

Gnocchi Parmesan

garlic cream sauce

add protein:

chicken parmesan +8, or chicken milanese +8

CARVERS TABLE

choose one
additional items +\$8 each

Applewood Smoked Bacon **GF**

Pork Sausage **GF**

Chicken Apple Sausage **GF**

Spicy Fried Chicken

Southern Fried Chicken

Herb-Roasted Chicken **GF**

Herb-Roasted Turkey Breast **GF**

Sliced Molasses Glazed Baked Ham **GF**

Texas BBQ Brisket **GF**

Sliced Marinated Flank Steak **GF**

Glazed Cedar Plank Salmon **GF**

DESSERTS

choose one
additional items +\$5 each

Bake at Home Cookies **V**

chocolate chip, peanut butter, or snickerdoodle

Cupcakes **V**

carrot cake or chocolate

Vanilla Bean Cheesecake **V**

strawberry sauce

Flourless Chocolate Cake **V GF**

sour cherry compote

Key Lime Pie **V**

whipped cream

Apple Pie **V**

Butterscotch Bread Pudding **V**

vanilla sauce

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