

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
Farmer, Co-Owner, NDFU President

— Dan Simons & Michael Vucurevich
Co-Owners, Farmers Restaurant Group

STARTERS

FARM BREADS & SPREADS

Skillet Cornbread sea salted churned butter, honey	7.5	Ham & Fig fig jam, mascarpone, virginia ham	10.5	Churned charred tomato mint, roasted pepper dip, sour cream & onion dip	11.5
Buttermilk Biscuits sea salted churned butter, honey, jam	7.5	Roasted Chili jalapeño relish	10.5	Beef Tartare* capers, onion, deviled egg	13.5
Brie onion jam, crisp apple	10.5	Classic pimento cheese, green goddess, romesco, churned butter, honey	11.5	Virginia Ham & Biscuits three hams, tart jelly, churned butter, honey, whole grain mustard	15.5
Gramma Bev virginia ham, cookie spread	10.5	Chicken Liver Mousse tart jelly, pickled fennel	11.5		

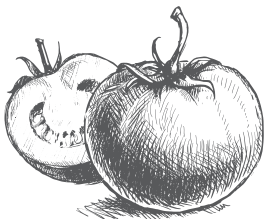
OYSTERS

½ Dozen Raw* classic or green apple mignonette or combo	13.5
½ Dozen Baked garlic romano or tomato relish or combo	19.5
½ Dozen Fried classic or spicy corn avocado or combo	19.5
Shooters* spicy tomato, pilsner, blood orange, vodka	9.5

Whirley Pop Kettle Corn	6.5	Pickled Vegetables	5.5	Glazed Bacon Lollis	11.5	Baby Cheeseburgers* choose: 3 or 6	11.5 • 16.5
Fried Green Tomatoes	9.5	Devil-ish Eggs* choose: classic or seafood combo	6.5 • 15.5	Garlic Black Pepper Wings	11.5	Seafood Tower* lobster, shrimp, oysters, crab	66.5
Chips, Rings, Crisps, Dips & Ciabatta	11.5	Blue Cheese Bacon Dates	11.5	Spicy Corn Crab Dip	16.5		

ENTRÉES

SOUPS, SMALL & ENTRÉE SALADS



Today's Soup	7.5	Many Vegetable avocado, egg, cannellini, peanuts, onion, romano	16.5	Blue Cheese Steak bacon, egg, balsamic onion, crispy shallots	19.5
Roasted Tomato Soup	7.5	Chicken Salad avocado, almonds, beets, blueberries, raisins	16.5	Spicy Ahi Tuna Poke* avocado, cabbage, onion, herbs, bell pepper	19.5
Farmers Salad avocado, dates, tomato, grapes, almonds, romano, olives	9.5 • 16.5	Fried Chicken onion, corn, apple, romano	16.5	Crab or Shrimp Louie* (combo +6)	20.5
Spinach Bacon Blue egg, apple, balsamic onion, crispy shallots	9.5 • 16.5	Ceviche & Greens* fried green tomato, avocado, cucumber	16.5		
Farro Arugula edamame, squash, pine nuts, dried fruit	9.5 • 16.5				

BURGERS & SANDWICHES

Served on breads mixed, shaped, and baked in our bakery.
choice of side: chips, fries, mini farmers salad, or coleslaw

Cheeseburger*	12.5
IMPOSSIBLE Burger <i>Made entirely from plants</i> for people who love meat. add: cheese +1	12.5
Chili Cheeseburger*	14.5
Avocado Bacon Burger*	14.5
Blue Cheese Balsamic Bacon Burger*	14.5
Goat Cheese Burger*	14.5
Big BBQ Cheeseburger*	16.5
Egg Salad*	11.5
Grilled Cheese & Tomato Soup	12.5
Turkey & Aged Provolone	12.5
Roasted Vegetable & Avocado	13.5
Cider Slaw Reuben	15.5
Spicy Fried Chicken	14.5
Prime Rib Dip*	19.5
Butcher's Hot Dogs & Rolls choose three: original, tomato chow-chow, blue cheese bacon, chili, chicken salad*, crab +3, pastrami +3, lobster +11	13.5

MEATLESS

Mushroom Gruyère Reuben	13.5	Many Vegetable Mushroom Loaf	17.5
Vegetable Tagliatelle	17.5	Cauliflower Steak & Risotto	17.5
Cranberry & Brie Vegetable Burger	14.5	Roasted Vegetable Platter	17.5



HANDMADE PASTAS

From scratch, every day, in our kitchen.

Seven Cheese Macaroni	14.5	Sausage Mushroom Gnocchi	18.5
Ham, Apple & Peas Macaroni & Cheese	16.5	Chicken Bolognese Bucatini	19.5
Butternut Squash Mascarpone Ravioli	16.5	Spicy Shrimp Marinara Bucatini	20.5
Southern Carbonara Bucatini	17.5	Shrimp & Eggplant Tagliatelle	20.5
Fried Eggplant Marinara Tagliatelle ricotta, mushroom cream	17.5	Lobster Macaroni & Cheese	30.5

• BUTCHER'S STUDIO •

choice of sides: crispy potato gratin or mashed potatoes, green beans or seasonal hearth vegetables.
add: shrimp +8, lump crab cake +12, lobster tail +16

Steak Frites 20.5	Ribeye 12 oz • 25.5	Filet 8 oz • 30.5	Prime Rib 10 oz • 25.5 14 oz • 29.5	Dry-Aged NY Strip Steak 12 oz • 37.5
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HEARTH FOODS

Roasted Turkey & Gravy mashed potatoes, green beans, cornbread stuffing	17.5	Campfire Trout with Lemon Butter sweet & sour tomato, spinach, mashed potatoes	19.5	Porchetta parsnip purée, rapini, cannellini	20.5	Marinated 4-Chop Lamb Rack fried potato salad	25.5
Yankee Pot Roast mashed potatoes	18.5	Stuffed Pork Tenderloin pancetta, collard greens, cornbread stuffing	20.5	Fork-Tender Pork Ribs fried potato salad, green beans	23.5	Slow-Braised Beef Short Rib mashed potatoes, daily vegetable	27.5
Meatloaf & Gravy mashed potatoes, daily vegetable	18.5			Steak & Enchiladas* street corn, avocado salad	20.5		



CHICKEN

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

Spicy Fried braised greens, grits, honey meunière, biscuit	17.5	Beer Can Chicken hearth vegetables, sautéed spinach	17.5
Southern Fried braised greens, mashed potatoes, gravy, chow-chow	17.5	Chicken Pot Pie	17.5
		Chicken & Spinach Enchiladas avocado salad	14.5

Spicy Fried Chicken & Jefferson Donut mac & cheese, green beans	17.5	Chicken Fried Steak & Jefferson Donut mac & cheese, green beans	17.5
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FROM THE SEA

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

Fish, Chips & Beer	16.5	Crab Cakes sautéed spinach, fries	30.5
Shrimp & Grits, Andouille	19.5	Scallops Meunière* butternut risotto	25.5
Cracker Crusted Shrimp cornbread, slaw, fries	19.5	Seared Tuna & Porchetta* creamed leeks, crispy potato gratin	26.5
Glazed Cedar Plank Salmon* mashed potatoes, hearth vegetables	25.5	Shrimp & Lobster Risotto portobello, herb cream	30.5

Today's Fish • MKT

choose your preparation style. served with mashed potatoes & sautéed green vegetable.	Simple Style salt, pepper, lemon, butter	Meunière butter, shallots, garlic, lemon	Napa Provençal capers, olives, cucumbers, red onion
	Sweet Onion balsamic red onion	Almond Crusted 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). *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.