

KOP CHOP • DINNER

Supporting Children's Hospital of Philadelphia's King of Prussia campus.

APRIL 6-19, 2026



All day Saturday & Sunday brunch excluded.

WINE & BEER

One included in two course option. Additional may be purchased at menu price.

- Any Beer from our Local Breweries**
- Las Cartas Sauvignon Blanc**
- Bridge Lane Chardonnay**
- Lamadrid Malbec**
- Symphony Flagship Red Blend**

\$45 PER PERSON

choose:

Two courses plus a glass of wine or beer.

OR

Three courses. Beverages purchased a la carte.

FIRST COURSE

choose one

SMALL SALADS

Farmers Salad

avocado, date, tomato, grape, almond, aged provolone, olive, biscuit & cornbread croutons, champagne & sherry vinaigrettes

Ceasar Salad

parmesan, pecorino romano, biscuit & cornbread croutons

Spinach Bacon Blue Salad

egg, crispy shallot, balsamic onions, champagne & sherry vinaigrettes

SAVORY BITES

Devil-ish Eggs

choose: classic or bacon

Cinnamon Sugar Bacon Lollis

Fried Green Tomatoes

herb goat cheese, green goddess

Philly Soft Pretzel

pimento cheese, BBQ mustard, sour cream & onion dip

Balsamic Bacon Blue Dates

Thick-Cut Onion Rings

mustard seed ketchup, sour cream & onion dip

SECOND COURSE

choose one

Lemon Parmesan Shrimp Capellini

Southern Carbonara Linguine

Sausage, Mushroom & Amaretto Cream Ricotta Gnocchi

Fish, Chips & Slaw

Chicken Pot Pie

chicken jus

Our Fried Chicken & Biscuit

choose: southern or spicy

Au Poivre Steak Frites*

chives, béarnaise aioli

Meatloaf & White Gravy

beef & pork, mashed potatoes, chicken jus

Shrimp & Grits

andouille sausage, bacon, tomato

Farmers Platter +3

fried chicken, bbq pork ribs, brisket, escabeche salad, coleslaw

Prime Rib Dip Sandwich

hoagie roll, gruyère, muenster, griddled onion, au jus

Yankee Pot Roast

mashed potatoes

Glazed Cedar Plank Salmon

mashed potatoes, green beans

THIRD COURSE

choose one

INDIVIDUAL

Hot Fudge Sundae

vanilla ice cream, hot fudge

Affogato

choose: ice cream flavor

choose: XOXO Espresso or Our Cold Brew

Virginia Peanut Butter Mousse Pie

whipped cream

Apple Pie

vanilla ice cream

Double Chocolate Cheesecake

whipped cream

TABLE SHARE

serves 2-4

Founding Farmers Chocolate Experience

Enjoy our Candy Bar Classics

Glazed Donuts

vanilla, chocolate, maple

Warm Cookie Platter

chocolate chip, peanut butter, snickerdoodle, or shortbread

Founding Farmers Pie Platter

coconut cream, chocolate cream, banana cream

A 3% Margin Offset Fee is added to your bill to help offset operating margin erosions associated with transactional costs.

A 22% gratuity will automatically be applied to parties of 8 or more. DEAR GUESTS WITH ALLERGIES, your safety is paramount. Not all ingredients are listed. Because of our scratch kitchen, we strongly recommend individuals with severe allergies susceptible to cross-contact do not dine in the restaurant as we cannot guarantee your safety. *This item may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially individuals with certain medical conditions. Beverages, taxes, and gratuity not included.