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 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

SOUPS & SMALL SALADS

Today's Soup 8.99
Roasted Tomato Soup 8.99
Farmers Salad 10.99
mixed lettuce, avocado, dates, tomato, grapes, almonds, parmesan, olives, champagne & sherry vinaigrettes

SALAD ADD-ONS
Roasted Chicken 6 Steak 8 Grilled Shrimp 8 Fried Chicken 6 Salmon 8 Scallops 8

HOT DOGS
Quarter-pound hot dogs from 44 Farms. 100% beef, premium steaks cut only. Nitrate free.
choice of side: chips, fries, or crop list side. double down dog $5
Park Ball Dog 11.99
Phillly Cheese Dog 11.99
Texas Chiil Dog 11.99

BURGERS & SANDWICHES

Cheeseburger 13.99
Chilli Cheeseburger 14.99
Avocado Bacon Burger 15.99
Blue Cheese Balsamic Bacon Burger 15.99
Goat Cheese Burger 15.99
IMPOSSIBLE™ Burger 16.99
More entirely from plants for people who love meat. add: cheese $1

HANDMADE PASTA
Chicken Pot Pie 18.99
Chicken Fried Steak 18.99
mashed potatoes, green beans
Chicken & Waffles 18.99
Pecan & green beans

MEATLESS
Mushroom Swiss Reuben 14.99
choice of crop list side
Roasted Vegetable & Avocado Sandwich 14.99
roasted peppers & eggplant, tomato, avocado, cucumber, goat cheese spread choice of crop list side

FROM THE RANGE
Herb-Crusted Prime Rib 21.99
Steak Frites and choice of one crop list side
Long-Roasted Pork Chop 21.99
BBQ Pork Ribs 24.99

FROM THE SEA
Premium. Sustainably wild-caught or sustainably farmed. Traceable.
Fish, Chips & Beer 17.99
short white beer
Chesapeake Wild Blue 19.99
Catfish
blackened, grits, green beans, mango pico de gallo, lemon butter
Crisy Shrimp 20.99
fries, cole slaw, cornbread

Smoked Salmon 12.99
good cheese, capers, asparagus, egg salad
Garlic Black Pepper Wings 12.99
Hot Crab & Artichoke Dip 15.99
Baby Cheeseburgers 13.99 – 18.99
choose: 3 or 6

TODAY’S FISH
MKT + choose preparation style.
Simple Style 10 oz
DG: salted, pepper, lemon served with green beans, honey scotch carrots
Meunière
butter, shallots, garlic, lemon served with mashed potatoes, asparagus
Napa Provençal
capers, olives, cucumbers, onions served with mashed potatoes & green beans

We are farmers. We are restaurateurs. Since 2008, we have been making everything we can from scratch, and we come from our butcher to our broiler, using ingredients from farmers we know.

We thank 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.

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

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

— Mark Wiback, Farmer. Co-Owner NSUF President
— Michael Vucurevich & Dan Simmons Co-Owners, Farmers Restaurant Group

4% TEMPORARY PANDEMIC SUBCOURAGE

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