

Founding Farmers DC

1924 Pennsylvania Ave NW 20006-3607 · +12028228783 · Updated: Jan 14, 2026

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SHARE PLATES 4

Buttermilk Biscuits	\$11.99
house jam, ND honey butter with J.Q. Dickinson salt	
Uncle Buck's Beignets	\$11.99
raspberry, chocolate & caramel sauces	
Our Peanut Butter Banana Toast	\$13.99
house-ground peanut butter, our marshmallow fluff, shaved chocolate, honey-roasted peanuts	
Blueberry Muffin	AVAILABLE OPTIONS
crunchy cinnamon sugar streusel	
	One: \$3.99
	Six: \$19.00
	Dozen: \$36.00

BOWLS 3

Hot Steel-Cut Oatmeal	\$10.99
vanilla bean cream, brown sugar	
Greek Yogurt, Berries & Granola	\$13.99
Coconut Chia	\$13.99
apples, strawberries, blueberries, blackberries, almonds, crunchy granola, peanut butter, honey	

FRENCH TOAST 2

Classic Brioche	\$12.99
Vanilla Cream Filled	AVAILABLE OPTIONS
choose topping:	
	\$13.99
	Strawberries & Cream: \$3.00
	Bananas Foster: \$3.00
	Maine Blueberry Compote: \$3.00

FARMHOUSE WAFFLES 4

Original	\$11.99
Strawberries & Cream	\$13.99
Bananas Foster	\$13.99

Maine Blueberry Compote

\$13.99

BUTTERMILK PANCAKES 4

Original

\$12.99

Chocolate Chip

\$13.99

Bananas Foster

\$14.99

Maine Blueberry

\$14.99

FARMHOUSE FAVORITES 3

Avocado & Egg White Toast

\$14.99

Breakfast Street Tacos

\$14.99

scrambled eggs, applewood smoked bacon, cotija cheese, cilantro, Bucky's hot sauce, served with hash browns & farmers salsa

Breakfast Chicken & Waffles

\$17.99

scrambled eggs, white gravy

BENEDICTS* 3

Traditional Ham

\$16.99

Spinach & Tomato

\$16.99

Crab Cake

\$22.99

PAN SCRAMBLES 5

Roasted Vegetable

\$15.99

egg whites, cheddar, squash, carrots, broccoli, bell pepper, spinach, onion

Spinach, Mushroom & Onion

\$17.99

white cheddar

Ham & White Cheddar

\$17.99

Chef Joe's Original

\$17.99

chicken apple sausage, ground beef, hash browns, spinach

Southwestern

\$17.99

chilies, onions, pepper jack, cotija cheese, cilantro, farmers salsa, corn tortilla strips

POACHED EGG HASHES* 2

Beef Pastrami

\$17.99

bell pepper, onion, creole mustard hollandaise

Goat Cheese & Beet

\$17.99

bell pepper, onion, hollandaise

CHOICE OF MEAT 6

Applewood Smoked Bacon

Maple Pork Sausage

Chicken Apple Sausage

Veggie Patty

Thick-Cut Ham

Steak*

+\$5

CHOICE OF SIDE 6

Hash Browns

Cheesy Cheddar Grits

Farmers Salad*

Fresh Fruit

Seasoned Tomatoes

Brûléed Grapefruit

CHOICE OF BREAD 8

English Muffin

Multigrain

Sourdough

Ciabatta

Apple Walnut Raisin

Buttermilk Biscuit

Pancakes

+\$3

French Toast

+\$3

BREAKFAST COCKTAILS 10

Mimosa	\$10.99
orange or grapefruit juice, sparkling wine	
Bellini	\$11.99
peach purée, sparkling wine	
Strawberry Fizz*	\$11.99
Founding Spirits Vodka, lime, strawberry, vanilla, egg white	
Southside	\$11.99
Founding Spirits Dry Gin, lemon, mint, Founding Spirits clementine bitters	
Bloody Mary	\$12.99
Founding Spirits Vodka, house mix	
Breakfast on the Boulevard	\$12.99
Founding Spirits Bourbon, Founding Spirits American Amaro infused with our XOXO Espresso, campari	
All the Way Up*	\$12.99
Founding Spirits Vodka, cognac, Founding Farmers Friendship Blend coffee, coconut, egg white	
Pimm's Cup	\$13.99
Founding Spirits Dry Gin, pimm's no 1, curaçao, lime, ginger	
Corpse Reviver	\$13.99
Founding Spirits Dry Gin, curaçao, lillet blanc, lemon, absinthe	
Ramos Gin Fizz*	\$13.99
Founding Spirits Dry Gin, lemon, lime, orange flower, vanilla, milk, egg white	

GROUND CONTROL BREWED COFFEE 4

Founding Farmers Friendship Blend	\$4.75
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	\$4.75
Medium Roast. Bittersweet chocolate, cherry. Guatemalan beans grown & harvested by a network of women farmers	
Iced Coffee	\$4.75
Nitro Cold Brew	\$4.75

XOXO ESPRESSO 8

Double Espresso	\$4.75
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	
Gibraltar	\$5.50
equal parts espresso & steamed milk	

MOCHA AND HOT CHOCOLATE 2

Mocha	\$6.50
Founding Farmers Hot Chocolate & XOXO Espresso, topped with whipped cream & chocolate shavings	
Founding Farmers Hot Chocolate	\$6.50
house-made with rich & delicious Guittard® chocolate, malted milk, topped with whipped cream & chocolate shavings	

POT OF HOT TEA 4

Sunstone Black	
full-bodied breakfast tea, honey, dark cocoa, apricot	
White	
harmonious & gentle	
Green	
supremely drinkable & fresh	
Rosella Herbal (Decaf)	
bright & refreshing citrus, hibiscus, lemongrass	

NON-ALCOHOLIC 7

Scratch Soda	\$4.99
grapefruit, orange, lemon-lime, ginger, hibiscus, vanilla, or seasonal	
Sugar-Free Seltzer	\$4.99
Perfectly carbonated with state-of-the-art Japanese Suntory machine. grapefruit, citrus, or citrus & mint	
Today's Rickey	\$4.99
lime juice, seltzer, today's syrup	
Lemonade or Arnold Palmer	\$4.99
unlimited refills	
Unsweetened Iced Tea	\$4.99
Sunstone Black or Rosella Herbal decaf; unlimited refills	

Farmers Tea	\$5.50
Sunstone Black, sweetened with agave nectar; unlimited refills	
Fresh Squeezed Juice	\$5.50
orange or grapefruit	

FOUNDING SPIRITS 3

Founding Spirits Barrel-Aged Cocktails^	\$12.99
Three of our favorite classic cocktails aged in-house in oak barrels. Old Fashioned, Sazerac, Chelsea's Manhattan	
Founding Spirits Martini^	AVAILABLE OPTIONS
Founding Spirits Vodka or Founding Spirits Dry Gin. Choose: classic or dirty	\$11.99
	Mini: \$6.99
	With a Sidecar: \$13.99
The Perfect Soda	\$10.99
Founding Spirits Vodka, Dry Gin, Bourbon, or Rye. Using our state-of-the-art Japanese Suntory highball machine, enjoy a perfectly carbonated soda with a twist; no added sugar	

OUR VODKA 6

Founding Spirits Mule^	\$11.99
Founding Spirits Vodka, lime, ginger, mint	
Cucumber Delight^	\$12.99
Founding Spirits Vodka, domaine de canton, lemon, cucumber, cantaloupe	
Clementine Cooler^	\$12.99
Founding Spirits Vodka infused with clementines, maraschino liqueur, lime, mint, Beyla honey, Founding Spirits clementine bitters	
Fraise Fling	\$12.99
Founding Spirits Vodka, lemon, lychees, strawberry, agave, sparkling wine	
Farmer's Daughter^	\$12.99
Founding Spirits Vodka, domaine de canton, st. germain, lime, passion fruit, raspberry, bitters	
Chi Chi Colada	\$12.99
Founding Spirits Vodka, pineapple, coconut cream	

OUR DRY GIN 5

The Constitution^	\$11.99
Founding Spirits Dry Gin infused with blueberry, ginger & chamomile, lemon	
Southside^	\$11.99
Founding Spirits Dry Gin, lemon, mint, Founding Spirits clementine bitters	
Easy Peasy^	\$12.99
Founding Spirits Dry Gin, aperol, lemon, cucumber	

Rosella Spritz	\$12.99
Founding Spirits Dry Gin, lime, rosella tea	
The Baroness^	\$13.99
Founding Spirits Dry Gin, campari, lime, mint	

GIN & TONICS 3

Proper	\$11.99
Founding Spirits Dry Gin or Founding Spirits Dry Gin infused with strawberry, tonic	
Frozen	\$11.99
Founding Spirits Dry Gin, house tonic, lime	
G&t Fizz*	\$11.99
Founding Spirits Dry Gin, house tonic, lime, lemon grass, egg white	

OUR BOURBON 10

Bourbon Sour*	\$11.99
Founding Spirits Bourbon, lemon, egg white	
Coconut Old Fashioned	\$12.99
Founding Spirits Bourbon infused with coconut, cinnamon, bitters	
Maple Bourbon Smash^	\$12.99
Founding Spirits Bourbon infused with birch, lemon, orange, maple, bitters	
Sunstone Collins^	\$12.99
Founding Spirits Bourbon infused with sunstone black tea, lemon	
The Preakness	\$12.99
Founding Spirits Bourbon, Founding Spirits Vodka, grand marnier, lemon, orange, pineapple, bitters	
Bourbon Colada	\$12.99
Founding Spirits Bourbon infused with coconut, pineapple, coconut cream	
Farmer John^	\$13.99
Founding Spirits Bourbon, curaçao, lemon	
Bourbon Mule^	\$13.99
Founding Spirits Bourbon, lime, ginger	
Mint Julep	\$13.99
Founding Spirits Bourbon, mint, bitters	
New York Sour	\$13.99
Founding Spirits Bourbon, lemon, red wine float	

OUR RYE 3

You Caught My Rye^	\$12.99
Founding Spirits Rye, campari, lime, almond, bitters	
Blackberry Sour*	\$13.99
Founding Spirits Rye, grand marnier, lemon, blackberry, bitters, egg white	
Ward Eight^	\$13.99
Founding Spirits Rye, sweet vermouth, lemon, orange, grenadine, bitters	

BUY A BOTTLE TO GO 5

Vodka	\$28.00
Dry Gin	\$28.00
Bourbon	\$30.00
American Amaro	\$30.00
Rye	\$30.00

TEQUILA 6

Rosella Margarita^	\$12.99
blanco tequila, domaine de canton, lime, rosella tea	
The Margarita 2019* ^	\$13.99
Mike V's Fave. A perfect balance of sweet & sour. Handcrafted to be so light & refreshing you'll want more than one. 100% agave tequila, cointreau, citrus, egg white. Choose: salt or no salt; pebble ice or cubes	
Strawberry Ginger Margarita^	\$13.99
blanco tequila, patrón citrónge, lime, strawberry, ginger, mint	
Paloma^	\$13.99
blanco tequila, grapefruit, lime, agave, mezcal	
Spicy Paloma^	\$13.99
blanco tequila, yellow chartreuse, grapefruit, lime, chipotle	
The Clementine^	\$13.99
reposado tequila infused with clementine & chili, b��n��dictine, lime, pineapple, agave	

RUM 5

Buck's Best Mai Tai*	\$12.99
blend of dark rums, cura��o, lime, almond, bitters, passion fruit foam	
El Presidente^	\$12.99
white rum, lime, pineapple, grenadine	
Dark 'N Stormy^	\$12.99
dark rum, lime, ginger	

Painkiller^	\$12.99
dark rum, overproof rum, pineapple, coconut, orange, nutmeg	
Rum Punch^	\$13.99
dark rum, lemon, grapefruit, white tea, Founding Spirits clementine bitters, tiki bitters	

MOJITOS 3

Classic	\$12.99
white rum, lime, mint, bitters	
Old Cuban	\$12.99
white rum, lime, mint, bitters, sparkling wine	
Mojito Daiquiri	\$12.99
white rum, lime, mint	

CRAFT COCKTAILS TO GO 1

^Craft Cocktails To Go	\$20.00
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BUBBLY 2

The Prisoner Unshackled Brut California 2018	AVAILABLE OPTIONS
light-bodied, bright, floral notes, fuji apple, asian pear	6oz: \$12.50
	9oz: \$16.50
	Bottle: \$50.50
Gruet Brut Rosé New Mexico Non-Vintage	AVAILABLE OPTIONS
juicy strawberry nose; dense & fresh, good balance	6oz: \$10.50
	9oz: \$13.50
	Bottle: \$42.50

ROSÉ 1

Cloudline Rosé of Pinot Noir Willamette Valley, Oregon 2021	AVAILABLE OPTIONS
bright peaches, red currant, hint of white flowers	6oz: \$15.50
	9oz: \$20.50
	Bottle: \$46.50

WHITE 7

Dr. Konstantin Frank Dry Riesling Finger Lakes, New York 2021	AVAILABLE OPTIONS
delicate and elegant, granny smith apple, nectarine	6oz: \$13.50
	9oz: \$17.50
	Bottle: \$40.50

Shane Infracctions Sauvignon Blanc Sonoma County, California 2020	AVAILABLE OPTIONS
pineapple, white peach, papaya, passion fruit, mango	6oz: \$14.50
	9oz: \$18.50
	Bottle: \$44.50
Anne Amie Estate Pinot Gris Willamette Valley, Oregon 2021	AVAILABLE OPTIONS
aromatic, floral nose, asian pear, meyer lemon, rose petal	6oz: \$15.50
	9oz: \$20.50
	Bottle: \$47.50
Founding Farmers Chardonnay Monterey, California 2020	AVAILABLE OPTIONS
tropical, crisp and clean, lemon-lime and a touch of apple	6oz: \$12.50
	9oz: \$16.50
	Bottle: \$38.50
Massican Emilia Bianca Napa Valley, California 2018	AVAILABLE OPTIONS
peach, citrus, tropical fruits	6oz: \$17.50
	9oz: \$22.50
	Bottle: \$52.50
Flowers Chardonnay Sonoma Coast, California 2021	AVAILABLE OPTIONS
lemon, jasmine, honeysuckle, medium body, creamy texture	6oz: \$20.50
	9oz: \$26.50
	Bottle: \$60.50
Raeburn Chardonnay Napa Valley, California 2020	AVAILABLE OPTIONS
pear, nectarine, toasted oak, hints of crème brûlée	6oz: \$16.50
	9oz: \$21.50
	Bottle: \$48.50

RED 8

Founding Farmers Pinot Noir Central Coast, California 2021	AVAILABLE OPTIONS
cherry, vanilla, pomegranate, red licorice, soft plush body	6oz: \$12.50
	9oz: \$16.50
	Bottle: \$36.50
Stoller Family Estate Pinot Noir Dundee Hills, Oregon 2018	AVAILABLE OPTIONS
bright, supple, red fruits, earth, baking spice, dark cherry	6oz: \$16.50
	9oz: \$21.50
	Bottle: \$50.50
Donati Family Vineyards Claret Paso Robles, California 2019	AVAILABLE OPTIONS
white pepper, dark chocolate, blackberries, tobacco, plum	6oz: \$15.50
	9oz: \$20.50
	Bottle: \$47.50
Seven Hills Winery Merlot Walla Walla Valley, Washington 2021	AVAILABLE OPTIONS
medium body, raspberry preserves, black fruit, vanilla finish	6oz: \$15.50
	9oz: \$20.50
	Bottle: \$46.50

Novelty Hill Syrah Columbia Valley, Washington 2020	AVAILABLE OPTIONS
wild blackberry, dark plum, black currant, exotic spices	6oz: \$17.50
	9oz: \$22.50
	Bottle: \$53.50

RouteStock Cabernet Sauvignon Napa Valley, California 2020	AVAILABLE OPTIONS
dark fruits, violet, plum, currant, anise, gentle, harmonious	6oz: \$19.50
	9oz: \$25.50
	Bottle: \$57.50

Rabble Red Blend Paso Robles, California 2020	AVAILABLE OPTIONS
unique blend, cherry, violet, plum, silky tannins, rich texture	6oz: \$16.50
	9oz: \$21.50
	Bottle: \$49.50

McFadden Blue Quail Zinfandel Mendocino County, California 2019	AVAILABLE OPTIONS
intense fruitiness, aromas of raspberry syrup, blackberry jam	6oz: \$15.50
	9oz: \$20.50
	Bottle: \$45.50

MD & VA VINTNERS 5

Early Mountain Five Forks White Shenandoah Valley, Virginia 2021	AVAILABLE OPTIONS
peach, mango, snappy green notes	6oz: \$16.50
	9oz: \$21.50
	Bottle: \$48.50

Ox-Eye Grü-V Grüner Veltliner Shenandoah Valley, Virginia 2020	AVAILABLE OPTIONS
pineapple, white peach, citrus, honey, light minerality	6oz: \$14.50
	9oz: \$18.50
	Bottle: \$44.50

Blenheim Collaboration Red Charlottesville, Virginia 2021	AVAILABLE OPTIONS
rich, bright, soft, dry palate of dried cherries	6oz: \$14.50
	9oz: \$18.50
	Bottle: \$44.50

Black Ankle Passeggiata Red Blend Mt. Airy, Maryland 2021	AVAILABLE OPTIONS
red berries, earth & spice, finish of minerality & pepper	6oz: \$20.50
	9oz: \$26.50
	Bottle: \$60.50

Rappahannock Cabernet Franc Huntly, Virginia 2020	AVAILABLE OPTIONS
stone fruit, vanilla, gentle tannins, and a long finish	6oz: \$14.50
	9oz: \$18.50
	Bottle: \$42.50

DRAFT 7

Shock Top Wheat Wheat Ale MO 5.2%	\$6.50
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Stella Artois Lager 5%	\$7.50
Victory Prima Pilsner Pilsner PA 5.3%	\$7.50
Devils Backbone Vienna Lager Lager VA 5.2%	\$7.50
Flying Dog Royal Crush IPA MD 6%	\$7.50
Atlas Ponzi IPA DC 7.3%	\$7.50
Local & Seasonal Draft	\$8.50

CIDER 1

ANXO District Dry Cider DC 5.7%	\$8.50
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NON-ALCOHOLIC BEVERAGES 3

Sugar-Free Seltzer

grapefruit, citrus, or citrus & mint

Scratch Soda

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

Today's Rickey

lime juice, seltzer, today's syrup

SCOOPS 3

Single or Double

served in a waffle cone or cup

AVAILABLE OPTIONS

Single: \$5.50

Double: \$7.50

4 Cone Flight	\$12.50
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Mike V's Fave

Milkshakes	\$9.50
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SUNDAES 3

Hot Fudge	\$9.50
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vanilla ice cream, hot fudge

Classic Banana Split	\$11.50
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Death by Chocolate	\$11.50
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chocolate ice cream, fudge brownies, chocolate cake crumbs, hot fudge, whipped cream

AFFOGATO 1

Affogato	AVAILABLE OPTIONS
Choose: ice cream flavor. Choose: XOXO Espresso or nitro cold brew	\$8.99
	Add: Founding Spirits American Amaro Shot: \$6.00

DONUTS & COOKIES 2

Warm or Bake-at-Home Cookies	AVAILABLE OPTIONS
Baked for you now or bake-at-home raw dough* to go. Choose: chocolate chip, peanut butter, snickerdoodle, or shortbread	\$2.00
	6 For: \$10.00
	12 For: \$20.00
Uncle Buck's Beignets	\$11.99
raspberry, chocolate & caramel sauces	

CAKES & PIES 11

Apple Pie	AVAILABLE OPTIONS
vanilla ice cream	Slice: \$11.99
	Whole: \$25.00
Virginia Peanut Butter Mousse Pie	AVAILABLE OPTIONS
whipped cream	Slice: \$11.99
	Whole: \$40.00
Key Lime Pie	AVAILABLE OPTIONS
whipped cream	Slice: \$11.99
	Whole: \$40.00
Coconut Cream Pie	AVAILABLE OPTIONS
	Slice: \$11.99
	Whole: \$40.00
Chocolate Cream Pie	AVAILABLE OPTIONS
	Slice: \$11.99
	Whole: \$40.00
Banana Cream Pie	AVAILABLE OPTIONS
	Slice: \$11.99
	Whole: \$40.00
Vanilla Bean Cheesecake	AVAILABLE OPTIONS
choose: strawberries & cream, hot fudge, bananas foster, or crème brûlée	Slice: \$9.99
	Whole: \$60.00
	Add a Topping: \$2.00
Double Chocolate Cheesecake	AVAILABLE OPTIONS
whipped cream	Slice: \$11.99
	Whole: \$60.00

Carrot Cake	AVAILABLE OPTIONS
cream cheese frosting, vanilla ice cream	Slice: \$11.99
	Whole: \$60.00
Chocolate Sinful Devil's Food	AVAILABLE OPTIONS
vanilla ice cream	Slice: \$11.99
	Whole: \$60.00
Butterscotch Bread Pudding	\$11.99
vanilla sauce	

SEASONAL 5

Pumpkin Pie	AVAILABLE OPTIONS
whipped cream	Slice: \$11.99
	Whole: \$25.00
Apple Cranberry Pie	AVAILABLE OPTIONS
vanilla ice cream	Slice: \$11.99
	Whole: \$25.00
Pecan Pie	AVAILABLE OPTIONS
vanilla ice cream	Slice: \$11.99
	Whole: \$25.00
Salted Caramel Cheesecake	AVAILABLE OPTIONS
whipped cream	Slice: \$11.99
	Whole: \$60.00
Pumpkin Spice Cheesecake	AVAILABLE OPTIONS
	Slice: \$11.99
	Whole: \$60.00

CANDY BAR CLASSICS 7

Snackers	\$12.99
our caramel, nougat & Virginia peanuts 40% classic milk	
Happy Almond	\$12.99
shredded coconut & toasted almond; choose: 40% classic milk or 60% classic dark	
Choco Coco	\$12.99
shredded coconut; choose: 40% classic milk or 60% classic dark	
Cookie Caramel Bar	\$12.99
our unforgettable take on a Twix®; choose: 40% classic milk or 60% classic dark	
Virginia Peanut Butter Cup	\$12.99
house-ground peanut butter; choose: 40% classic milk or 60% classic dark	
Butta-Finga	\$12.99
Virginia peanut butter toffee 40% classic milk	

Peppermint Creme

it's sensational | 60% classic dark

\$12.99

HAND-DIPPED FRUIT 1

Chocolate Strawberries

choose: 40% classic milk or 60% classic dark

AVAILABLE OPTIONS

\$2.99

5 For: \$10.99

FARMER FANCIES 3

Almond Butter Toffee

covered with 40% classic milk rolled in toasted almonds & sea salt

Dark Chocolate Truffles

70% extra dark covered with 60% classic dark

Founding Spirits Bourbon Caramels

covered with 60% classic dark

CHOCOLATE SQUARES 3

Nothing But Chocolate

simple & decadent

Almond

lightly roasted

French Crunch

pieces of crisp, lightly sweetened crepes

CHOCOLATE SAMPLER 5

French Crunch (2)

40% classic milk

Nothing But Chocolate (4)

40% classic milk (2), 60% classic dark (2)

Almond (2)

60% classic dark

Virginia Peanut Butter Cup (4)

40% classic milk (2), 60% classic dark (2)

Cookie Caramel Bar (4)

40% classic milk (2), 60% classic dark (2)

CANDY BAR CLASSICS COLLECTION 7

Snackers (2)

40% classic milk

Happy Almond (2)

60% classic dark

Choco Coco (2)

60% classic dark

Cookie Caramel Bar (2)

40% classic milk

Virginia Peanut Butter Cup (2)

40% classic milk

Butta-Finga (2)

40% classic milk

Peppermint Creme (2)

60% classic dark

TAKE IT. SHIP IT. GIFT IT. 5

Founding Farmers Chocolate

A great treat to bring home or give to a friend

Founding Farmers Coffee

Take home our Friendship Blend or XOXO Espresso (whole bean & ground) for breakfast tomorrow morning

The Founding Farmers Cookbook

Over 100 of our restaurant recipes. Take home or ship

Founding Farmers Bottled Cocktails

Love our drinks? Take them home with you

Founding Spirits Vodka, Dry Gin, Bourbon, Rye, American Amaro

From our DC-based distillery, available for take out and direct shipping across the US (except AL, DE, IL, IA, KY, ME, MI, MS, NH, NY, ND, OR, PA, SD, TX, UT, VT, VA)

FARM BREADS 4

Prosciutto \$14.50

fig, mascarpone, balsamic

Avocado Toast \$14.50

lime, extra virgin olive oil

Brie \$14.50

onion jam, crisp apple

Smoked Salmon* \$15.50

goat cheese, capers, asparagus, egg salad

STARTERS 13

Whirley Pop Kettle Corn	\$8.50
Skillet Cornbread	\$11.50
ND honey butter, J.Q. Dickinson salt	
Devil-Ish Eggs	\$12.50
choose: classic, ham, or combo	
Fried Green Tomatoes	\$13.50
Glazed Bacon Lollis	\$13.50
Breads, Chips, Crisps	\$13.50
romesco, pimento cheese, green goddess, onion dip	
Blue Cheese Bacon Dates	\$13.50
Garlic Black Pepper Wings	\$15.50
Spinach Dip	\$15.50
Ahi Tuna Bites*	\$16.50
Baby Cheeseburgers*	AVAILABLE OPTIONS
served with fries	
	(3): \$16.50
	(6): \$21.50
Hot Crab & Artichoke Dip	\$17.50
Spicy Sausage PEI Mussels	\$20.50

SOUPS & SMALL SALADS 6

Today's Soup	\$9.99
Roasted Tomato Soup	\$9.99
Farmers Salad*	\$13.50
mixed lettuce, avocado, date, tomato, grape, almond, parmesan, olive, champagne & sherry vinaigrettes	
Caesar Salad	\$13.50
little gem lettuce, parmigiano reggiano, pecorino romano, biscuit & cornbread croutons	
Purple & Black Kale	\$13.50
hazelnut, date, radish, pecorino romano, lemon vinaigrette	
Spinach Bacon Blue	\$13.50
apple, balsamic onion, egg, sherry vinaigrette	

SALAD ADD-ONS 6

Roasted Chicken	\$7.50
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BLT with Roasted Turkey & Avocado	\$16.50
lemon aioli, sourdough	
Grilled Cheese & Tomato Soup	AVAILABLE OPTIONS
	\$16.50
	Add: Ham: \$3.00
Spicy Fried Chicken	\$18.50
Pastrami Reuben	\$19.50
Prime Rib Dip	\$23.50

HANDMADE PASTA 9

Seven Cheese Macaroni	AVAILABLE OPTIONS
	\$19.50
	Add: Fried Chicken Tenders: \$7.50
Ham, Apple & Peas Macaroni & Cheese	\$20.50
Butternut Squash Ravioli	\$20.50
Straw & Hay Bucatini	\$20.50
bacon, mushrooms, asparagus, peas, corn, parmesan cream sauce	
Goat Cheese Ravioli & Chicken Cutlet	\$22.50
butternut squash purée, pecan praline butter	
Sausage Mushroom Gnocchi	\$22.50
Chicken Bolognese Bucatini	\$23.50
Shrimp & Sun-Dried Tomato Bucatini	\$24.50
Crab Macaroni & Cheese	\$33.50

HOT DOGS 4

Ball Park Dog	\$14.50
yellow mustard, ketchup, relish, onion	
Chicago Dog	\$14.50
spicy brown mustard, tomato, onion, relish, pickled peppers	
Philly Cheese Dog	\$14.50
pickled hot peppers, 3 cheese sauce	
Texas Chili Dog	\$14.50
spicy mustard, grated onion, pimento cheese	

MEATLESS 4

Mushroom Swiss Reuben	\$17.50
choice of crop list side	
Roasted Vegetable, Avocado & Brie Sandwich	\$17.50
apple walnut raisin bread	
Cauliflower Steak	\$21.50
mushroom risotto, green beans, tomato-cider glaze	
Veggie Loaf	\$22.50
mashed potatoes, roasted cauliflower & brussels sprouts, mushroom gravy	

WINTER STEWS 4

Beef Burgoo	\$17.50
potatoes, Founding Spirits Bourbon	
Sirloin Chili	\$17.50
American lager, onion, kidney beans	
Pork & Lentil	\$17.50
cilantro, lime, avocado salad, poached egg	
New Brunswick	\$17.50
rotisserie chicken, lima beans, chickpeas, barley	

SIGNATURES 10

Chicken Pot Pie	\$21.50
Chicken & Waffles	\$21.50
mac & cheese, green beans	
Honey Thyme Spatchcock Chicken	\$21.50
mashed potatoes, green beans	
Crop List Platter	\$21.50
choice of three crop list sides	
Chicken Fried Steak	\$22.50
mashed potatoes, green beans	
Yankee Pot Roast	\$22.50
mashed potatoes, crispy onions	
Meatloaf & Gravy	\$22.50
mashed potatoes, green beans	
Shrimp & Grits, Andouille	\$23.50
Steak & Enchiladas*	\$24.50

Farmhouse Platter	\$25.50
baby cheeseburgers, chili dog, pork ribs, street corn, coleslaw	

FROM THE RANGE 8

Herb-Crusted Prime Rib*	AVAILABLE OPTIONS
available after 5pm	10 oz: \$29.99
	14 oz: \$33.99
Steak Frites*	\$24.99
fries and choice of one crop list side	
Long-Roasted Pork Chop	\$24.99
BBQ Pork Ribs	\$27.99
Slow-Braised Beef Short Rib	\$29.99
Ribeye*	\$31.99
Aged NY Strip*	\$32.99
Filet*	\$38.99

FROM THE SEA 7

Fish, Chips & Beer	\$21.99
short white beer	
Chesapeake Wild Blue Catfish	\$22.99
Blackened. Grits, green beans, mango pico de gallo, lemon butter	
Crispy Shrimp	\$23.99
fries, coleslaw, cornbread	
Glazed Cedar Plank Salmon*	\$29.99
mashed potatoes, green beans	
Scallops Meunière*	\$29.99
butternut squash risotto	
Crab Cakes	\$33.99
fries, coleslaw	
Shrimp & Crab Risotto	\$33.99
mushroom & herb cream	

TODAY'S FISH 3

Simple Style
J.Q. Dickinson salt, pepper, lemon served with mashed potatoes & green beans

Meunière

butter, shallots, garlic, lemon served with mashed potatoes & green beans

Napa Provençal

capers, olives, cucumbers, onions served with mashed potatoes & green beans

WINTER CROP LIST SIDES 6

Lentils, Roasted Turnips & Celery Root \$9.50

chimichurri, onion, red pepper, toasted almond & hazelnut, dried cranberries

Braised Collard Greens & Cabbage \$9.50

chili flakes, onion

Spiced Braised Red Cabbage \$9.50

cherries, clove, coriander, onion, sesame seeds

Sweet Potato \$9.50

pecan fig butter

Bacon Mushroom Tart \$11.99

onion, gruyere

Hot Honey Roasted Rutabaga \$11.99

rosemary, sage

SMALL BITES 16

Baby Cheeseburger* \$2.50

French Fries \$2.50

Devil-Ish Eggs \$3.50

choose: classic, ham, combo

Whirley Pop Kettle Corn \$4.50

Skillet Cornbread \$4.50

Blue Cheese Bacon Dates \$4.50

Fried Green Tomatoes \$5.50

Garlic Black Pepper Wings \$6.50

Avocado Toast \$6.50

lime, extra virgin olive oil

Brie Farm Bread \$6.50

onion jam, crisp apple

Prosciutto Farm Bread	\$6.50
fig, mascarpone, balsamic	
Glazed Bacon Lollis	\$6.50
Corn Chips & Dips	\$6.50
guacamole, salsa, pimento cheese	
Chicago Hot Dog	\$6.50
spicy brown mustard, tomato, onion, relish, pickled peppers, served with house-made potato chips	
Ball Park Hot Dog	\$6.50
yellow mustard, ketchup, relish, onion, served with house-made potato chips	
Texas Chili Hot Dog	\$6.50
pimento cheese, onion, served with house-made potato chips	

HIGHBALLS 2

Choice #1

choose: tonic, soda, or mixer

Choice #2

choose: Founding Spirits Vodka, Founding Spirits Dry Gin, Founding Spirits Bourbon, Founding Spirits Rye white rum, or blanco tequila

COCKTAILS 15

Founding Spirits Barrel-Aged Cocktails

Three of our favorite classic cocktails aged in-house in oak barrels. Choose: Old Fashioned, Sazerac, or Chelsea's Manhattan

The Margarita 2019*

A perfect balance of sweet & sour. Handcrafted to be so light & refreshing you'll want more than one. 100% agave tequila, patrón citrónge, citrus, egg white. Choose: salt or no salt; pebble ice or cubes

Rum Punch

dark rum, lemon, grapefruit, white tea, Founding Spirits clementine bitters, tiki bitters

Founding Spirits Mule

Founding Spirits Vodka, lime, ginger, mint

Cucumber Delight

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

Farmer's Daughter

Founding Spirits Vodka, domaine de canton, st. germain, lime, passion fruit, raspberry, bitters

The Constitution

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

Rosella Spritz

Founding Spirits Dry Gin, lime, rosella tea

Southside

Founding Spirits Dry Gin, lemon, mint, orange bitters

The Baroness

Founding Spirits Dry Gin, campari, lime, mint

Easy Peasy

Founding Spirits Dry Gin, aperol, lemon, cucumber

Farmer John

Founding Spirits Bourbon, lemon, curaçao

Bourbon Mule

Founding Spirits Bourbon, lime, ginger

Sunstone Collins

Founding Spirits Bourbon infused with sunstone black tea, lemon

Coconut Old Fashioned

Founding Spirits Bourbon infused with coconut, cinnamon, bitters

DRAFT BEERS 4

IPA

Lager

Wheat

Seasonal

HOUSE WINE 1

Red or White

BREAKFAST GRAB & GO 3

Greek Yogurt, Berries & Granola **\$8.00**

Breakfast Grain Bowl **\$8.00**

quinoa, sprouted wheat, roasted sweet potato, dark chocolate, coconut nut butter, mixed seeds, dried fruit, apples, yogurt

Coconut Chia Bowl **\$8.00**

strawberries, blueberries, candied pistachios, blackberries, granola, peanut butter

FARMERS DONUTS 2

Assorted Jefferson Filled

Flaky & tender croissant-donut, filled with delicious goodness. Crème brûlée, bananas foster, chocolate peanut toffee, or strawberries & cream

Assorted Glazed

vanilla, chocolate, maple

BURRITOS & SANDWICHES 7

Egg & Cheese Breakfast Burritos

potatoes, monterey jack, salsa

AVAILABLE OPTIONS

Small: \$50.00

Large: \$80.00

Egg White & Spring Onion Breakfast Burritos

white cheddar, salsa

AVAILABLE OPTIONS

Small: \$50.00

Large: \$80.00

Bacon Egg & Cheese Breakfast Burritos

potatoes, pepper jack, cilantro, salsa

AVAILABLE OPTIONS

Small: \$60.00

Large: \$90.00

Assorted Breakfast Burritos

AVAILABLE OPTIONS

Small: \$50.00

Large: \$80.00

Egg White, Spring Onion & White Cheddar Sandwiches

white cheddar, spinach, carrots, broccoli, bell pepper, roasted onion, on a brioche bun

AVAILABLE OPTIONS

Small: \$60.00

Large: \$90.00

Bacon, Egg & Cheddar Sandwiches

on a brioche bun

AVAILABLE OPTIONS

Small: \$70.00

Large: \$100.00

Assorted Breakfast Sandwiches

AVAILABLE OPTIONS

Small: \$60.00

Large: \$90.00

BREAKFAST ENTRÉES 5

Scrambled Eggs

AVAILABLE OPTIONS

Small: \$30.00

Large: \$50.00

Maple Cured Ham & Cheddar Scramble

AVAILABLE OPTIONS

Small: \$50.00

Large: \$80.00

Sausage & Mushroom Scramble

spinach, onion and white cheddar

AVAILABLE OPTIONS

Small: \$50.00

Large: \$80.00

Roasted Vegetable & Egg White Scramble

white cheddar

AVAILABLE OPTIONS

Small: \$50.00

Large: \$80.00

Bakers Bread Pudding French Toast	AVAILABLE OPTIONS
cinnamon maple syrup, whipped butter	Small: \$60.00
	Large: \$90.00

OATMEAL BAR WITH FIXIN'S 5

Almonds
Blueberries
Raisins
Vanilla Bean Cream
ND Brown Sugar

BREAKFAST SIDES 6

Hash Browns	AVAILABLE OPTIONS
	Small: \$25.00
	Large: \$40.00
Grits	AVAILABLE OPTIONS
	Small: \$25.00
	Large: \$40.00
Fruit Salad	AVAILABLE OPTIONS
	Small: \$25.00
	Large: \$40.00
Applewood Smoked Bacon	AVAILABLE OPTIONS
	Small: \$60.00
	Large: \$90.00
Pork Sausage	AVAILABLE OPTIONS
	Small: \$80.00
	Large: \$110.00
Chicken Apple Sausage	AVAILABLE OPTIONS
	Small: \$80.00
	Large: \$110.00

BREAKFAST BREADS 6

English Muffins	AVAILABLE OPTIONS
ND honey butter & house preserves	Small: \$25.00
	Large: \$40.00
Buttermilk Biscuits	AVAILABLE OPTIONS
ND honey butter & house preserves	Small: \$25.00
	Large: \$40.00

Assorted Breads	AVAILABLE OPTIONS
butter milk biscuits, cornbread, english muffins, ND honey butter & house preserves	Small: \$25.00
	Large: \$40.00
Our Breakfast Bakery	AVAILABLE OPTIONS
blueberry muffin, fruit danish, lemon & banana pound cake, jefferson crème brûlée donut	Small: \$25.00
	Large: \$40.00
Cinnamon Rolls	AVAILABLE OPTIONS
	Small: \$30.00
	Large: \$45.00
Bagels	AVAILABLE OPTIONS
Choose: plain, everything, poppy, sesame, assorted. Schmears: plain cream cheese, vegetable cream cheese, southwest	Small: \$30.00
pepper cream cheese, Founding Farmers peanut butter	Large: \$45.00

THE CLASSIC 4

Maple Cured Ham & Cheddar Scramble

Applewood Smoked Bacon

Hash Browns

Assorted Breads

butter milk biscuits, cornbread, english muffins, ND honey butter & house preserves

FARMERS BREAKFAST 4

Scrambled Eggs

Buttermilk Biscuits

ND honey butter & house preserves

Pork Sausage

Fruit Salad

berries, melon, pineapple, grapes

HEALTHY START 3

Roasted Vegetable & Egg White Scramble

white cheddar

Chicken Apple Sausage

Fruit Salad

berries, melon, pineapple, grapes

SALADS 4

Farmers Salad

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

Italian Sunday

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

Purple & Black Kale

dates, radish, hazelnuts, pecorino, lemon vinaigrette

Good All Green

mixed lettuce, broccolini, green beans, feta, toasted seeds, lemon vinaigrette

SANDWICHES 7

Roasted Turkey

freshly shaved, roasted turkey with green goddess dressing, brie & goat cheeses, red onion, cucumber, spinach, multigrain bread

Chicken Salad

sweet and savory chicken salad, golden raisins, lettuce, cranberry orange bread

Egg Salad

lettuce, brioche bun

Roasted Vegetable

medley of roasted peppers & eggplant, tomato, cucumber, goat cheese spread, green goddess dressing, multigrain bread

Shaved Roast Beef

aged provolone, Louie sauce, red onion, iceberg lettuce, brioche bun

Turkey & Maple

roasted turkey, roasted peppers, white cheddar, arugula, maple aioli, multigrain bread

Apricot Glazed Ham & Swiss Cheese

apricot glazed ham, swiss cheese, bread & butter pickles, pickled banana peppers, brioche bun

GRAIN BOWLS 1

Quinoa

bulgur, wheat berries, black kale, roasted brussels sprouts, toasted cashews and almonds, cauliflower hummus, fresh herbs, simple vinaigrette

CHOOSE ONE SIDE 5

Small Farmers Salad

Small Purple & Black Kale Salad

Pickled Veggie Potato Salad

Farmers Chips

Fruit Salad

CHOOSE ONE COOKIE 3

Chocolate Chip

Peanut Butter

Snickerdoodle

COLD SANDWICHES 8

Egg Salad

lettuce, brioche bun

AVAILABLE OPTIONS

Small: \$120.00

Large: \$160.00

Chicken Salad

sweet and savory chicken salad, golden raisins, lettuce, tomato, brioche bun

AVAILABLE OPTIONS

Small: \$120.00

Large: \$160.00

Roasted Vegetable

medley of roasted peppers & eggplant, tomato, cucumber, goat cheese spread, green goddess dressing, multigrain bread

AVAILABLE OPTIONS

Small: \$120.00

Large: \$160.00

Roasted Turkey

freshly shaved, roasted turkey with green goddess dressing, brie & goat cheeses, red onion, cucumber, spinach, multigrain bread

AVAILABLE OPTIONS

Small: \$120.00

Large: \$160.00

Shaved Roast Beef

aged provolone, Louie sauce, red onion, iceberg lettuce, brioche bun

AVAILABLE OPTIONS

Small: \$120.00

Large: \$160.00

Turkey & Maple

roasted turkey, roasted peppers, white cheddar, arugula, maple aioli, multigrain bread

AVAILABLE OPTIONS

Small: \$120.00

Large: \$160.00

Apricot Glazed Ham & Swiss Cheese

apricot glazed ham, swiss cheese, bread & butter pickles, pickled banana peppers, brioche bun

AVAILABLE OPTIONS

Small: \$120.00

Large: \$160.00

Assorted Sandwiches

choose 3

AVAILABLE OPTIONS

Small: \$120.00

Large: \$160.00

LUNCH & DINNER ENTRÉES 10

Seven Cheese Macaroni

AVAILABLE OPTIONS

Small: \$110.00

Large: \$140.00

Honey Spatchcock Chicken

AVAILABLE OPTIONS

Small: \$150.00

Large: \$190.00

Chicken & Spinach Enchiladas	AVAILABLE OPTIONS
	Small: \$150.00
	Large: \$190.00
Southern Fried Chicken	AVAILABLE OPTIONS
	Small: \$150.00
	Large: \$190.00
Chicken Bolognese	AVAILABLE OPTIONS
	Small: \$150.00
	Large: \$190.00
Farmers Meatloaf	AVAILABLE OPTIONS
	Small: \$150.00
	Large: \$190.00
Shrimp & Pomodoro	AVAILABLE OPTIONS
	Small: \$180.00
	Large: \$220.00
Yankee Pot Roast	AVAILABLE OPTIONS
	Small: \$190.00
	Large: \$250.00
BBQ Pork Ribs	AVAILABLE OPTIONS
	Small: \$190.00
	Large: \$250.00
Glazed Cedar Plank Salmon*	AVAILABLE OPTIONS
	Small: \$210.00
	Large: \$260.00

HOT LUNCH & DINNER SIDES 6

Mashed Potatoes	AVAILABLE OPTIONS
	Small: \$30.00
	Large: \$50.00
Braised Collard Greens	AVAILABLE OPTIONS
	Small: \$30.00
	Large: \$50.00
Sautéed Green Beans	AVAILABLE OPTIONS
	Small: \$30.00
	Large: \$50.00
Street Corn	AVAILABLE OPTIONS
	Small: \$30.00
	Large: \$50.00

Seven Cheese Macaroni	AVAILABLE OPTIONS	
	Small:	\$30.00
	Large:	\$50.00
.....		
Succotash	AVAILABLE OPTIONS	
	Small:	\$30.00
	Large:	\$50.00

COLD LUNCH & DINNER SIDES 8

Farmers Chips	AVAILABLE OPTIONS	
	Small:	\$15.00
	Large:	\$25.00
.....		
Picked Veggie Potato Salad	AVAILABLE OPTIONS	
	Small:	\$30.00
	Large:	\$50.00
.....		
Farmers Salad	AVAILABLE OPTIONS	
	Small:	\$50.00
	Large:	\$80.00
.....		
Italian Sunday Salad	AVAILABLE OPTIONS	
	Small:	\$50.00
	Large:	\$80.00
.....		
Spinach Bacon Blue Salad	AVAILABLE OPTIONS	
	Small:	\$50.00
	Large:	\$80.00
.....		
Good All Green Salad	AVAILABLE OPTIONS	
	Small:	\$50.00
	Large:	\$80.00
.....		
Purple & Black Kale Salad	AVAILABLE OPTIONS	
	Small:	\$50.00
	Large:	\$80.00
.....		
Grain Salad	AVAILABLE OPTIONS	
	Small:	\$50.00
	Large:	\$80.00

COLD SANDWICH MEAL 7

Roasted Turkey	freshly shaved, roasted turkey with green goddess dressing, brie & goat cheeses, red onion, cucumber, spinach, multigrain bread	
		
Chicken Salad	sweet and savory chicken salad, golden raisins, lettuce, tomato, brioche bun	
		
Roasted Vegetable	medley of roasted peppers & eggplant, tomato, cucumber, goat cheese spread, green goddess dressing, multigrain bread	
		

Egg Salad

lettuce, brioche bun

Shaved Roast Beef

aged provolone, Louie sauce, red onion, iceberg lettuce, brioche bun

Turkey & Maple

roasted turkey, roasted peppers, white cheddar, arugula, maple aioli, multigrain bread

Apricot Glazed Ham & Swiss Cheese

apricot glazed ham, swiss cheese, bread & butter pickles, pickled banana peppers, brioche bun

COLD SANDWICH MEAL - SIDES 3

Farmers Salad

Farmers Chips

Pickled Veggie Potato Salad

FARM CHICKEN 5

Chicken

choose 2: southern fried, spicy fried, or honey spatchcock

Seven Cheese Macaroni

Farmers Salad

Collard Greens

Pickled Veggie Potato Salad

LAND & SEA 5

Glazed Salmon*

Honey Spatchcock Chicken

Farmers Salad

Mashed Potatoes

Green Beans

FARMHOUSE GRILL 6

BBQ Pork Ribs

Brisket

Cornbread

Farmers Slaw

Pickled Veggie Potato Salad

Street Corn

DESSERTS 8

Assorted Dozen Cookies \$12.00

snickerdoodle, chocolate chip, peanut butter

10-inch Flourless Chocolate Cake \$50.00

raspberry sauce

Butterscotch Bread Pudding \$50.00

vanilla sauce

10-inch Cheesecake AVAILABLE OPTIONS

\$70.00

Choose: Vanilla Bean or Double Chocolate:

\$10.00

9-inch Cakes \$70.00

choose: Chocolate Devils Food, Carrot Cake

Sheet Cakes AVAILABLE OPTIONS

choose: Chocolate Americana, White Chocolate Vanilla Cake, or Lemon Raspberry

1/4 Sheet: \$50.00

1/2 Sheet: \$90.00

Full Sheet: \$140.00

Assorted Glazed Donuts AVAILABLE OPTIONS

vanilla, chocolate, maple

Glazed: \$10.00

Mixed: \$20.00

Filled: \$25.00

Assorted Jefferson Filled AVAILABLE OPTIONS

Flaky & tender croissant-donut, filled with delicious goodness. Crème brûlée, bananas

foster, chocolate peanut toffee, or strawberries & cream

Glazed: \$10.00

Mixed: \$20.00

Filled: \$25.00

BEVERAGES 9

Ground Control Brewed Coffee \$25.00

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

Hot Teas \$25.00

choose: White, Green, Sunstone Black, Rosella Herbal (decaf)

Soda	\$2.00
choose: coke or diet coke	
Farmers Filtered Water	\$2.00
recycled plastic bottle	
Fresh Squeezed Juice	\$5.00
choose: orange or grapefruit	
Unsweetened Iced Tea	AVAILABLE OPTIONS
	16 oz: \$3.00
	Half Gallon: \$12.00
Farmers Tea	AVAILABLE OPTIONS
sweetened with agave nectar	16 oz: \$4.00
	Half Gallon: \$15.00
FF Lemonade	AVAILABLE OPTIONS
	16 oz: \$4.00
	Half Gallon: \$15.00
FF Arnold Palmer	AVAILABLE OPTIONS
	16 oz: \$4.00
	Half Gallon: \$15.00

BOTTLED COCKTAILS 33

Barrel-Aged Old Fashioned

Barrel-Aged Chelsea's Manhattan

Barrel-Aged Sazerac

Founding Spirits Vodka Martini

choose: classic or dirty

Founding Spirits Mule

Founding Spirits Vodka, lime, ginger, mint

Cucumber Delight

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

Clementine Cooler

Founding Spirits Vodka infused with clementines, maraschino liqueur, lime, mint, Beyla honey, Founding Spirits clementine bitters

Farmer's Daughter

Founding Spirits Vodka, domain de canton, st. germain, lime, passion fruit, raspberry, bitters

Bloody Mary

Founding Spirits Vodka, house-made mix

Founding Spirits Dry Gin Martini

choose: classic or dirty

The Constitution

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

Easy Peasy

Founding Spirits Dry Gin, aperol, lemon, cucumber

Southside

Founding Spirits Dry Gin, lemon, mint, Founding Spirits clementine bitters

Rosella Spritz

Founding Spirits Dry Gin, lime, rosella tea

The Baroness

Founding Spirits Dry Gin, campari, lime, mint

Pimm's Cup

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

Coconut Bourbon Old Fashioned

Founding Spirits Bourbon infused with coconut, cinnamon, bitters

Bourbon Mule

Founding Spirits Bourbon, lime, ginger

The Preakness

Founding Spirits Bourbon, Founding Spirits Vodka, grand marnier, lemon, orange, pineapple, bitters

Farmer John

Founding Spirits Bourbon, curaçao, lemon

Breakfast on the Boulevard

Founding Spirits Bourbon, Founding Spirits American Amaro infused with our XOXO Espresso, campari

El Presidente

white rum, lime, pineapple, grenadine

Dark 'n Stormy

dark rum, lime, ginger

Painkiller

dark rum, overproof rum, pineapple, coconut, orange, nutmeg

Rum Punch

dark rum, lemon, grapefruit, white tea, Founding Spirits clementine bitters, tiki bitters

Paloma

blanco tequila, grapefruit, lime, agave, mezcal

Spicy Paloma

blanco tequila, yellow chartreuse, grapefruit, lime, chipotle

Margarita

blanco tequila, patrone citronge, agave, lime

Strawberry Ginger Margarita

blanco tequila, patrón citrónge, lime, strawberry, ginger, mint

Rosella Margarita

blanco tequila, domain de canton, lime, rosella tea

The Clementine

reposado tequila infused with clementine & chili, bénédictine, lime, pineapple, agave

You Caught My Rye

rye whiskey, campari, lime, almond, bitters

Ward 8

rye whiskey, sweet vermouth, lemon, orange, grenadine, bitters

ORDERING INSTRUCTIONS 3

Ordering

You can place your order one of two ways. 1. Visit our website: FoundingFarmersCatering.com; 2. Email: Events@FRG.Farm. For our online catering menu, 48 hours notice is required for groups of 20 or more

Pick up & Delivery

Let us know the time you'd like to pick up your order. Can't pick it up? Delivery service is available for an extra fee (based on mileage).

Cancellations

Should plans change and you need to cancel your order, please call your catering director at least 48 hours in advance. Orders canceled after 48 hours are non-refundable.

ADD ONS & ASSISTANCE 4

Full Service

Server support available upon request. Pricing based on event size and menu.

Set up And/Or Clean up

Upon Request. Pricing based upon event size and menu.

Chafing Dishes

\$15 per chafer. All hot items will be served in disposable containers.

Disposables

Upon request.