

# STARTERS

## FARM BREADS

MoCo's Founding Farmers features classic and innovative American-inspired dishes made from scratch using fresh, high-quality ingredients grown with care. Every day we are inspired by our farmer owners to honor this great land of ours with delicious food & drink crafted and served sustainably. Welcome to our table.

— Mark Watne  
Owner, President of NDFU

— Dan Simons & Michael Vucurevich  
Farmers Restaurant Group

**Prosciutto** 9  
fig, mascarpone, balsamic

**Brie** 9  
onion jam, crisp apple, brie

**Pesto** 9  
tomato chow-chow, ricotta, pine nuts

**Smoked Salmon\*** 10  
goat cheese, capers, asparagus, egg salad

**Beef Tartare\*** 12  
capers, onion, deviled eggs

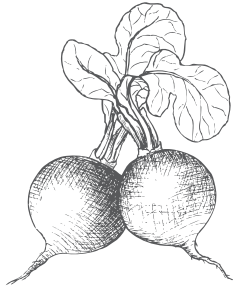
**Brett B's Spiced BBQ Nuts** 3  
**Pickled Vegetables** 4  
**Whirley Pop Kettle Corn** 5  
**Skillet Cornbread** 5  
butter, honey, sea salt  
**Buttermilk Biscuits** 6  
whipped honey butter, sea salt

**Fried Green Tomatoes\*** 8  
**Breads, Chips, Crisps** 10  
romesco, pimento cheese, green goddess, onion dip  
**Glazed Bacon Lollis** 10  
**Garlic Black Pepper Wings** 10  
**Blue Cheese Bacon Dates** 10

**Spicy Sausage PEI Mussels** 14  
**Devil-ish Eggs\*** 6 • 15  
choose: classic or seafood combo  
**Baby Cheeseburgers\*** 10 • 15  
choose: 3 or 6  
**Spicy Corn Crab Dip** 15  
**Tuna Tartare\*** 16

# ENTRÉES

## SOUPS, SMALL & ENTRÉE SALADS



**Today's Soup** 6  
**Roasted Tomato Soup** 6  
**Farmers Salad\*** 8 • 15  
avocado, dates, tomato, grapes, almonds, romano, olives  
**Spinach Bacon Blue** 8 • 15  
egg, apple, balsamic onion, crispy shallots  
**Farro Arugula** 8 • 15  
edamame, squash, pine nuts, dried fruit

**Kale Salad** 8 • 15  
hazelnuts, dates, radish, parmigiano-reggiano  
**Four Corn Chicken** 15  
cotija cheese, avocado, onion, bell pepper, herbs  
**Fried Chicken** 15  
bacon, cheddar, avocado, onion, tomato  
**Chicken Salad\*** 15  
herbed mayo, almonds, blueberries, avocado, beets

**Shrimp Louie Cobb\*** 18  
cucumber, mango, avocado, egg, potato, green onion  
**Spicy Ahi Tuna Poke\*** 18  
avocado, cabbage, onion, herbs, bell pepper  
**Blue Cheese Steak** 18  
egg, apple, balsamic onion, crispy shallots

## BURGERS & SANDWICHES

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

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

**Cheeseburger\*** 11  
**Chili Cheeseburger\*** 13  
**Avocado Bacon Burger\*** 13  
**Blue Cheese Balsamic Bacon Burger\*** 13  
**Goat Cheese Burger\*** 13  
**Grilled Cheese & Tomato Soup • ham +2** 11  
**Farmers Slaw Reuben\*** 14  
**Pastrami on Rye** 16  
**Roasted Vegetable & Avocado** 13  
**Egg Salad\*** 11  
**Turkey, Gruyère & Honey Mustard** 14  
**Carolina BBQ Pulled Pork\*** 14  
**Prime Rib Dip\*** 18  
**Butchers Hot Dog & Rolls** 12  
choose three: original, tomato chow-chow, blue cheese bacon, chili, chicken salad\*, pastrami +2, crab +2, lobster +4

## HANDMADE PASTAS •

From scratch, every day, in our kitchen.

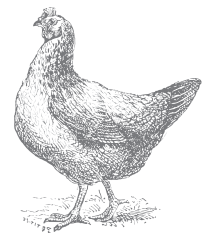
**Seven Cheese Macaroni** 13  
**Ham, Apple & Peas Macaroni & Cheese** 15  
**Butternut Squash Mascarpone Ravioli** 16  
**Sausage Mushroom Gnocchi** 17  
**Four Cheese Mushroom Ravioli** 17  
dried cherry, blue cheese  
**Goat Cheese Ravioli** 17  
with chicken cutlet  
**Chicken Bolognese Bucatini** 18  
**Shrimp & Sundried Tomato Bucatini** 19  
**Lobster Macaroni & Cheese** 28

## CHICKEN

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

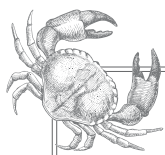
**Roasted Spatchcock Chicken** 16  
choose: honey thyme, maple mustard, or aji spiced  
served with whipped potatoes & green beans

**Chicken & Spinach Enchiladas** 13  
avocado salad, street corn  
**Chicken Milanese** 15  
arugula salad  
**Southern Fried** 16  
buttermilk biscuit, collard greens, whipped potatoes  
**Chicken & Waffles** 16  
mac & cheese, green beans



## FROM THE RANGE • choice of two crop list sides

**Meatloaf & Gravy** 16  
**BBQ Pork Ribs** 22  
**Boneless Ribeye** 24  
**Slow-Braised Beef Short Rib** 26  
**Land & Sea 8 oz Filet\*** MKT  
choice of: crab cake, lobster tail, shrimp, scallops  
**Center Cut 8 oz Filet** 29  
**Salt Crusted Prime Rib** 10 oz • 24 | 14 oz • 28  
available after 4pm



## FROM THE SEA

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

**Fish, Chips & Beer** 15  
white beer  
**Crispy Shrimp** 19  
cornbread, slaw, fries  
**Glazed Cedar Plank Salmon\*** 24  
broccolini, whipped potatoes  
**Scallops Meunière\*** 24  
butternut risotto  
**Shore Style Crab Feast** 28  
crab cake, fried chicken, corn on the cob, cucumber salad, hush puppies  
**Shrimp & Lobster Risotto** 29  
mushroom & herb cream  
**Crab Cakes** 30  
sautéed spinach, fries

## TODAY'S FISH

MKT • choose preparation style.

**Simple Style**  
salt, pepper, lemon, butter.  
served with green beans & minted watermelon  
**Meunière**  
butter, shallot, garlic, lemon.  
served with green beans, blistered tomato & seared gnocchi  
**Mushroom Almond Crusted**  
panko, parmigiano-reggiano.  
served with broccolini & whipped potatoes

## CROP LIST SIDES

6  
**Minted Watermelon**  
sea salt  
**Cucumber Snow Peas**  
mint, chives, rice vinegar  
**Green Beans**  
sea salt, butter  
**Sautéed Spinach**  
olive oil, garlic +2  
**BBQ Baked Beans**  
pastrami, pork  
**Pickled Potato Salad**  
**Double Whipped Mashed Potatoes**  
**Seven Cheese Macaroni**  
+2

## SIGNATURES

**Yankee Pot Roast** 16  
crispy onions, mashed potatoes  
**Carolina Pork BBQ & Fixings** 16  
collard greens, pickled cukes, baked beans  
**Shrimp & Grits, Andouille** 19  
**Steak & Enchiladas\*** 19  
street corn, avocado salad  
**Farmhouse Platter\*** 20  
baby cheeseburgers, chili dog, pork ribs, potato salad, corn

## MEATLESS

**Mushroom Swiss Reuben** 12  
**Rice & Bean Burger** 13  
with smoked tofu  
**Cranberry & Brie Vegetable Burger** 13  
**Many Vegetable Mushroom Loaf** 16  
**Cauliflower Steak & Risotto** 16

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.