

# STARTERS

Founding Farmers Tysons is a farmer-owned restaurant offering classic American dishes infused with Virginia culinary traditions & seasonal tastes. We source high-quality ingredients, sustainably grown, raised or fished, with priority given to family-owned producers. Welcome to our table.

— Mark Watne  
Owner, President of NDFU

— Dan Simons & Michael Vucurevich  
Farmers Restaurant Group

## FARM BREADS & SPREADS

<b>Skillet Cornbread</b> sea salted churned butter, honey	6	<b>Ham &amp; Fig</b> fig jam, mascarpone, virginia ham	9	<b>Churned</b> charred tomato mint, roasted pepper dip, sour cream & onion dip	10
<b>Buttermilk Biscuits</b> sea salted churned butter, honey, jam	6	<b>Roasted Chili Classic</b> jalapeño relish	9	<b>Beef Tartare*</b> capers, onion, deviled egg	12
<b>Brie</b> onion jam, crisp apple	9	<b>Chicken Liver Mousse</b> tart jelly, pickled fennel	9	<b>Virginia Ham &amp; Biscuits</b> three hams, tart jelly, churned butter, honey, whole grain mustard	14
<b>Gramma Bev</b> virginia ham, cookie spread	9				

## OYSTERS

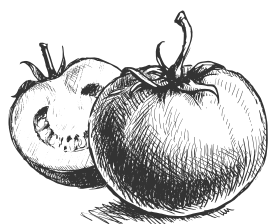
<b>1/2 Dozen Raw*</b> classic or green apple mignonette or combo	12
<b>1/2 Dozen Baked</b> garlic romano or tomato relish or combo	18
<b>1/2 Dozen Fried</b> classic or spicy corn avocado or combo	18

**Shooters\*** 8  
spicy tomato, pilsner, blood orange, vodka

<b>Whirley Pop Kettle Corn</b>	5	<b>Pickled Vegetables</b>	4	<b>Glazed Bacon Lollis</b>	10	<b>Baby Cheeseburgers*</b> choose: 3 or 6	10 • 15
<b>Fried Green Tomatoes</b>	8	<b>Devil-ish Eggs*</b> choose: classic or seafood combo	6 • 15	<b>Spicy Corn Crab Dip</b>	15	<b>Seafood Tower*</b> lobster, shrimp, oysters, crab	65
<b>Chips, Rings, Crisps, Dips &amp; Ciabatta</b>	10	<b>Blue Cheese Bacon Dates</b>	10	<b>Garlic Black Pepper Wings</b>	10		

# ENTRÉES

## SOUPS, SMALL & ENTRÉE SALADS



<b>Today's Soup</b>	6	<b>Many Vegetable</b> avocado, egg, cannellini, peanuts, onion, romano	15	<b>Chicken Salad</b> avocado, almonds, beets, blueberries, raisins	15
<b>Roasted Tomato Soup</b>	6	<b>Blue Cheese Steak</b> bacon, egg, balsamic onion, crispy shallots	18	<b>Spicy Ahi Tuna Poke*</b> avocado, cabbage, onion, herbs, bell pepper	17
<b>Farmers Salad</b> avocado, dates, tomato, grapes, almonds, romano, olives	8 • 15	<b>Fried Chicken</b> onion, corn, apple, romano	15	<b>Crab or Shrimp Louie*</b> (combo +5)	19
<b>Spinach Bacon Blue</b> egg, apple, balsamic onion, crispy shallots	8 • 15	<b>Ceviche &amp; Greens*</b> fried green tomato, avocado, cucumber	15		
<b>Farro Arugula</b> edamame, squash, pine nuts, dried fruit	8 • 15				

## BURGERS & SANDWICHES

All of our sandwiches are served on breads that are mixed, shaped, and baked in our onsite bakery. Our burgers are ground in-house daily using local and regional all-natural beef.

choice of side: chips, fries, or crop list side.

<b>Cheeseburger*</b>	11
<b>Chili Cheeseburger*</b>	13
<b>Avocado Bacon Burger*</b>	13
<b>Blue Cheese Balsamic Bacon Burger*</b>	13
<b>Goat Cheese Burger*</b>	13
<b>Big BBQ Cheeseburger*</b>	15
<b>Grilled Cheese &amp; Tomato Soup</b>	11
<b>Turkey &amp; Aged Provolone</b>	11
<b>Roasted Vegetable &amp; Avocado</b>	12
<b>Cider Slaw Reuben</b>	14
<b>Egg Salad*</b>	10
<b>Spicy Fried Chicken</b>	13
<b>Prime Rib Dip*</b>	18
<b>Chivito*</b> steak, bacon, porchetta, egg	13
<b>Butcher's Hot Dogs &amp; Rolls</b> choose three: original, tomato chow-chow, blue cheese bacon, chili, chicken salad*, crab +2, pastrami +2, lobster +10	12

## MEATLESS

<b>Mushroom Gruyère Reuben</b>	12	<b>Many Vegetable Mushroom Loaf</b>	16
<b>Vegetable Tagliatelle</b>	16	<b>Cauliflower Steak &amp; Risotto</b>	16
<b>Cranberry &amp; Brie Vegetable Burger</b>	13	<b>Roasted Vegetable Platter</b>	16



## HANDMADE PASTAS

From scratch, every day, in our kitchen.

<b>Seven Cheese Macaroni</b>	13	<b>Sausage Mushroom Gnocchi</b>	17
<b>Ham, Apple &amp; Peas Macaroni &amp; Cheese</b>	15	<b>Chicken Bolognese Bucatini</b>	18
<b>Butternut Squash Mascarpone Ravioli</b>	15	<b>Spicy Shrimp Marinara Bucatini</b>	19
<b>Southern Carbonara Bucatini</b>	16	<b>Shrimp &amp; Eggplant Tagliatelle</b>	19
<b>Fried Eggplant Marinara Tagliatelle</b> ricotta, mushroom cream	16	<b>Lobster Macaroni &amp; Cheese</b>	29

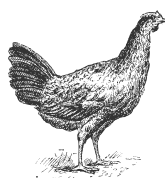
## BUTCHER'S STUDIO

choice of sides: crispy potato gratin or mashed potatoes, green beans or seasonal hearth vegetables.

<b>Filet</b> 8 oz • 29	<b>Ribeye</b> 12 oz • 24	<b>Prime Rib</b> 10 oz • 24 14 oz • 28	<b>Land &amp; Sea* MKT</b> choice of: crab cake, lobster tail, shrimp, scallops
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## HEARTH FOODS

<b>Roasted Turkey &amp; Gravy</b> mashed potatoes, green beans, cornbread stuffing	16	<b>Campfire Trout with Lemon Butter</b> sweet & sour tomato, spinach, mashed potatoes	18	<b>Steak &amp; Enchiladas*</b> street corn, avocado salad	19
<b>Yankee Pot Roast</b> mashed potatoes	17	<b>Stuffed Pork Tenderloin</b> pancetta, collard greens, cornbread stuffing	19	<b>Fork-Tender Pork Ribs</b> fried potato salad, green beans	22
<b>Meatloaf &amp; Gravy</b> mashed potatoes, daily vegetable	17	<b>Porchetta</b> parsnip purée, rapini, cannellini	19	<b>Marinated 4-Chop Lamb Rack</b> fried potato salad	24



## CHICKEN

Humanely raised, all natural chicken from Bell & Evans of Fredericksburg, PA.

<b>Spicy Fried</b> braised greens, grits, honey meunière, biscuit	16	<b>Beer Can Chicken</b> hearth vegetable, sautéed spinach	16
<b>Southern Fried</b> braised greens, mashed potatoes, gravy, chow-chow	16	<b>Chicken Pot Pie</b>	16
<b>Spicy Fried Chicken &amp; Jefferson Donut</b> macaroni & cheese, green beans	16	<b>Chicken &amp; Spinach Enchiladas</b> avocado salad	13
<b>Chicken Fried Steak &amp; Jefferson Donut</b> macaroni & cheese, green beans	16		

## FROM THE SEA

Premium. Sustainably wild-caught or sustainably farmed. Traceable.

<b>Fish, Chips &amp; Beer</b>	15	<b>Crab Cakes</b> sautéed spinach, fries	29
<b>Shrimp &amp; Grits, Andouille</b>	18	<b>Scallops Meunière*</b> butternut risotto	24
<b>Cracker Crusted Shrimp</b> cornbread, slaw, fries	18	<b>Seared Tuna &amp; Porchetta*</b> creamed leeks, crispy potato gratin	25
<b>Glazed Cedar Plank Salmon*</b> mashed potatoes, hearth vegetables	24	<b>Shrimp &amp; Lobster Risotto</b> portobello, herb cream	29

### Today's Fish • MKT

choose your preparation style. served with mashed potatoes & sautéed green vegetable.	<b>Simple Style</b> salt, pepper, lemon, butter	<b>Meunière</b> butter, shallot, garlic, lemon	<b>Napa Provençal</b> capers, olives, cucumbers, red onion
	<b>Sweet Onion</b> balsamic red onion	<b>Almond Crusted</b> panko, mushroom, romano	

### DEAR GUESTS WITH ALLERGIES,

We care tremendously about your safety. Our from-scratch kitchen includes an active bakery, and nuts, wheat, and dairy products are used in a wide range of recipes. We strongly recommend individuals with severe allergies susceptible to cross-contact do not dine in the restaurant as we cannot guarantee your safety. For less severe allergies, allow our servers to recommend a dish that does not contain your allergen(s).

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially individuals with certain medical conditions.

Menu and pricing subject to change.