

# COMPLETE WEEKEND BRUNCH FOR 2—AT HOME

Bring our fresh, scratch-made brunch to your table this weekend. Our complete weekend brunch to go is designed to serve 2, but if you have more mouths to feed or a larger appetite, you can order additional items or multiple complete brunch packs. Started in our kitchens, ready to be finished in yours.

Complete Weekend Brunch for 2 | \$50

## BREADS

choose one  
additional items +\$5 each

**Cinnamon Rolls** (3) **V**

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

**Skillet Cornbread** (1) **V**

**Cranberry Orange Loaf** **V**

with chocolate butter

**Sourdough Loaf** **V**

with salted butter & jam

## SALAD & FRUIT

choose one  
additional items +\$6 each

**Farmers Salad** **V GF**

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

**Italian House Salad** **V GF**

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

**Power Greens Salad** **V**

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

**Caesar Salad**

romaine lettuce, parmesan, croutons

**Sun-Dried Tomato Pasta Salad** **V**

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

**Chicken Salad** **GF**

fennel, golden raisins, chives, basil

**Chesapeake Shrimp Salad** **GF**

celery, green & red bell pepper, old bay

**Texas Caviar** **V GF**

black-eyed peas, corn, bell pepper

**Brûléed Grapefruit** **V GF**

**Seasonal Fruit Salad** **V GF**

## BAKERS BREAD PUDDING FRENCH TOAST

cinnamon-maple syrup, whipped butter

choose one  
additional items +\$6 each

**Original** **V**

**Chocolate** **V**

## PANCAKES

serves 4

**Buttermilk Pancake Kit** **V** \$7

dry mix, 1 quart buttermilk

## CHIPS & DIPS

choose one  
additional items +\$6 each

**Chips & Dips** **V GF**

pimento cheese, guacamole, Farmers salsa, tortilla chips

**Cauliflower Hummus** **V**

crudité, flat bread

**Crab & Artichoke Dip** **GF**

tortilla chips

**Smoked Gouda & V GF**

**Cheddar Queso Dip**

tortilla chips

## EGGS

choose one  
additional items +\$6 each

**2 Breakfast Burritos**

egg & cheese **V**, or bacon, egg & cheese; served with Farmers salsa

**Mini Quiche**

spinach & artichoke **V**, zucchini, cheese & caramelized onions **V**, ham & asparagus, or bacon & cheddar

## HOUSE-MADE PASTA

choose one  
additional items +\$8 each

**Beef Bolognese Cheese Ravioli**

**Linguine Pomodoro** **V**

tomato-basil sauce

**Butternut Squash Ravioli** **V**

sage brown butter sauce

**Gnocchi Parmesan**

garlic cream sauce

add protein:

chicken parmesan +\$8, or chicken milanese +\$8

## CARVERS TABLE

choose one  
additional items +\$8 each

**Applewood Smoked Bacon** **GF**

**Pork Sausage** **GF**

**Chicken Apple Sausage** **GF**

**Spicy Fried Chicken**

**Southern Fried Chicken**

**Herb-Roasted Chicken** **GF**

**Herb-Roasted Turkey Breast** **GF**

**Sliced Molasses Glazed Baked Ham** **GF**

**Pork Riblets**

**Texas BBQ Brisket** **GF**

**Sliced Marinated Flank Steak** **GF**

**Glazed Cedar Plank Salmon** **GF**

## DESSERTS

choose one  
additional items +\$5 each

**Bake-at-Home Cookies** **V**

chocolate chip, peanut butter, or snickerdoodle

**Cupcakes** **V**

carrot cake or chocolate

**Vanilla Bean Cheesecake** **V**

strawberry sauce

**Flourless Chocolate Cake** **V GF**

sour cherry compote

**Founding Farmers Chocolate Bark**

house-crafted assortment

**Key Lime Pie** **V**

whipped cream

**Apple Pie** **V**

**Butterscotch Bread Pudding** **V**

vanilla sauce

**Farmers Whiskey Raisin Rice Pudding**

**Ice Cream Sundae Kit** **V** +\$3

vanilla ice cream, fudge, whipped cream, waffle cones

## ADD-ON SIDES

**Seven Cheese Macaroni** **V** +\$5

**Pickled Potato Salad** **V GF** +\$4

**Mashed Potatoes** **V GF** +\$4

**Herb-Roasted Potatoes** **V GF** +\$4

**Cilantro-Lime Rice** **GF** +\$4

**Herb Green Beans** **V GF** +\$4

**Farmers Slaw** **V GF** +\$4

**Roasted Vegetables** **V GF** +\$4

**Braised Collard Greens** **GF** +\$4

**Black-Eyed Peas** **GF** +\$4  
smoked bacon

**V = VEGETARIAN • GF = GLUTEN FREE**

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 & HOLIDAY COCKTAILS

To complete your New Year's Eve at Home experience, add on your choice of beer, wine, bottled craft cocktails, or one of our new cocktail kits.

## SEASONAL BOTTLED COCKTAILS

### FOUNDING SPIRITS

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

#### Winter Pie

spice-infused Founding Spirits Vodka, pressed apple juice & honey, topped with a smoked cinnamon stick

#### Cranberry Smash

cranberry-infused Founding Spirits Dry Gin, rosemary, lemon

#### Chestnut Sour

bourbon, chestnut orgeat, cinnamon, lemon

#### Farmers Nog

house-made egg nog, bourbon, sherry, nutmeg

## BOTTLED COCKTAILS

16oz | \$20

#### Cucumber Delight

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

#### Cosmopolitan

Founding Spirits Vodka, combier orange, cranberry, lime

#### Clementine Cooler

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

#### Founding Spirits Gin or Vodka Martini

Vodka or Dry Gin, dry vermouth, Founding Spirits clementine bitters

#### The Constitution

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

#### Bees Knees

Founding Spirits Dry Gin, lemon, honey

#### Classic Negroni

Founding Spirits Dry Gin, campari, sweet vermouth

#### El Presidente

white rum, lime, pineapple, grenadine

#### 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

#### Bourbon & Bubbles \$45

Segura Viudas Brut, 16oz Farmers Old Fashioned Mixer (homemade old fashioned syrup, bourbon), 16oz New Year's Tea mixer (Spirit White Tea, Beyla's Honey, lemon juice)

#### Mimosa \$35

Segura Viudas Brut, 32oz of orange juice or grapefruit juice

#### Our Award-Winning Bloody Mary \$45

1L Founding Spirits Vodka, 1L Bloody Mary Mix

#### Spruce Spritz \$45

Segura Viudas Brut, 16oz spruce mixer with Founding Spirits Dry Gin, spruce & lemon

#### Amaro & Cocoa \$45

750mL Founding Spirits Arroyo's "Never Bitter" Amaro, 1/2 gallon of hot chocolate

## BEER

\$3 each | \$10, 4-packs

#### 7 Locks Paint Branch Pilsner | MD | 5.3%

#### 7 Locks Devil's Alley IPA | MD | 6.7%

## WINE

additional selections available online  
*while supplies last*

## SPARKLING

#### McPherson Chenin Blanc Brut \$20

Texas  
*crisp apple, ripe pear, sun-kissed lemon, rich honey*

## WHITE

#### McPherson "Les Copains" White Blend \$20

Texas  
*lemon, orange blossom, peach, with a crisp, clean finish*

## RED

#### Old Westminster Rev, 6th Edition Cabernet Franc Blend \$20

Maryland  
*ripe black cherry, dark cranberry, rich fruit preserves, toasted walnut, deep finish*