

VALENTINE'S WEEKEND AT HOME

All you need is love, long-stemmed roses... and an oven. Our Valentine's Weekend at Home menu is started in our kitchen, ready to be finished in yours.

Dinner for 2. Starting at \$65.

Includes a four-course meal with your choice of bread, two sides & dessert, and votive candles.

COMPLETE DINNER FOR 2

BREAD

select one

100 Year Old Sourdough Boule
Skillet Cornbread

FIRST COURSE

select one

Shrimp Ceviche +\$5
Cauliflower Hummus v GF
crudité
Shrimp Cocktail GF +\$5
Crab & Artichoke Dip

SECOND COURSE

select one

New England Clam Chowder
Tomato Soup v

Italian Sunday Salad v GF
mixed lettuce, cucumbers, radish, roasted tomatoes, fennel,
red onion, aged provolone, parmesan, red wine vinaigrette

Winter Greens Salad v GF
mixed lettuce, candied pecans, danish blue cheese, dried
cranberry with orange, truffle vinaigrette

ENTRÉE

select one

Honey Thyme Roasted Chicken GF \$65
Sesame Chia-Crusted Cauliflower Steak v GF \$65
coconut almond cream
Glazed Cedar Plank Salmon GF \$75
4 Chesapeake-Style Crab Cakes \$90
2 Center Cut Beef Tenderloins \$95
8oz each, béarnaise compound butter
Surf and Turf GF
2 center cut beef tenderloins, 8oz each
choose:
2 Chesapeake-style crab cakes \$115
2 lobster tails \$155



GIVE ROSES TO YOUR VALENTINE

One dozen long-stemmed red roses | \$30

SIDES

select two

Scalloped Potatoes v GF
parmesan cheese, thyme
Sautéed Green Beans v GF
Tuscan White Bean Escarole
v GF rosemary & garlic
Cauliflower Rice & Peas v GF
Warm Lentil Salad v GF
sweet potato, parsnip,
mushroom, kale, swiss chard,
sherry vinaigrette
Lobster Macaroni & Cheese +\$14

DESSERT

select one

Vintage Farmers 3-Tiered Mini Cakes v
Butternut
Chocolate Mousse
Celebration Confetti
German Chocolate Crunch
Southern Hummingbird
Additional Mini Cakes +\$15
Founding Farmers Chocolate Dipped Strawberries v GF
60% classic dark chocolate, half dozen
Additional half dozen available + \$12

FOUNDING FARMERS CHOCOLATE

Artisan, house-crafted chocolate. Smooth & delicious, never waxy, no fillers, no artificial ingredients.

Virginia Peanut Butter Cups 6 pieces | \$9.99
house-ground peanut butter | 40% classic milk

Cookie Caramel Bar 6 pieces | \$9.99
our decadent, scratch-made take on a Twix® bar
choose: 40% classic milk or 60% classic dark

Classic Fudge 1/2 lb | \$9.99
rich & smooth, made with only three ingredients
choose: 40% classic milk or 60% classic dark

40% Classic Milk • 50% Dark Milk • 60% Classic Dark • 70% Extra Dark
meant to be shared | 1/2 lb | \$9.99
choose your preferred bar in your favorite percentage:

Nothing But Chocolate
simple AND decadent

Almonds
lightly roasted

Virginia Peanut
hand-cooked peanuts from
family-owned and operated,
Belmont Peanuts

French Crunch
pieces of crisp, lightly
sweetened crepes

V = VEGETARIAN • GF = GLUTEN FREE

BREAKFAST, BEER, WINE & COCKTAILS ON NEXT PAGE

HOW TO ORDER

FARMERS FISHERS BAKERS

ORDER: Order by Friday, February 12th at 11am
Order ASAP to guarantee availability.
FarmersFishersBakers.com/valentineslogo

PICK UP: Saturday, February 13th or Sunday, February 14th,
10am-5pm

ADDRESS: 3000 K Street Washington, DC 20007

QUESTIONS: 202.298.8783

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.

BEER, WINE, COCKTAILS & BREAKFAST

VALENTINE'S BREAKFAST

Cinnamon Rolls v \$5

Pound Cake (serves 2) v \$5
choose: lemon or banana coffee

Bakers Bread Pudding French Toast (serves 2) v \$6

Seasonal Fruit Salad (serves 2) v GF \$6

Brûléed Grapefruit (serves 2) v GF \$6

2 Mini Quiches \$6
choose:

Bacon Cheddar
Ham & Asparagus
Zucchini & Onion v
Spinach & Artichoke v

2 Breakfast Burritos \$6

Bacon, Egg, Cheese
Egg & Cheese v

VALENTINE'S DAY BOTTLED COCKTAILS

FOUNDING SPIRITS

Enjoy spirits from our DC Distillery in some of our craft cocktails
16oz | \$20

Strawberry Negroni

Founding Spirits Dry Gin, dry vermouth,
strawberry infused campari

Will You Be Mine?

Founding Spirits Vodka, raspberry, lime, ginger

OUR SIGNATURE BOTTLED COCKTAILS

16oz | \$20

Cucumber Delight

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

Cranberry Smash

cranberry-infused Founding Spirits Dry Gin, rosemary, lemon

Cosmopolitan

Founding Spirits Vodka, combier orange, cranberry, lime

Clementine Cooler

Founding Spirits Vodka infused with clementines, luxardo
maraschino, lime, honey, Founding Spirits clementine bitters

The Constitution

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

Farmer Jon

bourbon, orange Curaçao, lemon

Chelsea's Manhattan

bourbon, chai tea-infused sweet vermouth, bitters

Margarita

blanco tequila, patrón citrónge, agave, lime

The Clementine

reposado tequila infused with clementines & jalapeño,
bénédictine, luxardo maraschino, lime, agave, pineapple

COCKTAIL KITS

Mimosa \$35

Segura Viudas Brut, 16oz of orange juice or
grapefruit juice

Our Award-Winning Bloody Mary \$45

1L Founding Spirits Vodka, 1L Bloody Mary Mix

BEER

\$3 each | 12 oz
while supplies last

7 Locks Surrender Dorothy Rye IPA | MD | 6.2%

7 Locks Paint Branch Pilsner | MD | 5%

Devils Backbone 8 Point IPA | VA | 6.2%

WINE

while supplies last

SPARKLING

Mini bottles perfect for toasting.

Freixenet Prosecco Rose \$10

Italy

Freixenet Prosecco \$10

Italy

WHITE

McPherson "Les Copains" White Blend \$20

Texas

RED

Old Westminster Rev, 6th Edition

Cabernet Franc Blend \$20

Maryland