



THANKS FOR COMING TO EAT WITH US

Opened in September 2008, Founding Farmers strives to offer farm-inspired American true food and drink in a modern, casual and eco-friendly setting. From our contemporary farmhouse setting to our 'scratch-made' traditional American fare, we invite you to sit back, relax and enjoy our delicious, mindful food.

At Founding Farmers, we believe that everyone benefits from knowing more about the sources of the food they eat. Our goal is to buy from family farmers whenever possible. Our focus is on quality, rather than geography. Therefore, our purveyors change with the seasons. We remain committed to supporting purveyors who value sustainable practices and methods. The difference between corporate farming and family farming affects us all: our health, our land, our lives. So, we seek out products and services from family farms, ranches and fisheries across the country.

Take comfort in knowing that all our food (and a lot of our drink) is made by us, in-house, whenever possible. This includes our breads, pastries, dressings, pastas, desserts, ice cream and juices for our thirst quenchers and bar program. We use the most premium ingredients throughout the restaurant — you might not even notice, but we do it because it tastes good and it's what you deserve. You can trust that we understand the importance of true food and drink, and do our best to allow you to enjoy it in a restaurant owned by family farmers.

FARMERS MARKET SIDES

VEGETABLES

Garden Squashes | Peas, Garlic, Herb Butter **v**

Okra | Tomatoes, Applewood Smoked Bacon, Spinach, Thyme

Asparagus Salad | Roasted Red Bell Peppers, Zucchini **v**,
Sherry Vinaigrette

POTATOES & GRAINS

Butter Boiled New Potatoes | Sea Salt **v**

Farmhouse Rice-a-Roni | Scallions, Basil, Thyme **v**

Whipped Sweet Potatoes | Goat Cheese, Chives, **v**
Duchess-style

FISH PREPARATIONS

Simple Style | Grilled, Salt, Pepper, Lemon, Butter

Roasted Hazelnut Butter | Roasted Hazelnut Butter, **n**
Cracked Black Pepper

Meunière | Butter, Shallots, Garlic, Lemon

Napa Provençal | Capers, Olives, Cucumbers,
Red Onions

DIETARY RESTRICTIONS

Our staff is trained on topics such as gluten-free and allergen requests, so if you have a special request, let us know.

n - contains tree nuts or peanuts
v - vegetarian (no meat or seafood)

OUR SPACE

We are dedicated to environmentally friendly practices at every turn and are proud to be DC's (and the country's) first LEED (Leadership in Energy and Environmental Design) Gold-certified upscale full-service restaurant. We offset our greenhouse emissions through Carbonfund.org and we are a Certified Green Restaurant™, which means we adhere to green operations, including front-of-house and back-of-house recycling, composting, high-efficiency water and energy usage and utilizing recycled paper products whenever possible. Our menus are printed on recycled paper. We don't offer bottled water and instead we filter our own still and sparkling water in-house.

FARMERS CORNER

Founding Farmers cares...about a lot. You already know about the tangible green practices we subscribe to from reading this page. But there are some intangible things that we are passionately committed to — the environment, sustainability and education — and we wanted to share them with you in a non-traditional way. Check out our Engage. Involve. Interact. Installation at the front of the restaurant. Flip through a book or two, visit our website for more information, leave us a note with your thoughts or ideas.

WHY DO WE CARE?

Because we think a little consciousness just adds to the quality of flavor in the products we serve. And because the planet matters.

Meat & Chicken

Our beef is 100% all-natural (hormone and antibiotic-free) grass-fed, grain-finished and open-range whenever possible. Our chicken is 100% all-natural (hormone and antibiotic-free), free-range and air-chilled.

EGGS & DAIRY

Our eggs come from all-natural, hormone, antibiotic and cage-free chickens. Our dairy products come from cows that are free-range, 100% all-natural (hormone and antibiotic-free).

Produce

We receive deliveries of the freshest seasonal produce from family farmers every day except Sunday.

Fish

We serve only wild line-caught or sustainably farmed (and never over-fished) selections from sources who adhere to sustainable seafood practices and allow depleted fish populations to recover and reach healthy levels.



HERE'S WHAT WE LOVE!

Allow us to express our love to the farmers, producers and friends of the restaurant who we respect and adore for their commitment to creating quality products that serve our stomachs....and our world.

Anson Mills (SC)

Bell & Evans (PA)

Capital Meat Company (MD)

Carbonfund.org

Compart Family Farms (MN)

Coombs Family Farms (VT)

Copperfox Distillery (VA)

FreeBird (PA)

Gunters (VA)

Intelligentsia (CA)

La Quercia (IA)

Natura Water Systems

Niman Ranch

North Dakota Farmers Union (ND)

North Dakota Mills (ND)

Nueske's (WI)

The Ocean Foundation

ProFish (Washington, DC)

Seafood Watch

T Salon (NY)

Thompson Apiaries (ND)

Tillamook (OR)

Vanns Spices (MD)

Vermont Cheese Company

Zursan Heirloom Beans (ID)