We are farmers. We are restaurateurs. Since 2008, we have been making everything we can from scratch, from our bread & butter to our bones, 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 tables. We hope all that is Founding Farmers.

— Herb Waterman, Co-Owner NSFU President

— Michael Waterman & 6 Sisters Co-Owners, Farmers Restaurant Group

4.5% TEMPORARY PANDEMIC SURCHARGE

As we chart a course for the survival of this restaurant, this above all charge helps us cover pandemic-related expenses, including PPE.

Due to the high cost and limited supply, we are offering reduced menu items and options at this time.

We remain open for takeout only at all locations.

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 discussing with your server ingredients available to create a custom dish not on the menu. We cannot guaranty 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.