

SOCIAL BITES

PIEROGIES

	7				
	Pan-fried or boiled				
Potato Parmigiano-Reggiano		Chicken Loaded Baked Potato	Whirley Pop Kettle Corn	6	Blue Cheese Bacon Dates
Potato, Cheese, Spinach		Beef, Rice, Cheese	Devil-ish Eggs	8	Glazed Bacon Lollis
			choose: classic, ham, smoked salmon, or combo		Garlic Black Pepper Wings
			Fried Green Tomatoes	9	Chips & Dips
			Cauliflower Hummus	9	guacamole, pimento cheese, corn tortillas
					Grand Vegetable Crudité
					14
					Ahi Tuna Bites*
					14
					Mussel Pot red or white, rustic white boule
					16
					Hot Crab & Artichoke Dip
					16

TABLE & FARM BREADS

Our Bread, Our Butter	4	Creamy Brie	10	Avocado Toast	10
Skillet Cornbread	7	onion jam, crisp apple		lime, salt & pepper	
sea salted honey butter		Roasted Shallot	10	Pimento	10
Table Bread Basket	7	apple butter & cambozola		sweet & sour tomatoes, horseradish, pimento cheese	
sea salted honey butter & jam		Prosciutto & Fig	10	Smoked Salmon*	11
		mascarpone, balsamic glaze		lemon cream, capers	

BAKERS PIZZA

Tomato Pie	13	White	15	Mushroom	16
slow-cooked sauce with parmigiano-reggiano		garlic cream, aged provolone, mozzarella, parmigiano-reggiano, ricotta, chili flakes, oregano, basil, extra virgin olive oil		garlic cream, aged provolone, mozzarella, oregano, chili flakes, thyme	
Farm Margherita	13	Pepperoni	16	Crab Dip	20
crushed, roasted, and stewed tomatoes, mozzarella, aged provolone, basil		red sauce, mozzarella, basil		lump crab, artichoke, onion, aged provolone, mozzarella, parsley	



OYSTERS

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	

SOUPS & SALADS

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

SMALL SOUPS & SALADS

Today's Soup	7	Today's Stew, Italian Sunday Salad & Half Boule	12
Farmers	9	Italian Sunday	9
avocado, dates, tomato, grapes, almonds, parmigiano-reggiano, olives, champagne & sherry vinaigrettes		romaine, aged provolone, fennel, oregano, red onion, red wine vinaigrette	
Spinach Bacon Blue	9	Beets & Homemade Ricotta	9
kale, apple, balsamic onions, egg, sherry vinaigrette		radish, broccolini, green beans, toasted seeds, simple vinaigrette	
General's House	9	Kale & Quinoa	9
red romaine, radish, parmigiano-reggiano, red wine vinaigrette		dates, radish, hazelnuts, pecorino, lemon vinaigrette	

ENTRÉES

Good All Green	15	Spicy Ahi Tuna Poke*	18
romaine, broccolini, green beans, green apple, avocado, feta, toasted seeds, lemon vinaigrette		avocado, napa cabbage, onion, bell pepper, herbs	
Spicy Fried Chicken	16	Robin V's Crab or Shrimp Louie	20
romaine, bacon, cheddar, avocado, onion, tomato, honey mustard and champagne buttermilk dressings		onion, avocado, tomato, lemon vinaigrette	
Crazy Corn Chicken	16	Warm Lobster	24
avocado, bell pepper, herbs, cotija, cornbread croutons		frisée, cucumber, avocado, roasted tomatoes, lemon vinaigrette, beurre blanc, side of cornbread	

BURGER SHOP

choice of side: fries, coleslaw, pickled potato salad, or mini farmers salad.

BURGERS

Ground in-house daily using local and regional all-natural beef served on a sesame brioche bun, and baked in our bakery at Founding Farmers Tysons.

Baby Cheeseburgers*	12	Double Double Chili Cheeseburger*	13	Grilled Cheese Bacon Patty Melt*	13
thick white cheddar, yellow onion, relish, burger sauce		sharp cheddar, grated onion, tomato, bread & butter pickles, yellow mustard		griddled onion, bread & butter pickles, tomato, burger sauce	
IMPOSSIBLE Burger	12	Avocado Poblano Cheeseburger*	13	Mark's Juicy Lucy*	13
Made entirely from plants for people who love meat. tomato, lettuce, red onion, bread & butter pickles, burger sauce		pepperjack cheese, red onion, pickles, tomato, lettuce, burger sauce		stuffed with house-made American cheese, grated onion, relish, lettuce, tomato, burger sauce	
add: cheese +1		BBQ Pimento Cheeseburger*	13		
All-American Double*	12	griddled onion, bread & butter pickles, BBQ sauce, burger sauce			
house-made American cheese, griddled onion, relish, tomato, lettuce, burger sauce					

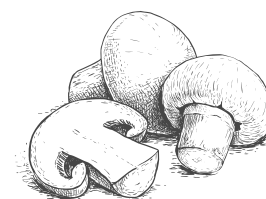
HOT DOGS

Our recipe combining beef and pork is handcrafted for us by Stachowski Charcuterie in DC.

Farmers Dog	10
mustard, tomato, onion, sweet relish, pickled peppers	
Classic Chili Cheese	10
Mustard Dog	10
split griddled dog, grilled pickled cabbage, spicy brown mustard	
Avocado Dog	10
grated onion, charred pickled green tomato salsa, cotija	
Cheese Dog	10
grated onion, hot peppers, spicy brown mustard	

ROASTED & POT FOODS

Chicken Cacciatore	17	Pot Roast	19	Fishermans Stew	26
parmesan risotto, pickled cherry & banana peppers		mashed potatoes, braised vegetables		white fish, shrimp, mussels, light tomato broth, rustic white boule	
Roasted Turkey & Gravy	17	White Wine Garlic Mussels	19	Spicy Seafood Stew	26
mashed potatoes, green beans, cornbread dressing, cranberry relish		béarnaise, fries		white fish, shrimp, mussels, spicy sweet sauce, rustic white boule	
Meatloaf & Gravy	18	NY Strip & Enchiladas*	20		
mashed potatoes, green beans		green chili chicken enchiladas, avocado salad, street corn			

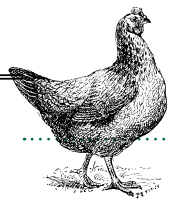


NOT ALL INGREDIENTS ARE LISTED. PLEASE INFORM US IF YOU HAVE ALLERGIES OR RESTRICTIONS.

*This item may be served undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially individuals with certain medical conditions. These items include our house-made dressings, spreads, sauces, or mayonnaise that contain raw or undercooked eggs.

Menu & pricing subject to change.

ENTRÉES



CHICKEN

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

Southern Fried Chicken 17 mashed potatoes, collard greens, white cream gravy	Spicy Fried Chicken 17 mashed potatoes, collard greens, honey meunière
Southern Fried Chicken & Donut 17 mac & cheese, green beans, white cream gravy, cane syrup glazed donut	Spicy Fried Chicken & Donut 17 mac & cheese, green beans, honey meunière, cane syrup glazed donut

Heming's Chicken Jambalaya 17	Chicken Pot Pie 17
Green Chili Chicken Enchiladas 14 avocado salad, street corn	Beer Can Roasted Chicken 17 green beans, root vegetable succotash

PASTAS

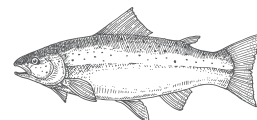
From scratch, every day, in our kitchen. Inspired by the techniques and recipes of Founding Farmer Thomas Jefferson, the father of Macaroni & Cheese.

Seven Cheese Macaroni 14	Chicken & Parmesan Ravioli in Broth 16
Roasted Mushroom 14 flat noodles, amaretto, parmigiano-reggiano, black pepper and thyme cream	Cheese Ravioli Bolognese 18 slow-cooked meat sauce, parmigiano-reggiano, basil
Bacon Pomodoro 14 long macaroni, pecorino cheese, basil	Beef Short Rib Ragù 18 macaroni, red wine shallot reduction, pecorino cheese
Cheese Ravioli 15 ricotta, pomodoro sauce, lemon butter, basil	Spicy Shrimp Arrabbiata 19 tagliatelle, tomato sauce, garlic, herbs
Cacio e Pepe 15 long macaroni, parmigiano-reggiano, cracked black pepper	Founding Spirits Vodka Pesto Shrimp 19 tagliatelle, jumbo lump crab, shrimp, garlic butter, basil pesto
Butternut Squash Ravioli 16 brown butter, sage, parmigiano-reggiano	Seafood Pasta 22 long macaroni, red sauce, shrimp, mussels, cod

SANDWICHES

Served on breads mixed, shaped, and baked daily in our bakery at Founding Farmers Tysons.

Egg Salad* 11 brioche bun, side of today's soup	Turkey & Provolone 12 roasted red peppers, hot cherry peppers, potato dill bread, side of pickled potato salad	Spicy Fried Chicken 14 provolone, coleslaw, brioche bun, side of pickled potato salad	Reuben Melt 15 gruyère, coleslaw, rye bread, side of pickled potato salad
Chicken Salad 12 cranberry-orange bread, side of coleslaw	Roasted Vegetable & Avocado 13 arugula, peppers, eggplant, goat cheese, multigrain, side of tomato soup	Deli Stacked Hot Pastrami 15 rye bread, side of coleslaw	Roasted Prime Rib 19 rapini, hot cherry peppers, aged provolone, brioche bun, side of fries
Grilled Cheese & Tomato Soup 12 munster, gruyère, white cheddar cheeses, brioche			



STEAK HOUSE

We collaborate with and buy the majority of our meat from family-owned, J.W. Treuth, who work directly with Pennsylvania cattle farmers for our local and regional beef. Our pork is from Leidy's in Souderton, PA.

48-Hour Salt-Cured Prime Rib

10 oz 24
mashed potatoes, sautéed green vegetables, onion, au jus, horseradish sauce
available at 5PM

Chicken Fried Steak & Donut 17 mashed potatoes, green beans, white cream gravy, cane syrup glazed donut	Steak Frites* 20 with béarnaise
Farmers Platter 20 mustard dog, Southern fried chicken, pork ribs, pickled potato salad, coleslaw	Fork-Tender Pork Ribs 23 coleslaw, fries

BUTCHER'S STUDIO

choice of 2 sides: sweet potato confit or mashed potatoes, heirloom carrots & mushrooms or sautéed green vegetables.

Pork Tenderloin 20	Delmonico 12 oz 29
King Short Rib 25	Dry-Aged NY Strip 12 oz 29
Twin Lamb Chops 25	Filet Mignon 8 oz 34
Center Cut Ribeye 10 oz 24	Filet Mignon & Lobster Tail 48

• PREMIUM SEAFOOD •

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

Fish, Chips & Beer 16 coleslaw, fries	Simply Seared Sushi-Grade Tuna* 26 fried brussels sprouts, farro, black lentil salad, cashew lemon butter
Shrimp & Grits 19	Shore-style Crab Feast 29 crab cake, fried chicken, street corn, coleslaw
Cracker Crusted Shrimp 19 coleslaw, fries, cornbread	Shrimp & Crab Risotto 29 wild mushrooms, lemon herb cream
Campfire Trout 19 farm-a-roni, sautéed green vegetables, sweet & sour tomatoes, lemon butter	Chesapeake Style Crab Cakes 30 coleslaw, fries
Mid-Atlantic Scallops 25 parmesan grits, sweet potato confit with shallot marmalade, quinoa salad	
Apricot Glazed Cedar Plank Salmon* 25 mashed potatoes, root vegetable succotash	

TODAY'S FISH · MKT

choose your preparation style*

choice of 2 sides: farm-a-roni or grits, sautéed green vegetables or root vegetable succotash.

Simple Style J.Q. Dickinson salt & pepper, lemon	Meunière garlic, shallots, butter	Montreal Spiced charred tomato butter	Lemon Beurre Blanc crab +5
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DAN'S COMFORT FOODS

Impossible Meatloaf 18 Using Impossible Burger made entirely from plants. served with mashed potatoes, sautéed green vegetables
Spaghetti Squash Pomodoro 14
Cauliflower Steak 17 apple, farro, buckwheat salad, sautéed green vegetables, tomato cider glaze

GRAIN & PROTEIN BOWLS

add: herb chicken +6, salmon +6, tuna +6, grilled shrimp +8, steak +6

Quinoa 10 bulgur, wheat berries, kale, roasted brussels sprouts, cauliflower hummus, goji berries, coconut nut butter, savory vinaigrette

Buckwheat 10 farro, fried quinoa, cucumber, tomatoes, roasted cauliflower, dried blueberries, candied sunflower seeds, apple vinaigrette
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Farro 10 black lentils, roasted eggplant & mushrooms, pickled peppers, roasted carrots, peanut butter, cashew butter, pistachio vinaigrette

PROTEINS & VEGETABLES

Herb Chicken Breast 12 sautéed green vegetables, sweet & sour tomatoes, coconut nut butter, extra virgin olive oil
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Grilled Salmon* 15 apple, farro buckwheat salad, roasted shallot & black pepper vinaigrette

Herb Butter Steamed Cod 18 corn, mushrooms, cannellini beans, leeks, fennel, spinach, star anise, vegetable broth

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).



Inspired by our farmer owners, we make everything we can from scratch, from our bread & butter to our booze.