

**5% RESTAURANT RECOVERY CHARGE**

As we continue to chart a course forward from the devastating pandemic impact on the restaurant industry, this charge supports increased supply chain costs, pandemic-related expenses, and helps the restaurant continue to be a viable business and employer as we strive for a "new normal."

**29.99**  
PER PERSON

**CHRISTMAS MORNING  
BRUNCH BUFFET**

**CHILDREN**  
6 and under free,  
ages 7-12 for 15



Merry Christmas! We're so glad you're here. Your server will be your guide to this absolute festival of food. Order your favorite Founding Spirits cocktail or scratch soda, and then make your way to our decadent Christmas Buffet.

**TASTY BITES**

**BUTTERMILK PANCAKES**

**EGGS BENEDICT\***

Virginia ham or spinach & tomato

**CHEF'S CHOICE STEAMED DUMPLINGS**

**FRIED SHRIMP**

**BACON LOLLIS**

**AHI TUNA BITES\***

**LIGHT BREAKFAST**

**COCONUT CHIA BOWL**

**YOGURT PARFAIT**

**BRÛLÉÉ GRAPEFRUIT**

**FRESH FRUIT**

**FRENCH TOAST TABLE**

**FRENCH TOAST**

toppings:

**BANANAS FOSTER,  
STRAWBERRY SAUCE, OR  
MAPLE SYRUP**

**BREAKFAST**

**SCRAMBLED EGGS**

**CACIO E PEPE**

**CHEF JOE'S SCRAMBLE**

**HASH BROWNS**

**CHICKEN APPLE SAUSAGE**

**PORK SAUSAGE**

**SALADS**

**FARMERS SALAD\***

**APPLE & DANISH BLUE SALAD**

**ITALIAN SUNDAY SALAD**

**CHEF'S SELECTION GRAIN BOWL**

**PURPLE & BLACK KALE SALAD**

**CARVING TABLE**

**MAPLE BLACK PEPPER SLAB BACON**

**VIRGINIA HAM**

**SLOW-COOKED BRISKET**

saucés:

**BBQ MUSTARD, JOE'S BBQ,  
HORSERADISH CREAM**

**SUPPER TABLE**

**MEATBALLS**

**BLACKENED MARYLAND BLUE CATFISH**

**CHINESE FRIED CHICKEN**

**SOUTHERN FRIED CHICKEN**

**"TAKE OUT STYLE" CHINESE RIBLETS**

**APRICOT GLAZED SALMON\***

**RIGATONI BOLOGNESE**

**LASAGNA**

**SEASONAL POT PIE**

**CHICKEN MILANESE**

**PARMESAN GRITS**

**SEVEN CHEESE MACARONI**

**MASHED POTATOES**

**HONEY SCOTCH CARROTS**

**SAUTÉED GREEN VEGETABLES**

**DIPS & SPREADS**

**GRILLED CIABATTA**

**TORTILLA CHIPS**

**CORNBREAD**

**GUACAMOLE**

**ONION DIP**

**PIMENTO CHEESE**

**HOT CRAB & ARTICHOKE DIP**

**TEXAS CHILI**

**DESSERTS**

**GLAZED DONUTS**

chocolate, vanilla, or maple

**BUTTERSCOTCH BREAD PUDDING**

vanilla sauce

**FRESH FRUIT FRITTERS**

**WHIRLEY POP KETTLE CORN**

**CINNAMON ROLLS**

**MINI TRIFLES**

strawberry lemon or black forest

**ASSORTED COOKIES**

**ICE CREAM BAR**

chocolate, vanilla, or strawberry  
chocolate sauce, caramel sauce, whipped  
cream, waffle cone or cup

**CHEESECAKE**

chocolate, salted caramel,  
or tart cherry

**KEY LIME PIE**

**PEANUT BUTTER MOUSSE 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.

Menu and pricing subject to change.

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**OUR ROASTED COFFEE**

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 4**

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**

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.

**Seasonal Single Origin Varietal**

*Ask your server about today's house-roasted varietal.*

**South Mountain Creamery** Local. Farmer-owned. Pasture-raised cows. Non-GMO.

**milk selection:** whole, nonfat, half & half

**sub:** almond, coconut, soy *+.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.

<b>Double Espresso</b>	4.5	<b>Vanilla Latte</b>	4.5
<b>Macchiato</b>	4.5	<b>Caramel Latte</b>	4.5
<b>Cappuccino</b>	4.5	<b>Gibraltar</b>	4.5
<b>Americano</b>	4.5	<b>Chai Latte</b>	4.5
<b>Latte</b>	4.5	our house chai blend	
<b>Aztec Latte</b>	4.5	<b>add:</b> espresso shot <i>+1</i>	
.....			
		<b>Iced Coffee</b>	4.5
		<b>Nitro Cold Brew</b>	4.5
.....			
<b>Mocha</b>	6.5	<b>Founding Farmers Hot Chocolate</b>	6
Founding Farmers Hot Chocolate & XOXO Espresso, topped with whipped cream		house-made with rich & delicious Guittard® chocolate, malted milk, topped with whipped cream & chocolate shavings	

**HOT TEA**

Spirit Tea. Handcrafted. Direct-trade. Seasonally curated.

**SPIRIT WHITE**

*harmonious & gentle, tangerine, allspice, rosewater*

4.5

**SUNSTONE BLACK**

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

**CRESCENT GREEN**

*supremely drinkable, sandalwood, apricot, honeycomb*

**ROSELLA HERBAL *decaf***

*bright & refreshing citrus, hibiscus, lemongrass*

**BRUNCH COCKTAILS**

<b>GLASS OF BUBBLY</b>	10	<b>STRAWBERRY FIZZ*</b>	11	<b>BLOODY MARY</b>	12
<b>MIMOSA</b>	10	Founding Spirits Vodka, lime, strawberry, vanilla, egg white		Founding Spirits Vodka, house mix	
orange juice, sparkling wine		<b>BREAKFAST ON THE BOULEVARD</b>	12	<b>CORPSE REVIVER</b>	13
<b>BELLINI</b>	11	Founding Spirits Bourbon, Founding Spirits American Amaro infused with our XOXO Espresso, campari		Founding Spirits Dry Gin, curaçao, lillet blanc, lemon, absinthe	
peach purée, sparkling wine		<b>ALL THE WAY UP*</b>	12	<b>RAMOS GIN FIZZ*</b>	13
<b>GARIBALDI</b>	11	Founding Spirits Vodka, cognac, Founding Farmers Friendship Blend coffee, coconut, egg white		Founding Spirits Dry Gin, lemon, lime, orange flower, vanilla, milk, egg white	
Founding Spirits Vodka, campari, whipped orange		<b>PIMM'S CUP</b>	13	Founding Spirits Dry Gin, pimm's no. 1, curaçao, lime, ginger	
<b>SOUTHSIDE</b>	11				
Founding Spirits Dry Gin, lemon, mint, Founding Spirits clementine bitters					

**NON-ALCOHOLIC**

<b>SCRATCH SODA</b>	5.5	<b>TODAY'S RICKEY</b>	5.5	<b>FARMERS SWEET TEA</b>	4.5
grapefruit, orange, lemon-lime, ginger, hibiscus, vanilla, or flavor of the moment		lime juice, seltzer, today's syrup		Sunstone Black sweetened with agave nectar <i>unlimited refills</i>	
<b>SELTZER</b>	5.5	<b>FRESH SQUEEZED JUICE</b>	5	<b>UNSWEETENED ICED TEA</b>	4
<i>sugar-free</i>		<b>choose:</b> orange, grapefruit, or cranberry		<b>choose:</b> Sunstone Black or Rosella Herbal <i>decaf</i> brewed fresh throughout the day <i>unlimited refills</i>	
<b>choose:</b> green tea, grapefruit, citrus, or citrus & mint		<b>LEMONADE</b> or <b>ARNOLD PALMER</b>	4.5		
		<i>unlimited refills</i>			