

In Farm & Founder Restaurant + Bar

AT ROYAL ASHBURN

JOIN US FOR EASTER BRUNCH & DINNER

APRIL 18TH TO APRIL 20TH

Brunch (Saturday & Sunday 10am to 2pm)

Menus Featuring Specialty Easter Items

Dinner Menu (4pm - 9pm All Weekend)

Kids Crafts & Colouring (All Weekend)

Family Photos (All Weekend)

Easter Bunny (Sunday) from 10am to 2pm

RESERVE YOUR TABLE TODAY

farmandfounder.com/visit



Farm & Founder



STARTERS, SOUP & SALADS

CAULIFLOWER & ROASTED RED PEPPER SOUP | 9

Puree of roasted cauliflower and red pepper finished with gorgonzola. (GF) (V) (VG)

THAI CHILI CHICKEN BITES | 16

Ginger, soy, and garlic marinated chicken, crispy seasoned rice flour topped with a Thai chili sauce. (GF)

BRUSCHETTA | 14

Toasted ciabatta, traditional house made bruschetta, shaved parmesan, drizzled with a balsamic glaze.

GREEK SALAD SMALL | 11 LARGE | 16

Romaine and iceberg lettuce, peppers, cucumbers, tomato, red onion, kalamata olives, feta topped with a Mediterranean dressing.

CAESAR SALAD SMALL | 9 LARGE | 14

Romaine lettuce, creamy garlic and parmesan dressing topped with crumbled roast bacon, garlic croutons and shaved parmesan. (GF)

ENTRÉES

BLACK TRUFFLE SACCHETTI | 27

Tied pasta bundles filled with ricotta cheese and truffle, roasted pancetta, wild mushroom in a spinach cream sauce served with a ciabatta garlic spear.

CHICKEN PARMESAN | 23

Seasoned breadcrumbs, shredded mozzarella, tomato basil cream sauce with linguine.

CHICKEN SUPREME | 29

Pan seared roasted chicken supreme, roast garlic tarragon cream sauce, fingerling potatoes and seasonal vegetables. (GF)

BEEF TENDERLOIN | 49

Beef Tenderloin with wild mushroom duxelle, truffled Armagnac sauce, truffle mashed potatoes and seasonal vegetables.

GNOCCHI & STEAK | 29

Gnocchi, roast garlic and three peppercorn cream sauce, sautéed cremini mushroom, sun-dried tomatoes and grilled chimichurri flat iron steak.

BUTTERNUT SQUASH RAVIOLI | 29

Roasted butternut squash,

FEATURED FISH ITEMS

GRILLED CALAMARI | 16

Cilantro, tomato, olive, poblano beurre blanc and arugula.

SHRIMP COCKTAIL | 16

Poached jumbo shrimp served with house-made cocktail sauce and a lemon wedge.

ESCARGOT | 14

Cooked in garlic butter sauce topped with Manchego cheese served with a slice of fresh baked rosemary focaccia.

FISH & CHIPS | 23

Fresh Icelandic haddock, Ashburn Brewery "Farm" lager batter, hand cut fries and coleslaw served with Founder tarter sauce.

TOGARASHI SALMON | 32

Grilled Atlantic salmon, roasted red pepper and lemongrass sambal, tangled greens, 7-grain wild rice and a black bean beurre blanc.

DESSERT

CHOCOLATE MOUSSE CAKE | 9

Layered chocolate mousse with a raspberry coulis.

STRAWBERRY CHEESECAKE | 9

Graham crust and smooth cheesecake topped with fresh strawberries and whipped cream.

CARROT CAKE | 9

With walnuts and topped with a coconut-based frosting. (GF) (V)

V= Vegetarian VG = Vegan GF= Gluten-Free = Easter Specials *hst is extra on all prices.

available APR. 19th & 20th

Farm & Founder

Easter Brunch Menu AVAILABLE 10AM - 2PM

THE FARM CLASSIC | 12

2 large eggs with toast, crispy hash-brown rings or fruit salad, and your choice of ham, bacon, peameal, or sausage.

WAFFLES & CREAM | 13

2 buttermilk waffles topped with strawberry maple coulis, whipped cream, and fresh fruit.

BANANA LOAF FRENCH TOAST | 14

Cinnamon egg wash, thick sliced banana loaf, real whipped cream, crumbled walnuts, fresh fruit, and maple syrup.

● EGGS BENEDICT | 15

English muffin, maple glazed carved ham, poached eggs, and hollandaise sauce served with crispy hash-brown rings.

WESTERN OMELETTE | 15

3-egg omelette with carved ham, onion, red and green peppers and cheddar cheese served with a side of crispy hash-brown rings.

BREAKFAST BURGER | 16

Warm brioche bun, house-made patty featuring Angus beef and ground chorizo sausage. Topped with crispy bacon, fried egg, cheddar, and baby arugula. Served with a side of crispy hash-brown rings or fruit salad.

STEAK & EGGS | 21

Grilled chimichurri flank steak and 2 eggs any style. Served with a choice of crispy hashbrown rings or fruit salad.

SMOKED CHICKEN CLUB | 19

Warm ciabatta, roasted garlic aioli, house-smoked chicken breast, cheddar cheese, crispy bacon, lettuce, tomato.

SOUTHWESTERN CHICKEN WRAP | 18

House-smoked chicken, jalapeño, red onion, roasted corn and black bean salsa, baby spinach with creamy avocado ranch dressing, and Monterey Jack. (V) *Substitute cauliflower bites for vegetarian option.

BLACK & BLUE SALAD | 29

Grilled flat iron steak, baby spinach, arugula, heirloom grape tomatoes, red onion, roasted corn salsa, avocado, and gorgonzola cheese.

GNOCCHI & STEAK | 29

Gnocchi, roast garlic and three peppercorn cream sauce, sautéed cremini mushroom, sun-dried tomatoes and grilled chimichurri flat iron steak.

BUTTERNUT SQUASH RAVIOLI | 29

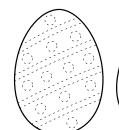
Roasted butternut squash, brown sage butter and parmesan cheese. (V)

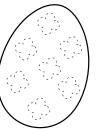


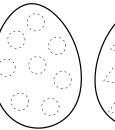
OPEN TO THE PUBLIC hope to see you again soon.

Farm & Founder RESTAURANT + BAR









WORDSCRAMBLE

NYBUN

TEASER

KETSAB

CHICKEN FINGERS & FRIES | 14

3 Tender breaded chicken strips served with hand-cut fries and a side of plum sauce.

KIDS LINGUINE PASTA | 9

Linguine pasta and garlic bread with a choice of butter or marinara.

GRILLED CHEESE | 9

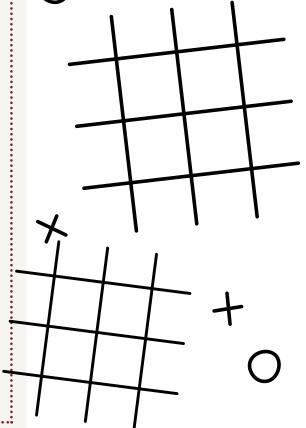
Grilled cheddar cheese sandwich on white bread. Served with a choice of hand-cut fries, soup, garden or Caesar salad.

ICE CREAM SUNDAE | 7

Vanilla ice cream topped with chocolate sauce and sprinkles.







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4 pink 5 blue

6 green

