

STARTERS

FARM BREADS

Prosciutto 11.99 fig, mascarpone, balsamic	Avocado Toast 11.99 lime, extra virgin olive oil	Brie 11.99 onion jam, crisp apple	Smoked Salmon 12.99 goat cheese, capers, asparagus, egg salad
Whirley Pop Kettle Corn 5.99	Breads, Chips, Crisps 10.99 romesco, pimento cheese, green goddess, onion dip	Hot Crab & Artichoke Dip 13.99	Baby Cheeseburgers 13.99 • 18.99 choose: 3 or 6
Skillet Cornbread 8.99 ND honey butter, J.Q. Dickinson salt	Glazed Bacon Lollis 10.99	Spicy Sausage PEI Mussels 16.99	Ahi Tuna Bites 13.99
Devil-ish Eggs 9.99 choose: classic, ham, or combo	Blue Cheese Bacon Dates 10.99		
Fried Green Tomatoes 10.99	Garlic Black Pepper Wings 12.99		

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*

4.5% TEMPORARY PANDEMIC SURCHARGE

As we chart a course for the survival of our restaurants, this dine-in only charge helps us cover pandemic-related expenses, including PPE.

SOUPS & SALADS

SOUPS & SMALL SALADS

Today's Soup 8.99	Gram's Caesar 10.99 romaine, parmesan, herb croutons
Roasted Tomato Soup 8.99	Purple & Black Kale 10.99 hazelnuts, dates, radish, pecorino, lemon vinaigrette
Farmers Salad 10.99 mixed lettuce, avocado, dates, tomato, grapes, almonds, parmesan, olives, champagne & sherry vinaigrettes	Spinach Bacon Blue 10.99 apple, balsamic onions, egg, sherry vinaigrette

SALAD ADD-ONS

Roasted Chicken 6	Steak 8	Grilled Shrimp 8
Fried Chicken 6	Salmon 8	Scallops 8

ENTRÉE SALADS

Good All Green 14.99 mixed lettuce, broccolini, green beans, green apple, avocado, feta, toasted seeds, lemon vinaigrette	Fried Chicken 17.99 mixed lettuce, bacon, cheddar, avocado, onion, tomato, buttermilk herb dressing with honey mustard drizzle
Picnic Chicken Salad 17.99 avocado, almonds, beets, blueberries, raisins on romaine leaves, champagne vinaigrette	Blue Cheese Steak 20.99 spinach, bacon, egg, apple, balsamic onion, crispy shallots, sherry vinaigrette
Crazy Corn Chicken 17.99 mixed lettuce, roasted sweet corn, hominy, caramel corn, avocado, mango, cotija, cornbread, chipotle buttermilk & cilantro lime vinaigrette	Spicy Ahi Tuna Poke 20.99 napa cabbage, avocado, bell pepper, onion, cilantro, basil, mint, sesame vinaigrette
	Half-Pound Louie 23.99 choose: crab, shrimp, or combo iceberg lettuce, avocado, tomato, onion, lemon vinaigrette

BURGERS & SANDWICHES

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

Cheeseburger 13.99	Grilled Cheese & Tomato Soup 13.99 add: ham +3
Chili Cheeseburger 14.99	Chicken or Egg Salad 12.99
Avocado Bacon Burger 15.99	Turkey Avocado 13.99 green goddess, brie, goat cheese spread, multigrain
Blue Cheese Balsamic Bacon Burger 15.99	Spicy Fried Chicken 15.99
Goat Cheese Burger 15.99	Reuben Melt 16.99
IMPOSSIBLE™ Burger 16.99 <i>Made entirely from plants for people who love meat.</i> add: cheese +1	Prime Rib Dip 20.99

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.

Seven Cheese Macaroni 16.99 add: fried chicken tenders +6	Goat Cheese Ravioli & Chicken Cutlet 19.99 butternut squash purée, pecan praline butter
Ham, Apple & Peas Macaroni & Cheese 17.99	Sausage Mushroom Gnocchi 19.99
Butternut Squash Mascarpone Ravioli 17.99	Chicken Bolognese Bucatini 20.99
Straw & Hay Bucatini 17.99 bacon, mushrooms, asparagus, peas, corn, parmesan cream sauce	Shrimp & Sun-Dried Tomato Bucatini 21.99
	Crab Macaroni & Cheese 30.99

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

Ball Park Dog 11.99 yellow mustard, ketchup, relish, onion	Philly Cheese Dog 11.99 spicy brown mustard, grated onion, hot peppers
Chicago Dog 11.99 spicy brown mustard, tomato, onion, sweet relish, pickled peppers	Texas Chili Dog 11.99 pimento cheese, onion

MEATLESS

Mushroom Swiss Reuben 14.99 choice of crop list side	Cauliflower Steak 18.99 mushroom risotto, green beans, tomato-cider glaze
Roasted Vegetable & Avocado Sandwich 14.99 roasted peppers & eggplant, tomato, avocado, cucumber, goat cheese spread choice of crop list side	IMPOSSIBLE™ "Meat"loaf 23.99 vegetarian recipe using plant-based Impossible Burger, served with mashed potatoes, green beans

WINTER STEWS

Cooked slow & low. Served with thick-cut ciabatta and a small farmers salad.

Beef Burgoo 15.99 potatoes, kentucky bourbon	Steak Chili 15.99 english ale, onion, kidney beans, cheddar crisps	Pork & Lentil 15.99 cilantro, lime, avocado, poached egg	New Brunswick 15.99 rotisserie chicken, bacon, lima beans, chickpeas, barley
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SIGNATURES

Chicken Pot Pie 18.99	Honey Thyme Chicken 18.99 mashed potatoes, green beans	Shrimp & Grits, Andouille 20.99
Chicken Fried Steak 18.99 mashed potatoes, green beans	Yankee Pot Roast 19.99 mashed potatoes, crispy onions	Steak & Enchiladas 21.99
Chicken & Waffles 18.99 mac & cheese, green beans	Meatloaf & Gravy 19.99 mashed potatoes, green beans	Farmhouse Platter 22.99 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. Truth, 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

Herb-Crusted Prime Rib
10 oz • 26.99 | 14 oz • 30.99
available after 5pm

Steak Frites 21.99 fries and choice of one crop list side	Boneless Ribeye 10 oz • 26.99
Long-Roasted Pork Chop 21.99	Slow-Braised Beef Short Rib 26.99
BBQ Pork Ribs 24.99	Dry-Aged NY Strip Steak 12 oz • 29.99
	Center Cut Filet 8 oz • 34.99

FROM THE SEA

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

Fish, Chips & Beer 17.99 short white beer	Glazed Cedar Plank Salmon 26.99 mashed potatoes, green beans
Chesapeake Wild Blue Catfish 19.99 blackened, grits, green beans, mango pico de gallo, lemon butter	Scallops Meunière 26.99 butternut squash risotto
Crispy Shrimp 20.99 fries, coleslaw, cornbread	Shrimp & Crab Risotto 31.99 mushroom & herb cream
	Crab Cakes 31.99 fries, coleslaw

TODAY'S FISH

MKT • choose preparation style.

Simple Style J.Q. Dickinson salt, pepper, lemon served with green beans & cilantro lime rice
Meunière butter, shallots, garlic, lemon served with mashed potatoes, asparagus
Napa Provençal capers, olives, cucumbers, onions served with mashed potatoes & green beans

CROP LIST SIDES

6.99

Sautéed Green Vegetables

Honey Scotch Carrots

Cilantro Lime Rice

Baked Sweet Potato
pecan fig butter

Mashed Potatoes

Seven Cheese Macaroni
+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.