COCKTAILS

SPIRITS FROM OUR DISTILLERY

FOUNDING SPIRITS VODKA

Cucumber Delight 13
cucumber, domaine de canton, cantaloupe

Clementine Cooler 15
Founding Spirits Vodka infused with clementine, Founding Spirits clementine bitters, lime, honey, maraschino

Fraise Fling 13
Founding Spirits Vodka, lychees, strawberries, agave, sparkling cava

FOUNDING SPIRITS AMERICAN WHISKEY

"Never Bitter" Julep 13
Founding Spirits Arroyo's "Never Bitter" Amaro, mint

Boulevardier 13
campari, Founding Spirits Arroyo's "Never Bitter" Amaro

New Cocktail 13
Founding Spirits Vodka, lychees, strawberries, agave, sparkling cava

FOUNDING FARMERS RYE WHISKY

Farmers Smash 13
bitters, citrus, ginger

Farmers Sazerac 15
rémy martin vsop, absinthe, demerara, bitters

New Cocktail 13
Founding Spirits Vodka, lychees, strawberries, agave, sparkling cava

FOUNDING FARMERS GIN

Park Your Vesper In the Barn 13
double cross vodka, cocchi americano

Farm Daisy 15
green chartreuse, lemon, lemongrass

New Cocktail 13
Founding Spirits Vodka, lychees, strawberries, agave, sparkling cava

FOUNDING FARMERS PISCO

Ernesto the Farmer 13
lime, star anise, peruvian bitters, ginger

Pisco Crusta 13
lime, maraschino, cane syrup

New Cocktail 13
Founding Spirits Vodka, lychees, strawberries, agave, sparkling cava

RUM

Dark N' Stormy 10
goslings black seal, lime, ginger beer

Missionary's Downfall 13
plantation 3 stars, pierre ferrand 1840, honey, peach cordial, mint, pineapple, lime

El Presidente 10
brugal especial, lime, pineapple, grenadine

Hoti Bubbles 13
pyrat xo rum, aperol, grapefruit, lemon, vanilla, sparkling brut

Queen's Park Swizzle 15
mount gay black barrel, mint, lime, brugal anejo, falernum, bitters

White Star 13
brugal especial, hendrick's gin, mint, cucumber, lime, bitters

Bajan Bee 13
mount gay black barrel, pineapple, cinnamon, honey, lime, tiki bitters

Chief's Scorpion 15
beefeater gin, plantation original dark rum, pierre ferrand 1840, plantation OFTD, citrus, orgeat

ABSINTHE

The Millionaire* 13
absente absinthe, beefeater gin, lemon, egg white, bitters

Streetcar Named Decanton 15
absente absinthe, ginger, domaine de canton, mint, lime

WHISKEY

New York Sour 11
old forester, merlot, lemon

Rick's Roy 12
wasmund's single malt, punt e mes, bénédictine, bitters

Farmer Jon 13
knob creek bourbon, orange curaçao, lemon

Tysons Julep 15
old forester, rémy martin vsop, barrel aged bitters, mint, maple syrup, dash of aged rum

Chelsea's Manhattan 15
gentleman jack, chai dolin rouge, bitters

Classic Whiskey Sour* 15
tullamore dew, lemon, egg white

Blackberry Sour* 15
rittenhouse rye, grand marnier, egg white, lemon, blackberries

The Bone 13
knob creek bourbon, lime, tabasco, bacon lolli garnish

TEQUILA

La Paloma 13
el jimador blanco, grapefruit, lime, agave, mezcal

La Paloma Spicy 13
habenero-infused altos blanco tequila, green chartreuse, citrus, agave

The Clementine 13
clementine & chili-infused altos reposado, bénédictine, lime, pineapple, agave

GIN

The Martinez 11
plymouth gin, luxardo maraschino, dolin rouge, absinthe, bitters

The Constitution 13
beefeater gin, chamomile, ginger, blueberries, lemon, seltzer

Barnyard Gin Rickey 13
hendrick's gin, curaçao, lime, maraschino

Southside 13
beefeater gin, lemon, mint

Last Word 13
plymouth gin, green chartreuse, luxardo maraschino, lime

Nice Coat! 13
blue coat american dry gin, basil, luxardo maraschino, citrus, bitters

Farmers Fizz 13
beefeater, st-germain elderflower, orange bitters, sparkling brut

Floradora 13
hendrick's gin, raspberries, ginger, lime, seltzer, rose water

DEALER'S CHOICE

Let your bartender help you discover some of our off-menu options.

BEER COCKTAILS

All made with local brews.

Farm Shandy X
Pilsner, ginger, lime

Beer Cocktail X
Pilsner, ginger, lime

Double Down X
Pale Ale, curacao, lemon. Founding Spirits American Whiskey

Beer Cocktail X
Pale Ale, curacao, lemon. Founding Spirits American Whiskey

Snake Pit X
IPA, passion pit, lime, overproof rum

Beer Cocktail X
IPA, passion pit, lime, overproof rum

WINE

All selections are from vintners who follow sustainable, organic, or biodynamic practices.

Vintners are Farmers.™ Try one of our proprietary wine blends made in collaboration with vintners in New York and Virginia.

BUBBLY

Charles de Fere Cuvee Jean Louis, Blanc de Blanc Brut Fere-en-Tardenois, France	13	37
Biutiful Cava Rosé Requena, Spain	12	34
St. Vincent Brut New Mexico, USA	14	37

WHITE

Our New York Vines 13 / 37
Finger Lakes & Long Island, NY | 2015

Corbillieres Touraine Sauv Blank Touraine, France | 2015	15	43
Duckhorn Sauvignon Blanc Napa Valley, California | 2016	18	52
Josef Bauer Gruner Vetliner Wagram, Austria | 2016	11	31
Love Over Money Vino Verde Arios Lureiero Minho, Portugal | 2016	13	37
Vina Otano Viura Rioja, Spain | 2016	12	34
Inacayal Pinot Grigio Mendoza, Argentina | 2015	12	34
Peter Jakob Kuhn Riesling Rheingau, Germany | 2016	16	46
Bouchard Aine IGP Pays D'Oc Chardonnay Burgundy, France | 2012	12	34
Duckhorn Chardonnay Napa Valley, CA | 2014	21	61

ROSÉ

Our Virginia Vines 13 / 37
Madison, VA | 2016

Grand Cassagne Rosé Costieres de Nimes, France | 2016	11	31

RED

Elouan Pinot Noir Willamette, Oregon | 2016	14	40
Duckhorn Migration Russian River Valley, CA | 2014	21	61
Legado del Moncayo Campo De Borja, Spain | 2015	12	34
Bonpas Ventoux Cotes du Rhone Cotes du Ventoux, France | 2015	12	34
Casali Di Bibbiano Luminoso Sangiovese Tuscany, Italy | 2008	16	46
Alaia "Marisa" Prieto Picudo Tempranillo Leon, Spain | 2013	12	34
Alcesti Nero D'Avola Sicily Sicily, Italy | 2014	13	37
Tenuta Perolla Tuscany, Italy | 2014	13	37
Artesana Tannat Canelones, Uruguay | 2015	15	43
Browne 'Heritage" Cabernete Columbia Valley, WA | 2015	15	43
Raymond Somm Select Napa Valley, CA | 2015	21	61
Beran Zinfandel Sonoma, CA | 2014	14	40

THE DIRECTOR'S LIST

Focused bottle list, selected by Jon Arroyo.

BUBBLY

List to come.

ROSÉ

List to come.

WHITE

List to come.

RED

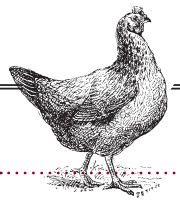
List to come.

FARMACY

Made from scratch.

New York Egg Cream chocolate syrup, milk, jerk soda or **choose:** vanilla, coffee or non-dairy	4.25
Today's Rickey lime juice, jerk soda, today's syrup	4.25
Manhattan Soda coffee, espresso, agave, jerk soda, whipped cream	5.25
Scratch Soda **choose:** grapefruit, orange, lemon-lime, ginger, hibiscus, vanilla, or seasonal	5.25
FF Lemonade	4.25
FF Arnold Palmer	4.25
Farmers Tea SWEETENED WITH AGAVE NECTAR	4.25
Iced Tea	3.25

ENTRÉES



CHICKEN

Southern Fried Chicken 17
mashed potatoes, collard greens, white cream gravy

Southern Fried Chicken & Donut 17
mac & cheese, green beans, white cream gravy, cane syrup glazed donut

Spicy Fried Chicken 17
mashed potatoes, collards greens, honey meunière

Spicy Fried Chicken & Donut 17
mac & cheese, green beans, honey meunière, cane syrup glazed donut

Chicken & Green Chili Enchiladas 14
avocado salad, street corn

Chicken Pot Pie 17

Anthony's Famous Chicken & Rice 17
description

Beer Can Roasted Chicken 17
panzanelle, root vegetable succotash

Chicken Fried Steak & Donut 17
mac & cheese, green beans, white cream gravy, cane syrup glazed donut

PASTAS

handmade from scratch, every day, in our kitchen.

PA Seven Cheese Macaroni 14
rigatoni, creamy tomato, four cheese sauce

Butternut Squash Ravioli 16
sage brown butter, parmigiano-reggiano

Jumbo Cheese Ravioli 15
stewed leeks, lemon butter, tomatoes

Cacio e Pepe 15
bucatini, parmigiano-reggiano, gruyère, cracked black pepper

Mushroom Postage Stamp Noodles 14
amaretto cream

Spicy Shrimp Arrabiata Tagliatelle 19
tomato sauce, garlic, herbs

Farmers Vodka Pesto Shrimp Tagliatelle 19
bucatini, jumbo lump crab, shrimp, garlic butter, basil pesto

Fisherman's Stew Bucatini 22
scallops, shrimp, mussels, cod, clams

King Crab Red Macaroni & Cheese 24
description, description, description

Southern Carbonara Rigatoni 16
collards greens & ham hocks, pecorino

Bucatini all' Amatriciana 16
cured pork, black pepper, tomato sauce, pecorino cheese

Cheese Ravioli Bolognese 18
slow cooked meat sauce, parmigiano-reggiano, basil

Beef Short Rib Ragu 18
long noodles in a brunello shallot reduction & pecorino cheese

Chicken & Parmesan Ravioli En Brodo 16
sage brown butter, parmigiano-reggiano

SANDWICHES

Spicy Fried Chicken 14
description

Grilled Cheese & Dipping Soup 12
Sunday salad

Fancy Grilled Cheese & Dipping Soup 13
Sunday salad

Roasted Vegetable & Avocado 13
tomato soup

Turkey & Provolone 12
pickled potato salad

Reuben 15
French fries

Mushroom Gruyère Reuben 13
Sunday salad

Mile High Hot Pastrami 15
coleslaw slaw, salted cucumbers

Egg Salad* 11
panzanelle salad, heirloom tomato

Chicken Salad 12
potato chips

Hot Prime Rib Dip 19
French fries

Hot Roasted Pork 14
French fries

STEAK HOUSE

48-Hour Salt-Cured Prime Rib 10 oz 24
au jus, horseradish whipped potatoes, peas, beans and onions (dinner only)

add: shrimp *+8*, fried shrimp *+8*, lump crab cakes *+12*, king crab *+16*

Pork Tenderloin 20
skillet onion mustard sauce, sweet potato confit with shallot marmalade, green vegetable

Fork-Tender Pork Ribs 23
French fries, jardinière pickled vegetables

Pork Shank 20
street corn, French fries

King Short Rib 25
mashed potato, roasted heirloom carrots

Twin Lamb Chops 25
scalloped potatoes, root vegetable succotash, mustard seed and chimichurri sauce

Mix Grill 20
mustard dog, Southern fried chicken & pork ribs, pickled potato salad, coleslaw slaw, potato chips

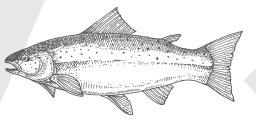
Steak Frites 20
cognac sauce, fries with béarnaise aioli, green vegetables

Center Cut Ribeye 10 oz 24
mashed potatoes, roasted heirloom carrots, house steak sauce

Dry-Aged NY Strip 12 oz 36
scalloped potatoes with wild mushroom, roasted heirloom carrots, house steak sauce

Filet Mignon 8 oz 32
house steak sauce, mashed potato, wild mushroom, heirloom carrots

Delmonico 12 oz 32
scalloped potatoes with wild mushroom, roasted heirloom carrots, house steak sauce



PREMIUM SEAFOOD

Premium. Sustainably farmed. Traceable.

Fish, Chips & Beer 16
farmers slaw & crispy chips

Shrimp & Grits 19
charred tomato butter, parmesan grits

Cracker Crusted Shrimp 19
French fries, farmers slaw

Shore Style Crab Feast 29
crab cake, fried chicken, street corn, farmers slaw

Crab Cakes 30
grilled lemon, broccolini, farm a roni

Scallops 25
parmesan grits, sweet potato confit, quinoa salad

Shrimp & Crab Risotto 29
wild mushrooms, lemon herb cream

Campfire Trout with Lemon Butter 19
grilled lemon, farm a roni, sautéed escarole & rapini, sweet & sour tomatoes

Apricot Glazed Cedar Plank Salmon* 25
mashed potatoes, root vegetable succotash

Simply Seared Sushi Grade Tuna 26
lemon butter, three bean salad, heirloom tomatoes, fried brussel sprouts

TODAY'S FISH · MKT

choose your preparation style.

Simple Style
lemon, JQ Dickerson salt & pepper, sautéed escarole & rampini, panzanella salad

Meunière
garlic, shallots, butter, farm a roni, green vegetables, grilled lemon

Montreal Spiced
charred tomato butter, sautéed escarole rapini, farm a roni

Crab & Lemon Burre Blanc
mashed potatoes, root vegetables

DAN'S WHOLE FOODS

Vegetable Tagliatelle 16
carrots, beets, rapini, spinach, hazelnuts, dried ricotta

Many Vegetable Mushroom Loaf 17
vegan mashed potatoes, grilled broccolini

Cauliflower Steak & Risotto 17
description, description, description, description

GRAIN & PROTEIN BOWLS

Grilled Tuna 1X
quinoa, bulgur, wheat berries, kale, rapini, roasted brussel sprouts, cauliflower hummus, coconut almond butter, goji berries, spice vinaigrette

Pulled Poached Chicken 1X
buckwheat, farro, cucumber, tomatoes, roasted cauliflower, blueberries, fried quinoa, candied sunflower seeds, apple vinaigrette

Plancha Beef 1X
farro, black lentils, roasted eggplant & mushrooms, pickled peppers, rapini, escarole, roasted carrots, pistachio vinaigrette

SMALL PROTEINS & VEGETABLES

Poached Chicken Breast 1X
sautéed rapini, sweet & sour tomatoes, extra virgin olive oil, cashew butter, herbs

Grilled Salmon 1X
panzanelle salad, roasted shallot, black pepper

Day Boat Catch 1X
quinoa, arugula salad, roasted root vegetables

Poached Cod 1X
vegetable en brodo

Spaghetti Squash Pomodoro 14
description, description, description, description

Egg White Omelet 14
white cheddar, herbs, panzanelle

SOCIAL BITES

Whirley Pop Kettle Corn 6

Fried Green Tomatoes 9

Cauliflower Hummus 9

Grand Vegetable Crudite Tower 14

Blue Cheese Bacon Dates 11

Glazed Bacon Lollis 11

Garlic Black Pepper Wings 11

Mussel Pot 16
red or white

Devil-ish Eggs 6 • 15
choose: classic, ham, smoked salmon or combo

Ahi Tuna Bites 14

Hot Crab & Artichoke Dip 16

PIEROGIS

Pan Fried or Steamed

Potato 6

Potato, Cheese, Spinach 6

Pork 6

Chicken 6

Loaded Potato 6

Beef, Rice, Cheese 6

OYSTERS & CLAMS

1/2 Dozen Oysters Raw* 13
classic garnish & apple mignonette

1/2 Dozen Oysters Baked 19
garlic romano or tomato relish or combo

1/2 Dozen Oysters Fried 19
classic or spicy corn avocado or combo

Cornbread Baked Clams 19
garlic butter, herbs

TABLE & FARM BREADS

Our Bread, Our Butter 4

Pretzels & Dips 6
pimento cheese, BBQ mustard, sour cream & onion dip

Skillet Corn Bread 7
sea salted honey butter

Table Bread Basket 7
sea salted honey butter & jam

PA Creamy Brie 10
onion jam, crisp apple

Roasted Shallot 10
apple jam & cambozola

Prosciutto & Fig 10
fig jam, mascarpone

Avocado Toast 10
lime, salt & pepper

Smoked Salmon 11
lemon cream, capers

Grandma Bev 10
dry cured ham, cookie spread

BAKER'S PIZZA • slice, 1/2 pie

Tomato Pie 4 • 16
long cooked sauce with parmigiano-reggiano

Farm Margharita 4 • 16
crusted tomatoes, roasted tomatoes & stewed tomatoes, mozzarella, aged provolone, basil

White 4 • 18
garlic cream, aged provolone, mozzarella, parmigiano-reggiano, ricotta, chili flakes, oregano, extra virgin olive oil

Pepperoni 5 • 19
red sauce, mozzarella, basil

PA Mushroom 5 • 18
garlic cream, aged provolone, mozzarella, oregano, chili flakes, thyme

Crab Dip 6 • 20
artichoke, lump crab, onion, aged provolone, mozzarella, parsley

toppings:
pickled cherry & banana peppers *+2*, pepperoni *+3*, roasted garlic *+1*, sweet peppers *+2*, roasted rapini *+2*, pesto *+2*, applewood smoked bacon *+4*

SOUPS & SALADS

SMALL SALADS & SOUPS

add: chicken *+6*, fried chicken *+6*, salmon *+6*, steak *+6*, tuna *+6*, shrimp *+8*

Today's Soup 6 • 9

Today's Stew, Salad & Half Boule 12

Kale & Quinoa 9
dates, radish, hazelnuts, pecorino

Farmers Salad 9
avocado, dates, tomato, grapes, almonds, parmigiano-reggiano, olives

Spinach Bacon Blue 9
kale, apple, balsamic onions, egg

Italian Sunday 9
romaine, aged provolone, fennel, oregano, red onion, red wine vinaigrette

Escarole, Egg & Gruyère 9
potato, green onion, relish, olives, cannellini beans

Beets & Homemade Ricotta 9
radish, broccolini, green beans, toasted seeds

ENTRÉES

Good All Green 15
broccolini, green beans, green apple, avocado, feta, toasted seeds, lemon dressing

Many Vegetable & Goodies 16
avocado, egg, cannelini, onion, romano

Fried Chicken 16
romaine, bacon, cheddar, avocado, onion, tomato

Chicken Salad Salad 16
avocado, almonds, beets, blueberries, raisins

Spicy Ahi tuna Poke* 18
avocado, cabbage, onion, herbs, bell pepper

Crab or Shrimp Louie 20
onion, avocado, tomato
combo *+5*

Warm Salad 16
choose: poached chicken or shrimp
lemon butter, cucumber, avocado, roasted tomatoes

Crazy Corn Chicken 16
avocado, bell pepper, herbs, cotija, cornbread croutons

BURGER SHOP

Bread baked daily in our onsite bakery.
choice fries or chips.

BURGERS

Mini Mac Sliders 12
burger sauce, yellow onion, thick white cheddar, relish & lettuce

All American Double 12
burger sauce, relish, fried onion, tomato, homemade American cheese & lettuce

Double Double Chili Cheeseburger 13
sharp cheddar, yellow mustard, grated onion, tomato, bread & butter pickles

Avocado Bacon Cheeseburger 13
louie dressing, red onion, pickles, tomatoes, lettuce

BBQ Pimento Cheese Steak Burger 13
louie dressing, griddled onions, bread & butter pickles & bbq sauce

Grill Cheese Bacon Patty Melt 13
burger sauce, griddled onions, bread & butter pickle & tomato

Mark's Juicy Lucy 13
stuffed with house-made American cheese, grated onion, relish, burger sauce, lettuce, tomato

MILK SHAKES

5 • 9

Vanilla

Chocolate

Strawberry

Bourbon French Cornflake

Salted Carmel

HOT DOGS

Classic Chili Cheese 10

Mustard Dog 10
buttered split griddled dog with spicy brown mustard, onion & grilled pickled cabbage

Farmers Dog 10
mustard, tomato, onion, sweet relish, pickled peppers

Avocado Dog 10
avocado, grated onion, charred pickled green tomato salsa & cotija cheese

Philly Cheese 10
grated onion, hot peppers & spicy brown mustard

ROASTED & POT FOODS

Roasted Turkey & Gravy 17
mashed potatoes, green beans, cornbread dressing, cranberry relish

Steak & Enchiladas* 20
chicken and spinach enchiladas, avocado salad, street corn

Pennsylvania Pot Roast 19
mashed potatoes & braised vegetables

Meatloaf & Gravy 18
mashed potatoes, white gravy, peas, green beans and onions

King Crab & Shrimp 28
spicy chili garlic ginger sauce, rustic white boule

Chicken Cacciatore 17
parmesan risotto, pickled cherry & banana peppers

Seafood Stew 26
rustic white boule

White Wine Garlic Mussels 19
French fries with lemon aioli

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).