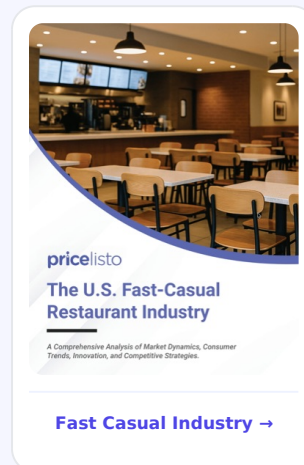




Founding Farmers DC

Menu Prices — August 21, 2026

Restaurant & Food Industry Reports



Competitor Price Intelligence →

Founding Farmers Dark Chocolate	
ITEM	PRICE
5 Dark Chocolate Strawberries Hand-dipped in Founding Farmers 60% classic dark chocolate.	\$10.99
Dark Chocolate Happy Almond Candy Bar Shredded coconut and toasted almonds covered with our 60% classic dark chocolate. 6 pieces.	\$12.99
Dark Chocolate Choco Coco Candy Bar Shredded coconut covered with our 60% classic dark chocolate. 8 pieces.	\$12.99
Dark Chocolate Cookie Caramel Bar Decadent shortbread & caramel with our 60% classic dark chocolate. 8 pieces.	\$12.99
Dark Chocolate Virginia Peanut Butter Cup House-ground Virginia peanut butter with our 60% classic dark chocolate. 6 pieces.	\$12.99
Dark Chocolate Peppermint Creme 60% Classic Dark Chocolate. 10 pieces.	\$12.99
Dark Chocolate Strawberry Hand-dipped in Founding Farmers 60% classic dark chocolate.	\$2.99
Dark Chocolate Strawberry* Hand-dipped in Founding Farmers 60% classic dark chocolate.	\$2.99
Dark Chocolate Truffles Creamy 70% extra dark chocolate filing covered with 60% classic dark chocolate. Rich & decadent. 6 pieces.	\$12.99
Dark Chocolate Founding Spirits Bourbon Caramels Caramel made with our Founding Spirits Bourbon and covered with 60% classic dark chocolate. 6 pieces.	\$12.99
Dark Chocolate Nothing But Chocolate Squares Simple & decadent. 10 ounces.	\$11.99
Dark Chocolate Almond Squares Lightly roasted almonds. 10 ounces.	\$11.99
Dark Chocolate French Crunch Squares Pieces of crisp, lightly sweetened crepes. 10 ounces.	\$11.99
Candy Bar Classics Collection A selection of our candy bar classics, the originals made better — from scratch, our way. 14 pieces Snackers (2) with 40...	\$24.99
Chocolate Sampler An assortment of our favorites. 16 pieces. Chocolate Squares: French Crunch (2) in 40% classic milk; Nothing But Choco...	\$22.99

Most Ordered	
ITEM	PRICE
Skillet Cornbread Sweet & savory cornbread is served with house-churned North Dakota honey butter sprinkled with J.Q. Dickinson salt.	\$9.99
Founding Farmers Breakfast Two eggs, your choice of meat, side, and scratch-made bread.	\$16.50
Skillet Cornbread and Honey Butter Sweet & savory cornbread is served with North Dakota honey butter sprinkled with J.Q. Dickinson salt.	\$9.99
Garlic Black Pepper Wings Our sweet & tangy chicken wings tossed in ginger soy glaze and served with fresh lime.	\$15.99
Bacon 2 slices of our applewood smoked bacon.	\$3.99

ITEM	PRICE
Southern Fried Chicken Our award-winning fried chicken served with a scratch-made buttermilk biscuit, mashed potatoes, and braised collard gree...	\$24.99
Southern Fried Chicken and Biscuit Our award-winning fried chicken served with a scratch-made buttermilk biscuit, mashed potatoes, and braised collard gree...	\$24.99
Glazed Cedar Plank Salmon Fresh salmon filet cooked on a cedar plank and finished off with a sweet apricot-mustard glaze. Served with mashed potat...	\$34.50
Fried Chicken Salad Fried chicken tenders on a bed of crisp mixed lettuce, bacon, cheddar, avocado, onion, and tomato. Served with champagne...	\$19.99
Chicken Pot Pie House-made with carrots, onion, celery, green beans, peas, and potatoes topped with a light, puffed pastry.	\$22.99
Southern Fried Chicken and Waffle Our award-winning fried chicken and a waffle, served with a side of our seven cheese macaroni, green beans, and maple sy...	\$24.99
Cheddar Cheeseburger House-ground beef, hand-formed patty topped with cheddar cheese, bread & butter pickles, lettuce, tomato, onion, and our...	\$17.99
Honey Thyme Spatchcock Chicken A half chicken marinated overnight in lemon & thyme, roasted at high heat basting with a honey lime glaze. This flavorfu...	\$24.99
Apple Pie	\$12.50

Breakfast Share Plates

ITEM	PRICE
Peanut Butter Banana Toast House-ground peanut butter, our homemade marshmallow fluff, banana slices, chocolate chips, and honey-roasted peanuts.	\$13.50
Buttermilk Biscuits Scratch-made buttermilk biscuits served with our whipped butter and house jam.	\$13.50
Uncle Buck's Beignets Classic New Orleans style fried dough, topped with a generous sprinkling of powdered sugar. Served with raspberry, choco...	\$13.50

Founding Farmers Milk Chocolate

ITEM	PRICE
5 Milk Chocolate Strawberries Hand-dipped in Founding Farmers 40% classic milk chocolate.	\$10.99
Milk Chocolate Choco Coco Candy Bar Shredded coconut covered with our 40% classic milk chocolate. 8 pieces.	\$12.99
Milk Chocolate Cookie Caramel Bar Decadent shortbread & caramel with our 40% classic milk chocolate. 8 pieces.	\$12.99
Milk Chocolate Virginia Peanut Butter Cup House-ground Virginia peanut butter with our 40% classic milk chocolate. 6 pieces.	\$12.99
Milk Chocolate Butta-Finga Candy Bar Crunchy peanut butter toffee made with Virginia Belmont peanuts and covered in our 40% classic milk chocolate. 6 pieces...	\$12.99
Milk Chocolate Strawberry Hand-dipped in Founding Farmers 40% classic milk chocolate.	\$2.99
Milk Chocolate Strawberry* Hand-dipped in Founding Farmers 40% classic milk chocolate.	\$2.99
Milk Chocolate Almond Butter Toffee Scratch-made butter toffee covered with our 40% classic milk chocolate and rolled in toasted almonds & sea salt. 6 piece...	\$12.99

ITEM	PRICE
Milk Chocolate Nothing But Chocolate Squares Simple & decadent. 10 ounces.	\$11.99
Milk Chocolate Almond Squares Lightly roasted almonds. 10 ounces.	\$11.99
Milk Chocolate French Crunch Squares Pieces of crisp, lightly sweetened crepes. 10 ounces.	\$11.99
Milk Chocolate Snackers Candy Bar Our scratch-made caramel and nougat with chopped Virginia Belmont peanuts covered in 40% classic milk chocolate. 8 piece...	\$12.99
Milk Chocolate Happy Almond Candy Bar Shredded coconut and toasted almonds covered in our 40% classic milk chocolate. 6 pieces.	\$12.99
Starters	

ITEM	PRICE
Baby Smash Cheeseburgers Served on house-made buns with American cheese griddled onion, bread & butter pickles, our house Louie sauce (a secret c...	\$16.99
Ahi Tuna Bites Diced tuna mixed with avocado, onion, cilantro, Thai vinaigrette, and our Kung Pao sauce served atop crispy wonton chips...	\$16.99
Mini Spicy Tuna Wontons Diced tuna mixed with avocado, onion, cilantro, Thai vinaigrette, and our Kung Pao sauce served atop crispy wonton chips...	\$16.99
Hot Crab and Artichoke Dip Creamy crab & artichoke dip made with yellow onion and parmesan. Served with our house-made grilled ciabatta.	\$17.99
3 Baby Cheeseburgers Served on house-made buns with cheddar, chopped onion, pickled relish, our house Louie sauce (a secret combo of mayo, to...	\$16.99
Spinach Dip Creamy spinach & artichoke dip served with crunchy corn tortilla rounds and Farmers salsa.	\$15.99
Ham Devil-ish Eggs Our scratch-made take on the classic. Topped with ham and parmesan.	\$12.99
Spinach Dip and Corn Tortilla Chips Creamy spinach & artichoke dip served with crunchy corn tortillas and Farmers salsa.	\$15.99
Classic Devil-ish Eggs Our scratch-made take on the classic.	\$12.99
6 Baby Cheeseburgers Served on house-made buns with cheddar, chopped onion, pickled relish, our house Louie sauce (a secret combo of mayo, to...	\$21.99
Fried Green Tomatoes Tart & fresh green tomatoes lightly fried and served with our green goddess dressing and herbed goat cheese.	\$13.99
Bacon Devil-ish Eggs Our scratch-made take on the classic. Topped with applewood smoked bacon.	\$12.99
Glazed Bacon Lollis Thick-cut bacon dusted with cinnamon & brown sugar, roasted & served on a stick.	\$13.99
Combo Devil-ish Eggs Scratch-made & decadent with a combo of classic and ham.	\$12.99
Balsamic Bacon Blue Dates Four bacon-wrapped dates stuffed with blue cheese. Roasted and finished with a sweet balsamic reduction.	\$13.99
Blue Cheese Bacon Dates Four bacon-wrapped dates stuffed with blue cheese. Roasted and finished with a sweet balsamic reduction.	\$13.99
Cinnamon Sugar Bacon Lollis Thick-cut bacon dusted with cinnamon & brown sugar, roasted & served on a stick.	\$13.99

ITEM	PRICE
Corn Tortilla Chips and Dips	\$13.99
Crunchy corn tortillas served with sides of house-made guacamole, Farmers salsa, and pimento cheese.	
Chips and Dips	\$13.99
Crunchy corn tortillas served with sides of house-made guacamole, Farmers salsa, and pimento cheese.	
Spicy Sausage PEI Mussels	\$21.99
A generous portion of fresh mussels cooked in white wine, shallots & garlic, chicken broth, with andouille sausage, and...	
Garlic Black Pepper Wings (Starters)	\$15.99
Our sweet & tangy chicken wings tossed in ginger soy glaze and served with fresh lime.	
Whirley Pop Kettle Corn	\$8.99
Made to order and hand-cranked with coconut oil, sugar & salt.	
Non-Alcoholic Beverages & Iced Tea	

ITEM	PRICE
Arnold Palmer	\$4.99
Made with freshly squeezed lemonade and Sunstone Black tea.	
Fresh Squeezed Orange Juice	\$4.99
Freshly squeezed.	
Lemonade	\$4.99
Freshly squeezed.	
Diet Coke	\$3.50
A crisp, refreshing taste you know and love with zero calories.	
Coke	\$3.50
The cold, refreshing, sparkling classic that America loves.	
Today's Rickey	\$4.99
Lime juice, seltzer, today's syrup.	
Fresh Squeezed Grapefruit Juice	\$4.99
Freshly squeezed.	
Sunstone Unsweetened Iced Tea	\$4.99
Sunstone Black tea. Brewed fresh throughout the day.	
Rosella Unsweetened Iced Tea	\$4.99
Rosella Herbal decaf. Brewed fresh throughout the day.	
Farmers Iced Tea	\$4.99
Sunstone Black sweetened with agave nectar.	
Scratch Soda	\$4.99
Choose: grapefruit, orange, lemon-lime, ginger, hibiscus, vanilla, or seasonal.	
Sugar-Free Seltzer	\$4.99

Bread Bites	
ITEM	PRICE
Skillet Cornbread (Bread Bites)	\$9.99
Sweet & savory cornbread is served with house-churned North Dakota honey butter sprinkled with J.Q. Dickinson salt.	
Skillet Cornbread and Honey Butter (Bread Bites)	\$9.99
Sweet & savory cornbread is served with North Dakota honey butter sprinkled with J.Q. Dickinson salt.	
Coupla' Buttermilk Biscuits (Bread Bites)	\$6.99
Scratch-made buttermilk biscuits served with our cultured butter and house jam.	

ITEM	PRICE
Brie Apple Farm Bread Brie, crisp apple, and our sweet, caramelized onion preserves atop our scratch-made, grilled ciabatta.	\$7.99
Brie Farm Bread Brie, crisp apple, and our sweet, caramelized onion jam atop our scratch-made, grilled ciabatta.	\$7.99
Smoked Salmon Bread Bites Creamy goat cheese spread, egg salad, smoked salmon, and capers atop our scratch-made, grilled ciabatta.	\$8.99
Avocado Toast Fresh avocado, extra virgin olive oil & lime atop our scratch-made, grilled ciabatta.	\$7.99
Coupla' Buttermilk Biscuits Scratch-made buttermilk biscuits served with butter and seasonal house jam.	\$6.99
Prosciutto Farm Bread Prosciutto, mascarpone cheese, fig jam, and balsamic drizzle atop our scratch-made, grilled ciabatta.	\$7.99
Prosciutto Fig Farm Bread Prosciutto, mascarpone cheese, fig jam, and balsamic drizzle atop our scratch-made, grilled ciabatta.	\$7.99

Blueberry Muffins

ITEM	PRICE
Dozen Blueberry Muffins Our scratch-made muffins made with Maine wild blueberries from family-owned and operated Merrill Blueberry Farms. Topped...	\$38.00
Blueberry Muffin Our scratch-made muffin made with Maine wild blueberries from family-owned and operated Merrill Blueberry Farms. Topped...	\$3.99
Half-Dozen Blueberry Muffins Our scratch-made muffins made with Maine wild blueberries from family-owned and operated Merrill Blueberry Farms. Topped...	\$20.00

Soups & Small Salads

ITEM	PRICE
Caesar Salad Fresh & crisp little gem lettuce, Pecorino Romano & Parmigiano Reggiano cheeses, and our house-made cornbread & buttermi...	\$14.99
Purple and Black Kale Light yet flavorful, chopped kale is mixed with toasted hazelnuts, thinly sliced radish, Pecorino Romano cheese, and min...	\$14.99
Farmers Salad Chopped romaine, avocado, date, tomato, grape, almond, parmesan, and olive. Served with a combination of champagne & she...	\$14.99
Little Gem Caesar Fresh & crisp little gem lettuce, Pecorino Romano & Parmigiano Reggiano cheeses, and our house-made cornbread & buttermi...	\$14.99
Spinach Bacon Blue Baby spinach with bacon, blue cheese, apple, and hard-boiled egg with sweet balsamic onions & lightly fried shallots. Se...	\$14.99
Today's Soup Click here for today's soup offering.	\$9.99
Roasted Tomato Soup Smooth and creamy tomato soup served with a slice of our scratch-made, grilled ciabatta.	\$9.99

Breakfast Bowls

ITEM	PRICE
Coconut Chia Bowl Chia seed pudding made with coconut milk and topped with apples, strawberries, blueberries, blackberries, almonds, crunc...	\$15.50

ITEM	PRICE
Greek Yogurt, Berries and Granola Classic Greek yogurt topped with strawberries and homemade granola for an added crunch. Please note: Our granola contain...	\$14.99
Hot Steel-Cut Oatmeal Hot steel-cut oatmeal served with vanilla cream and brown sugar. Sourced directly from our partners, the Sumption family...	\$12.50
Winter Stews	
Pork Lentil Topped with a poached egg, avocado salad, cotija, cilantro, and lime. Served with grilled sourdough and a mini Farmers S...	\$19.99
Sirloin Chili Kidney beans, American lager, and onion with grated cheddar cheese. Served with grilled sourdough and a mini Farmers Sal...	\$19.99
Beef Burgoo Carrots, onion, potatoes, fennel, herbs, and Founding Spirits Bourbon. Served with grilled sourdough and a mini Farmers...	\$19.99
New Brunswick Rotisserie chicken, lima beans, chickpeas, and barley. Served with grilled sourdough and a mini Farmers Salad.	\$19.99
Entrée Salads	
Good All Green Mixed lettuce with cucumber, broccoli, green peas, avocado, apple, mint, a sprinkling of feta, and toasted pumpkin, sesa...	\$18.99
Combo Louie Cobb A classic cobb salad with a twist. Fresh tomatoes & avocado, minced hard boiled egg for some texture, creamy Danish blue...	\$28.99
Crazy Corn Chicken Mixed lettuce with chilled, pulled rotisserie chicken, roasted sweet corn, hominy, caramel corn, avocado, mango, cotija...	\$21.99
Spicy Ahi Tuna and Avocado Poke Finely cubed raw tuna in a Kung Pao sauce over napa cabbage, avocado, bell pepper, onion, cilantro, basil, white chocola...	\$24.99
Crab Louie Cobb A decadent and beautiful take on a classic cobb salad with fresh tomatoes, avocado, minced hard-boiled egg for some text...	\$29.99
Shrimp Louie Cobb A classic cobb salad with a twist. Fresh tomatoes & avocado, minced hard boiled egg, creamy Danish blue cheese crumbles,...	\$27.99
Fried Chicken Salad (Entrée Salads) Fried chicken tenders on a bed of crisp mixed lettuce, bacon, cheddar, avocado, onion, and tomato. Served with champagne...	\$19.99
Spicy Ahi Tuna Poke Finely cubed raw tuna in a Kung Pao sauce over napa cabbage, avocado, bell pepper, onion, cilantro, basil, white chocola...	\$24.99
Hand-Pulled Chilled Chicken Salad A hearty scoop of our hand-pulled chicken salad tossed with fresh herbs, lemon for a touch of brightness, golden raisins...	\$19.99
Chicken Salad A hearty scoop of our hand-pulled chicken salad tossed with fresh herbs, lemon for a touch of brightness, golden raisins...	\$19.99
Breakfast Favorites	
Founding Farmers Breakfast (Breakfast Favorites) Two eggs, your choice of meat, side, and scratch-made bread.	\$16.50
Breakfast Street Tacos Flour tortillas filled with scrambled eggs, applewood smoked bacon, cotija cheese, cilantro, onion, Bucky's hot sauce, s...	\$16.50

ITEM	PRICE
Breakfast Chicken and Waffles Chicken breast with white gravy, eggs your way, and a waffle with butter and our Farmers upstate NY Grade A maple syrup.	\$19.50
Avocado and Egg White Toast Served on house-baked ciabatta	\$16.50
Burgers & Dogs	
ITEM	PRICE
Goat Cheese Burger House-ground beef, hand-formed patty piled high with goat cheese, balsamic onions, bread & butter pickles with lemon aio...	\$19.99
Our Best Veggie Cheeseburger Made with black beans, dried plum, sweet potato, yellow onion and red beets, Our Best Veggie Cheeseburger is topped with...	\$17.99
12-Inch Chili Dog All beef hot dog topped with our savory house-made chili, grated onion, and pimento cheese on a scratch-made brioche bun...	\$15.99
Cheddar Cheeseburger (Burgers & Dogs) House-ground beef, hand-formed patty topped with cheddar cheese, bread & butter pickles, lettuce, tomato, onion, and our...	\$17.99
Chili Dog 12 Inch All beef hot dog topped with our savory house-made chili, grated onion, and pimento cheese on a scratch-made brioche bun...	\$15.99
12-Inch Ball Park Dog All beef hot dog topped with yellow mustard, ketchup, relish, and onion on a scratch-made brioche bun.	\$15.99
Blue Cheese Bacon Burger House-ground beef hand shaped and griddled. Topped with blue cheese, balsamic onions, bacon, arugula, and tartar sauce....	\$19.99
Blue Cheese Balsamic Bacon Burger House-ground beef hand shaped and griddled. Topped with blue cheese, balsamic onions, bacon, arugula, and tartar sauce....	\$19.99
Ball Park Dog 12 Inch All beef hot dog topped with yellow mustard, ketchup, relish, and onion on a scratch-made brioche bun.	\$15.99
French Toast, Waffles & Pancakes	
ITEM	PRICE
Chocolate Chip Pancakes Shingled stack of four house-made buttermilk chocolate chip pancakes, topped with powdered sugar. Served with whipped bu...	\$15.50
Maine Blueberry Pancakes Shingled stack of four house-made wild Maine blueberry buttermilk pancakes topped with powdered sugar. Served with blueb...	\$16.50
Original Farmhouse Waffle Classic Belgium waffle topped with powdered sugar. Served with whipped butter and maple syrup on the side.	\$13.50
Original Buttermilk Pancakes Shingled stack of four house-made buttermilk pancakes, topped with powdered sugar. Served with whipped butter and Farmer...	\$14.50
Strawberries and Cream Vanilla Cream Filled French Toast Three house-made brioche French toast sticks filled with homemade vanilla cream. Topped with fresh strawberries, house-m...	\$19.00
Bananas Foster Classic Brioche French Toast Three house-made brioche French toast sticks topped with slices of bananas in a house-made bananas foster sauce and fini...	\$18.00
Maine Blueberry Compote Classic Brioche French Toast Three house-made brioche French toast sticks topped with a wild Maine blueberry compote and a sprinkling of powdered sug...	\$18.00
Vanilla Cream Filled French Toast Three house-made brioche French toast sticks filled with homemade vanilla cream. Topped with powdered sugar and served w...	\$15.50
Bananas Foster Vanilla Cream Filled French Toast Three house-made brioche French toast sticks filled with homemade vanilla cream. Topped with slices of bananas in a hous...	\$19.00

ITEM	PRICE
Maine Blueberry Compote Vanilla Cream Filled French Toast	\$19.00
Three house-made brioche French toast sticks filled with house-made vanilla cream. Topped with a wild Maine blueberry co...	
Strawberries and Cream Waffle	\$15.50
Classic Belgium waffle topped with powdered sugar. Served with fresh strawberries in our house-made strawberry sauce, wh...	
Bananas Foster Waffle	\$15.50
Classic Belgium waffle topped with powdered sugar. Served with a side of sliced bananas in our bananas foster sauce, whi...	
Maine Blueberry Compote Waffle	\$15.50
Classic Belgium waffle topped with powdered sugar. Served with wild Maine blueberry compote, whipped butter, and maple s...	
Classic Brioche French Toast	\$14.50
Three house-made brioche French toast sticks, topped with powdered sugar and served with maple syrup on the side.	
Bananas Foster Pancakes	\$16.50
Shingled stack of 4 house-made buttermilk pancakes topped with powdered sugar. Served with a side of sliced bananas in a...	
Strawberries and Cream Classic Brioche French Toast	\$18.00
Three house-made brioche French toast sticks topped with fresh strawberries, our house-made strawberry sauce & a sprinkl...	

Sandwiches

ITEM	PRICE
Grilled Cheese and Tomato Soup	\$17.99
White cheddar, muenster, gruyère on our soft scratch-made bread. Served with our roasted tomato soup for dipping or enjo...	
Prime Rib Dip	\$21.99
Slow-roasted and thinly-sliced prime rib topped with caramelized onions, gruyère cheese, and served on our scratch-made...	
Spicy Fried Chicken Sandwich	\$19.99
Our spicy fried chicken breast served on our brioche bun with melted provolone, Bucky's hot sauce, and our coleslaw.	
BLT With Roasted Turkey and Avocado	\$17.99
House-roasted turkey atop scratch-made sourdough bread with lemon aioli, shredded romaine, fresh tomato slices, ripe avo...	
Chicken Salad Sandwich	\$17.99
Our sweet and savory chicken salad tossed with golden raisins and served on our house-made cranberry orange bread.	
Shaved Pastrami Melt	\$20.99
The perfect melt made with our fork-tender beef pastrami sliced thin, melted gruyère and white cheddar cheeses, coleslaw...	
Bucky's Hot Fried Chicken Sandwich	\$19.99
Our spicy fried chicken breast served on our brioche bun with melted provolone, Bucky's hot sauce, and our coleslaw.	
Roasted Vegetable, Avocado and Brie	\$18.99
Medley of roasted red peppers, tomato, avocado, cucumber, brie, and zesty Louie sauce (a combo of mayo, tomato, relish,...	
Roasted Veggie, Avocado and Brie	\$18.99
Medley of roasted red peppers, tomato, avocado, cucumber, brie, and zesty Louie sauce (a combo of mayo, tomato, relish,...	
Roasted Turkey BLT and Avocado	\$17.99
House-roasted turkey atop scratch-made sourdough bread with lemon aioli, shredded romaine, fresh tomato slices, ripe avo...	
Egg Salad	\$12.99
Our take on traditional egg salad with lettuce served on our scratch-made brioche bun.	

Eggs Benedicts, Scrambles & Hashes

ITEM	PRICE
Chef Joe's Original Scramble	\$19.50
Scrambled eggs with chicken apple sausage, ground beef, hash browns, and spinach. Served with your choice of one side an...	
Beef Pastrami Hash	\$19.50
A traditional breakfast hash made with beef pastrami, bell pepper, and onion topped with poached eggs, hollandaise sauce...	

ITEM	PRICE
Southwestern Scramble Scrambled eggs, chilies, salsa, onions, pepper jack, cotija cheese, corn tortilla strips, and cilantro. Served with your...	\$19.50
Ham and White Cheddar Pan Scramble A classic. Served with your choice of one side and freshly baked bread.	\$19.50
Spinach, Mushroom and Onion Pan Scramble Mushroom, spinach, white cheddar, and onion. Served with your choice of one side and freshly baked bread.	\$19.50
Roasted Vegetable Pan Scramble Egg white scramble made fresh with cheddar, carrot, broccoli, bell pepper, spinach, onion, and squash. Served with your...	\$17.50
Goat Cheese and Beet Hash A savory breakfast hash made with goat cheese, beets, bell pepper, and onion topped with poached eggs and hollandaise. S...	\$18.50
Artichoke Florentine Benedict House-made English muffin topped with our spinach artichoke dip and soft poached eggs. Ladled with hollandaise sauce and...	\$18.50
Crab Cake Eggs Benedict House-made English muffin topped with lump crab cakes, and soft poached eggs. Ladled with hollandaise sauce and garnishe...	\$24.50
Traditional Ham Benedict House-made English muffin topped with a generous portion of thinly shaved ham and soft poached eggs. Ladled with holland...	\$18.50

Chicken

ITEM	PRICE
Honey Thyme Spatchcock Chicken (Chicken) A half chicken marinated overnight in lemon & thyme, roasted at high heat basting with a honey lime glaze. This flavorfu...	\$24.99
Southern Fried Chicken and Waffle (Chicken) Our award-winning fried chicken and a waffle, served with a side of our seven cheese macaroni, green beans, and maple sy...	\$24.99
Spicy Fried Chicken and Waffle Spicy fried chicken and a waffle, served with seven cheese macaroni, green beans, maple syrup, and white gravy.	\$24.99
Southern Fried Chicken (Chicken) Our award-winning fried chicken served with a scratch-made buttermilk biscuit, mashed potatoes, and braised collard gree...	\$24.99
Southern Fried Chicken and Biscuit (Chicken) Our award-winning fried chicken served with a scratch-made buttermilk biscuit, mashed potatoes, and braised collard gree...	\$24.99
Spicy Fried Chicken Spicy fried chicken served with a scratch-made buttermilk biscuit, mashed potatoes, braised collard greens & cabbage, an...	\$24.99
Spicy Fried Chicken and Biscuit Spicy fried chicken served with a scratch-made buttermilk biscuit, mashed potatoes, braised collard greens & cabbage, an...	\$24.99

Breakfast Sides

ITEM	PRICE
Hash Browns	\$3.99
Cheesy Cheddar Grits Our house-made Cheesy Cheddar grits are a classic breakfast staple. Made with heavy cream, white & yellow cheddar cheese...	\$3.99
Fruit	\$3.99
Chicken Apple Sausage A single link of our chicken apple sausage.	\$3.99
Pork Sausage A single link of our maple pork sausage.	\$3.99
Side Breakfast Steak	\$13.99

ITEM	PRICE
Ham	\$5.99
Seasoned Tomatoes	\$1.00
Veggie Patty	\$8.99
Our house-made veggie patty with whole grains, black beans, sweet potatoes, and beets.	
Bacon (Breakfast Sides)	\$3.99
2 slices of our applewood smoked bacon.	
Bread	\$2.50
A single slice of our toasted scratch-made bread, your choice.	

Signatures

ITEM	PRICE
Yankee Pot Roast	\$24.99
Tender beef slow-braised in a whiskey gravy with root vegetables, green beans, and onions. Served over mashed potatoes.	
Shrimp and Grits, Andouille	\$25.99
A savory guest favorite, our tender cheesy cheddar grits are topped with shrimp, andouille sausage, bacon, grape tomatoe...	
Farmhouse Platter	\$27.99
A medley of our fried chicken, baby cheeseburgers, and BBQ pork ribs. Served with street corn and coleslaw.	
Meatloaf and Gravy	\$25.99
A classic made with blend of beef, veal, mushrooms, and panko breadcrumbs topped with white gravy and au jus. Served wit...	
Shrimp and Parmesan Grits, Andouille	\$25.99
A savory guest favorite, our tender parmesan grits are topped with shrimp, andouille sausage, bacon, grape tomatoes, and...	
Meatloaf and White Gravy	\$25.99
A classic made with blend of beef, veal, mushrooms, and panko breadcrumbs topped with white gravy and au jus. Served wit...	
Veggie Loaf	\$23.99
Whole grains, black beans, and the perfect combination of veggies from farmers we know and trust, our Veggie Loaf is top...	
Chicken Pot Pie (Signatures)	\$22.99
House-made with carrots, onion, celery, green beans, peas, and potatoes topped with a light, puffed pastry.	
Chicken Fried Steak and Waffle	\$26.99
Seasoned, breaded, and fried sirloin steak with a side of white gravy, our house-made waffle, and maple syrup. Served w...	
Crop List Platter	\$19.99
Choose three selections from our current seasonal crop list sides.	

Handmade Pasta

ITEM	PRICE
Chicken Bolognese Linguine	\$24.99
Our handmade, fresh linguine tossed with our robust tomato chicken bolognese sauce. Topped with lemon butter, parmigiano...	
Sausage, Mushroom and Amaretto Cream Ricotta Gnocchi	\$24.99
Our handmade ricotta gnocchi are tossed in our velvety amaretto cream sauce with pieces of spicy italian sausage and pan...	
Goat Cheese Ravioli and Chicken Cutlet	\$23.99
House-made ravioli filled with goat cheese served over a butternut squash purée with a breaded chicken cutlet and pecan...	
Sausage Mushroom Ricotta Gnocchi	\$24.99
Our handmade ricotta gnocchi are tossed in our velvety amaretto cream sauce with pieces of spicy italian sausage and pan...	
Shrimp and Sun-Dried Tomato Linguine	\$25.99
Sautéed shrimp with sun-dried tomatoes, garlic, brandy, butter, cheese, and yellow onions over house-made bucatini.	

ITEM	PRICE
Straw and Hay Linguine	\$21.99
Our house-made linguinei is lightly tossed with a fresh parmesan cream sauce and bacon, mushrooms, peas, and corn.	
Crab Macaroni and Cheese	\$35.99
Crab meat with mustard cream sauce served over our house-made macaroni & cheese.	
Ham, Apple and Peas Macaroni and Cheese	\$21.99
Sweet golden delicious apples, house-cured ham, and peas play off our creamy five-cheese macaroni. Served with our scrat...	
Seven Cheese Macaroni	\$20.99
Handmade pasta tossed in a rich and creamy blend of seven cheeses, topped with toasted bread crumbs for a delicious fini...	
Butternut Squash Ravioli and Brussels	\$19.99
Tender, house-made ravioli filled with savory butternut squash. Served with roasted Brussels Sprouts.	
Butternut Squash and Mascarpone Ravioli	\$19.99
Tender, house-made ravioli filled with savory butternut squash and marscarpone. Topped with sage and a drizzle of browne...	

Premium Seafood

ITEM	PRICE
Glazed Cedar Plank Salmon (Premium Seafood)	\$34.50
Fresh salmon filet cooked on a cedar plank and finished off with a sweet apricot-mustard glaze. Served with mashed potat...	
Shrimp and Crab Risotto	\$36.50
Shrimp and crab served over creamy parmesan risotto with roasted wild mushrooms and lemon herb cream.	
Scallops Meunière	\$34.50
Scallops sautéed to perfection with butter, shallots, garlic, and lemon. Served over butternut squash and sweet pea riso...	
Crab Cakes	\$37.50
Crab mixed with breadcrumbs, Old Bay, and fresh herbs. Served with fries and coleslaw.	
Crab Cakes, Fries and Slaw	\$37.50
Crab mixed with breadcrumbs, Old Bay, and fresh herbs. Served with fries and coleslaw.	
Cracker-Crusted Shrimp	\$26.50
Lightly fried fresh shrimp served with fries, coleslaw, a slice of our scratch-made skillet cornbread, our cocktail sauc...	
Fishers Fry Combo	\$31.50
Get your seafood fix with this crispy crunchy combo! Shrimp, white fish, and crab cake all come together with our house-...	
Fish and Chips	\$24.50
Lightly battered and fried white fish served with house-cut fries and tartar sauce.	
Fish, Chips and Slaw	\$24.50
Lightly battered and fried white fish served with house-cut fries and tartar sauce.	
Blackened Chesapeake Wild Blue Catfish	\$25.50
Blackened and served with cheesy cheddar grits, sautéed green beans, mango pico de gallo, and lemon butter.	

From The Range

ITEM	PRICE
Ribeye	\$36.50
A 12 oz ribeye steak that is rich, tender, and juicy. Seasoned with our BBQ spice blend. Served with your choice of 2 si...	
Slow-Braised Beef Short Rib	\$32.50
Braised in our signature broth, topped with our house-made BBQ sauce. Served with mashed potatoes, and your choice of on...	
Herb-Crusted Prime Rib	\$37.50
10 oz. Slow-roasted, boneless, herb-crusted prime rib. Served with our au jus, horseradish cream, and your choice of 2 s...	
Aged NY Strip	\$37.50
Premium lean, boneless, 10 oz loin-cut steak. Known for its marbling, tenderness, and flavor. Served with your choice of...	

ITEM	PRICE
BBQ Pork Ribs Dry-rubbed BBQ spare ribs topped with our special house BBQ sauce. Served with coleslaw, fries, and green beans.	\$30.50
Filet Center cut filet seasoned with our special blend of spices and grilled your way. Served with your choice of 2 sides.	\$42.50
Chimichurri Skirt Steak and Enchiladas Our NY strip served with two chicken enchiladas with salsa verde, cotija cheese, and avocado salad. Served with street c...	\$29.50
Steak Frites A classic with our house-cut fries, béarnaise aioli, and our steak sauce. Served with choice of 1 additional side.	\$28.50
Steak and Enchiladas Our NY strip served with two chicken enchiladas with salsa verde, cotija cheese, and avocado salad. Served with street c...	\$29.50
Long-Roasted Pork Chop Braised with herbs and topped with peppercorn gravy. Served with mashed potatoes, and your choice of one crop list side.	\$27.50

Coffee, Tea & Hot Chocolate

ITEM	PRICE
Vanilla Latte Made with our house-roasted XOXO Espresso. Full-bodied, with notes of dark cocoa, cranberry, toasted nut. A proprietary...	\$5.50
Original Latte Made with our house-roasted XOXO Espresso. Full-bodied & sweet, with notes of dark chocolate, cranberry, toasted nut. A...	\$5.50
Caramel Latte Made with our house-roasted XOXO Espresso. Full-bodied, with notes of dark cocoa, cranberry, toasted nut. A proprietary...	\$5.50
Iced Coffee	\$4.99
Hot Chocolate House-made with rich & delicious Guittard® chocolate, topped with whipped cream & chocolate shavings.	\$5.99
Double Espresso Our house-roasted XOXO Espresso is full-bodied, with notes of dark cocoa, cranberry, toasted nut. A proprietary blend of...	\$4.99
Fat Free Cold Brew	\$4.99
Macchiato Our XOXO Espresso, sourced from Brazil Mogia, is full-bodied and smooth with notes of creamy dark chocolate & almond. To...	\$5.50
Cappuccino Made with our house-roasted XOXO Espresso. Full-bodied, with notes of dark cocoa, cranberry, toasted nut. A proprietary...	\$5.50
Americano Hot water poured over our XOXO Espresso. Sourced from Brazil Mogia, our espresso is full-bodied and smooth with notes of...	\$5.50
Aztec Latte Agave, cinnamon, cayenne, and chocolate. Made with our house-roasted XOXO Espresso. Full-bodied, with notes of dark coco...	\$5.50
Chai Latte Our house chai blend.	\$5.50
Mocha Founding Farmers Hot Chocolate & our XOXO Espresso, topped with whipped cream and chocolate shavings. Our house-roasted...	\$5.99
Hot Tea Spirit Tea: Sunstone Black, Green, White, and Rosella Herbal (decaf).	\$4.99
Decaf Espresso	\$4.99
Decaf Macchiato	\$5.50
Decaf Cappucino	\$5.50

ITEM	PRICE
Decaf Americano	\$5.50
Decaf Latte	\$5.50
Decaf Vanilla Latte	\$5.50
Decaf Caramel Latte	\$5.50
Friendship Blend	\$4.99
Medium roast. Well-rounded, nuts, toffee, cocoa. Our unique house blend combines Central & South American beans to creat...	

Large A La Carte Sides

ITEM	PRICE
Large French Fries	\$10.99
Large Mashed Potatoes	\$10.99
Rich and creamy, skin-on, Yukon gold mashed potatoes.	
Large Street Corn	\$10.99
Large Green Beans	\$10.99
Large Kettle Chips	\$10.99
Large Crunchy Broccoli Chopped Salad	\$10.99
Our broccoli salad is a harmonious medley of freshness, sweetness, and crunch. Broccoli, cabbage, carrot, blueberry, gre...	
Large Fried Okra	\$10.99
This southern summer classic features crunchy, bite-sized pieces of okra lightly breaded and perfectly seasoned. Served...	
Large Jumbo Asparagus	\$10.99
A spring staple. Prepared simply with just a sprinkle of seasoning for fresh and delicious asparagus flavor.	
Large Roasted Heirloom Carrots	\$10.99
Colorful bites of heirloom carrots roasted to tender perfection and tossed in an orange glaze infused with our Founding...	
Large Roasted Golden Beets and Radish Medley	\$10.99
Sliced and roasted golden beets and radishes tossed with fresh fennel, dill, parsley, and our house-made maple tahini dr...	
Large Sugar Snap and Snow Peas	\$10.99
Crunchy Sugar Snap & Snow peas tossed in extra virgin olive oil and accented with our bright pickled red onions, fresh b...	
Large Warm Summer Squash and White Bean Salad	\$10.99
A comforting blend of seasonal summer squash, eggplant, white beans, peppers, and onion with flavorful fresh herbs and g...	
Large Braised Collard Greens and Cabbage	\$10.99
Our Braised Collard Greens & Cabbage is savory, buttery goodness, made with onions and a touch of spice from chili flake...	
Large Parmesan Grits	\$10.99
Large Sautéed Spinach	\$10.99
Large Falafel	\$10.99
Irresistible and impossible to eat just one, our crunchy falafel bites have the earthy warm flavors of chickpeas mingled...	
Large Sautéed Tuscan Kale and Curly Spinach	\$10.99
Fresh Tuscan kale and curly spinach lightly sautéed and tossed with our mustard-maple apricot butter for a sweet & tangy...	
Large Toasted Garlic Broccolini and Spaghetti Squash Slaw	\$10.99
Tender, roasted spaghetti squash and crunchy toasted broccolini tossed with Napa cabbage, celery, and onions in a sweet...	
Large Corn Pudding	\$10.99
Our elegant and tender Corn Pudding bursts with sweet corn kernels and is topped with a dried corn & cinnamon sugar crum...	

A La Carte Sides

ITEM	PRICE
Small Street Corn	\$5.99
Small Mashed Potatoes	\$5.99
Rich and creamy, skin-on, Yukon gold mashed potatoes.	
Large Spiced Braised Red Cabbage	\$10.99
Our Spiced Braised Red Cabbage is layered with flavors. The red cabbage is cooked in a wintery blend of spices (includin...	
Large Roasted Heirloom Carrots and Parsnips	\$10.99
Large Cauliflower and Braised Leek Tarts	\$10.99
Large Sweet Potato Pecan	\$10.99
Our decadent twice-baked sweet potatoes roasted with pecan fig butter.	
Mini Farmers Salad	\$5.99
Small Coleslaw	\$5.99
Small Green Beans	\$5.99
Small Kettle Chips	\$5.99
Small Parmesan Grits	\$5.99
Small Sautéed Spinach	\$5.99
Small Sweet Potato Pecan	\$5.99
Our decadent twice-baked sweet potatoes roasted with pecan fig butter.	
Small Braised Collard Greens and Cabbage	\$5.99
The perfect winter side, our Braised Collard Greens & Cabbage is savory, buttery goodness, made with onions and a touch...	
Small Roasted Heirloom Carrots and Parsnips	\$5.99
Small Spiced Braised Red Cabbage	\$5.99
Our Spiced Braised Red Cabbage is layered with flavors. The red cabbage is cooked in a wintery blend of spices (includin...	
Small Hot Hoppin' Jambalaya Rice	\$5.99
Large Hot Hoppin' Jambalaya Rice	\$10.99

Small A La Carte Sides

ITEM	PRICE
Small Seven Cheese Macaroni	\$5.99
Our handmade pasta tossed in a rich and creamy blend of seven cheeses.	
Small Fries	\$5.99
Small Crunchy Broccoli Chopped Salad	\$5.99
Our broccoli salad is a harmonious medley of freshness, sweetness, and crunch. Broccoli, cabbage, carrot, blueberry, gre...	
Small Roasted Golden Beets and Radish Medley	\$5.99
Sliced and roasted golden beets and radishes tossed with fresh fennel, dill, parsley, and our house-made maple tahini dr...	

Ice Cream, Sundaes & Affogato

ITEM	PRICE
Milkshakes	\$10.50
Vanilla, chocolate, strawberry, or coffee.	

ITEM	PRICE
Single Scoop Ice Cream All of our ice cream is house-churned.	\$5.50
Double Scoop Ice Cream All of our ice cream is house-churned.	\$7.50
4 Cone Flight	\$12.50
Hot Fudge Sundae Vanilla ice cream, house-made hot fudge, and whipped cream.	\$10.50
Classic Banana Split	\$12.50
Death By Chocolate Sundae Chocolate ice cream, fudge brownies, chocolate cake crumbs, hot fudge, and whipped cream.	\$12.50
Affogato	\$8.99

Cookies & Beignets

ITEM	PRICE
Half Dozen Freshly Baked Cookies	\$10.00
Single Freshly Baked Cookie	\$2.00
Half Dozen Bake-At-Home Cookies Bake-at-home raw cookie dough for hot & delicious freshly baked cookies at home.	\$10.00
Dozen Bake-At-Home Cookies Bake-at-home raw cookie dough for hot & delicious freshly baked cookies at home.	\$20.00
Dozen Freshly Baked Cookies	\$20.00
Single Bake-At-Home Cookie Bake-at-home raw cookie dough for hot & delicious freshly baked cookies at home.	\$2.00

Cakes & Pies

ITEM	PRICE
Butterscotch Bread Pudding Served with our vanilla sauce.	\$12.50
Chocolate Sinful Devil's Food Cake Requires 36 hour notice. please call if you're within that window to see if we can accommodate. three layers of rich cho...	\$12.50
Strawberries and Cream Cheesecake	\$12.50
Virginia Peanut Butter Mousse Pie Requires 36 hour notice. please call if you're within that window to see if we can accommodate. creamy peanut butter mou...	\$12.50
Chocolate Cream Pie This classic is a nod to diner-style cream pied made from scratch with decadent chocolate custard and topped with ample...	\$12.50
Carrot Cake Requires 36 hour notice. please call if you're within that window to see if we can accommodate. four layers, with golden...	\$12.50
Banana Cream Pie A diner classic, ours is made from scratch with our rich, buttery crust topped with banana cream custard and slices of b...	\$12.50
Bananas Foster Cheesecake	\$12.50
Double Chocolate Cheesecake Requires 36 hour notice. please call if you're within that window to see if we can accommodate.	\$12.50

ITEM	PRICE
Coconut Cream Pie A nod to diner-style cream pies, ours is made from scratch with coconut cream filling and topped with ample whipped crea...	\$12.50
Vanilla Bean Cheesecake	\$10.50
Hot Fudge Cheesecake	\$12.50
Key Lime Pie Our take on the classic with our graham cracker crust. requires 36 hour notice. please call if you're within that window...	\$12.50
Crème Brûlée Cheesecake	\$12.50

Retail

ITEM	PRICE
Friendship Blend Coffee Ground 8 oz medium roast. Our unique, well-rounded Friendship Blend combines Central & South American beans with flavors of nut...	\$6.99
Decaf Friendship Blend Ground Coffee	\$6.99
XOXO Coffee Beans 8 oz espresso roast. Our proprietary XOXO Espresso is a full-bodied blend of East African & Latin American beans with fl...	\$6.99
XOXO Coffee Ground 8 oz espresso roast. Our proprietary XOXO Espresso is a full-bodied blend of East African & Latin American beans with fl...	\$6.99
Decaf XOXO Espresso Beans 8 oz espresso roast. Our proprietary XOXO Espresso is a full-bodied blend of East African & Latin American beans with fl...	\$6.99
Decaf XOXO Ground Espresso 8 oz espresso roast. Our proprietary XOXO Espresso is a full-bodied blend of East African & Latin American beans with fl...	\$6.99
Founding Farmers Cookbook	\$29.00
Friendship Blend Coffee Beans 8 oz medium roast. Our unique, well-rounded Friendship Blend combines Central & South American beans with flavors of nut...	\$6.99
Decaf Friendship Blend Coffee Beans	\$6.99