

# STARTERS

## FARM BREADS

<b>Prosciutto</b> 11 fig, mascarpone, balsamic	<b>Avocado Toast</b> 11 lime, extra virgin olive oil	<b>Brie</b> 11 onion jam, crisp apple, brie	<b>Pesto</b> 11 tomato chow-chow, ricotta, pine nuts	<b>Smoked Salmon</b> 12 goat cheese, capers, asparagus, egg salad
<b>Pickled Vegetables</b> 6	<b>Fried Green Tomatoes</b> 10	<b>Blue Cheese Bacon Dates</b> 12	<b>Hot Crab &amp; Artichoke Dip</b> 15	<b>Baby Cheeseburgers</b> 13 • 18 choose: 3 or 6
<b>Whirley Pop Kettle Corn</b> 7	<b>Breads, Chips, Crisps</b> 11 romesco, pimento cheese, green goddess, onion dip	<b>Garlic Black Pepper Wings</b> 12	<b>Spicy Sausage PEI Mussels</b> 16	
<b>Skillet Cornbread</b> 8 ND honey butter, J.Q. Dickinson salt	<b>Glazed Bacon Lollis</b> 12			
<b>Devil-ish Eggs</b> 9 choose: classic, ham, or combo				

We are farmers. We are restaurateurs. Since 2008, we have been making everything we can from scratch, from our bread & butter to our booze, using ingredients from farmers we know. The family farmers of the North Dakota Farmers Union, who collectively own this restaurant, are represented on every plate, as are the country's founding mothers and fathers—who were also farmers.

Welcome to our table. We hope you enjoy all that is Founding Farmers.

— Mark Watne  
Farmer, Co-Owner, NDFU President

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

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## SOUPS & SALADS

SOUPS & SMALL SALADS			ENTRÉES				
<b>Today's Soup</b> 8	<b>Purple &amp; Black Kale</b> 10 hazelnuts, dates, radish, pecorino, lemon vinaigrette	<b>Good All Green</b> 14 mixed lettuce, broccolini, green beans, green apple, avocado, feta, toasted seeds, lemon vinaigrette	<b>Fried Chicken</b> 17 mixed lettuce, bacon, cheddar, avocado, onion, tomato, buttermilk herb dressing with honey mustard drizzle	<b>Roasted Tomato Soup</b> 8	<b>Spinach Bacon Blue</b> 10 apple, balsamic onions, egg, sherry vinaigrette	<b>Picnic Chicken Salad</b> 17 avocado, almonds, beets, blueberries, raisins on romaine leaves, champagne vinaigrette	<b>Blue Cheese Steak</b> 20 spinach, bacon, egg, apple, balsamic onion, crispy shallots, sherry vinaigrette
<b>Farmers Salad</b> 10 mixed lettuce, avocado, dates, tomato, grapes, almonds, parmesan, olives, champagne & sherry vinaigrettes	<b>Spicy Fried Chicken</b> 15	<b>Crazy Corn Chicken</b> 17 mixed lettuce, roasted sweet corn, hominy, caramel corn, avocado, mango, cotija, cornbread, chipotle buttermilk & cilantro lime vinaigrette	<b>Spicy Ahi Tuna Poke</b> 20 napa cabbage, avocado, bell pepper, onion, cilantro, basil, mint, sesame vinaigrette		<b>Reuben Melt</b> 16		<b>Half-Pound Louie</b> 23 choose: crab, shrimp, or combo iceberg lettuce, avocado, tomato, onion, lemon vinaigrette
SALAD ADD-ONS					<b>Prime Rib Dip</b> 20		
<b>Roasted Chicken</b> 6	<b>Filet</b> 8	<b>Grilled Shrimp</b> 8					
<b>Fried Chicken</b> 6	<b>Salmon</b> 8	<b>Scallops</b> 8					

## BURGERS & SANDWICHES

Served on breads mixed, shaped, and baked in our bakery.  
choice of side: chips, fries, or crop list side.

<b>Cheeseburger</b> 13	<b>Grilled Cheese &amp; Tomato Soup</b> 13 add: ham +3
<b>Chili Cheeseburger</b> 14	<b>Chicken or Egg Salad</b> 12
<b>Avocado Bacon Burger</b> 15	<b>Turkey Avocado</b> 13 green goddess, brie, goat cheese spread, multigrain
<b>Blue Cheese Balsamic Bacon Burger</b> 15	<b>Spicy Fried Chicken</b> 15
<b>Goat Cheese Burger</b> 15	<b>Reuben Melt</b> 16
<b>IMPOSSIBLE™ Burger</b> 16 Made entirely from plants for people who love meat. add: cheese +1	<b>Prime Rib Dip</b> 20

## HOT DOGS

Quarter-pound hot dogs from 44 Farms. 100% beef, premium steak cuts only. Nitrate free.

choice of side: chips, fries, or crop list side. double down dog +5

<b>Ball Park Dog</b> 11 yellow mustard, ketchup, relish, onion	<b>Philly Cheese Dog</b> 11 spicy brown mustard, grated onion, hot peppers
<b>Chicago Dog</b> 11 spicy brown mustard, tomato, onion, sweet relish, pickled peppers	<b>Texas Chili Dog</b> 11 pimento cheese, onion

## HANDMADE PASTA

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

<b>Seven Cheese Macaroni</b> 16 add: fried chicken tenders +6	<b>Goat Cheese Ravioli &amp; Chicken Cutlet</b> 19 butternut squash purée, pecan praline butter
<b>Ham, Apple &amp; Peas Macaroni &amp; Cheese</b> 17	<b>Sausage Mushroom Gnocchi</b> 19
<b>Butternut Squash Mascarpone Ravioli</b> 17	<b>Chicken Bolognese Bucatini</b> 20
<b>Straw &amp; Hay Bucatini</b> 17 bacon, mushrooms, asparagus, peas, corn, parmesan cream sauce	<b>Shrimp &amp; Sun-Dried Tomato Bucatini</b> 21
	<b>Crab Macaroni &amp; Cheese</b> 30

## WINTER STEWS

<b>Beef Burgoo</b> 15 carrot, onion, fennel, potatoes, bourbon	<b>Spicy Sirloin Chili</b> 15 sirloin medallions, english ale, kidney beans, onion, cheddar	<b>Pork &amp; Lentil</b> 15 poached egg, avocado, cotija, cilantro, lime	<b>New Brunswick</b> 15 roastisserie chicken, bacon, winter vegetables, barley
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## MEATLESS

<b>Mushroom Swiss Reuben</b> 14 choice of crop list side	<b>Cauliflower Steak</b> 18 mushroom risotto, sautéed green vegetables, tomato-cider glaze
<b>Roasted Vegetable &amp; Avocado Sandwich</b> 14 roasted peppers & eggplant, tomato, avocado, cucumber, goat cheese spread choice of crop list side	<b>IMPOSSIBLE™ Meatloaf</b> 23 vegetarian recipe using plant-based Impossible Burger, served with mashed potatoes, green beans

## SIGNATURES

<b>Chicken Pot Pie</b> 18	<b>Beer Can Roasted Chicken</b> 18 sautéed green vegetables, mashed potatoes	<b>Shrimp &amp; Grits, Andouille</b> 20
<b>Chicken Fried Steak</b> 18 mashed potatoes, green beans	<b>Yankee Pot Roast</b> 19 mashed potatoes, crispy onions	<b>Steak &amp; Enchiladas</b> 21
<b>Chicken &amp; Waffles</b> 18 mac & cheese, green beans	<b>Meatloaf &amp; Gravy</b> 19 green beans, mashed potatoes	<b>Farmhouse Platter</b> 22 baby cheeseburgers, chili dog, pork ribs, street corn, coleslaw

## FROM THE RANGE

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

choice of two crop list sides. add: shrimp +8, scallops+8, lump crab cake +12

<b>Herb-Crusted Prime Rib</b> 10 oz • 26   14 oz • 30 available after 5pm	<b>Steak Frites</b> 21 fries and choice of one crop list side	<b>Boneless Ribeye</b> 10 oz 26
	<b>Long-Roasted Pork Chop</b> 21	<b>Slow-Braised Beef Short Rib</b> 26
	<b>BBQ Pork Ribs</b> 24	<b>Dry-Aged NY Strip Steak</b> 12 oz 29
		<b>Center Cut Filet</b> 8 oz 34

## FROM THE SEA

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

<b>Fish, Chips &amp; Beer</b> 17 short white beer	<b>Glazed Cedar Plank Salmon</b> 26 mashed potatoes, sautéed green vegetables	<b>Simple Style</b> J.Q. Dickinson salt, pepper, lemon served with sautéed green vegetables, honey scotch carrots
<b>Chesapeake Wild Blue Catfish</b> 19 blackened, grits, sautéed green vegetables, mango pico de gallo, lemon butter	<b>Scallops Meunière</b> 26 butternut squash risotto	<b>Meunière</b> butter, shallots, garlic, lemon served with mashed potatoes & sautéed green vegetables
<b>Crispy Shrimp</b> 20 fries, coleslaw, cornbread	<b>Shrimp &amp; Crab Risotto</b> 31 mushroom & herb cream	<b>Napa Provençal</b> capers, olives, cucumbers, onions served with mashed potatoes & green beans
	<b>Crab Cakes</b> 31 fries, coleslaw	

## CROP LIST SIDES

6
<b>Sautéed Green Vegetables</b> zucchini, green beans, savoy cabbage
<b>Honey Scotch Carrots</b> pearl onions
<b>Green Beans</b> sea salt, butter
<b>Mushroom Barley Risotto</b>
<b>Baked Sweet Potatoes</b> pecan fig butter
<b>Mashed Potatoes</b>
<b>Seven Cheese Macaroni</b> +2

DEAR GUESTS WITH ALLERGIES, your safety is paramount. Our from-scratch kitchen includes an active bakery where 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.