

STARTERS

FARM BREADS

Prosciutto 13.50 fig, mascarpone, balsamic	Avocado Toast 13.50 lime, extra virgin olive oil	Brie 13.50 onion jam, crisp apple	Smoked Salmon* 14.50 goat cheese, capers, asparagus, egg salad
Whirley Pop Kettle Corn 7.50	Breads, Chips, Crisps 12.50 romesco, pimento cheese, green goddess, onion dip	Ahi Tuna Bites* 15.50	Baby Cheeseburgers* 15.50 • 20.50 choose: 3 or 6, served with fries
Skillet Cornbread 10.50 ND honey butter, J.Q. Dickinson salt	Blue Cheese Bacon Dates 12.50	Hot Crab & Artichoke Dip 16.50	Spicy Sausage PEI Mussels 19.50
Devil-ish Eggs 11.50 choose: classic, ham, or combo	Pickled Garden Vegetables 12.50	Garlic Black Pepper Wings 14.50	
Fried Green Tomatoes 12.50	Spinach Dip 14.50		
Glazed Bacon Lollis 12.50			

5% RESTAURANT RECOVERY CHARGE

While there are many ways society is rebuilding itself post-pandemic, there continues to be devastating and long-lasting impacts on the full-service restaurant industry. Our recovery charge was created so that we can continue to operate as a viable business, employer, and neighbor. The charge helps cover pandemic-related losses and debts; vaccines, boosters, and mental health services for our team members and their families; as well as our ongoing community efforts. We appreciate your continued support by dining in our restaurants.

We are farmers. We are restaurateurs. Together, we created this restaurant. We make everything we can from scratch, from our bread to our booze, using ingredients from farmers we know and trust. The family farmers of the North Dakota Farmers Union, who collectively own this restaurant, are represented on every plate and directly benefit when you enjoy our food and drink. This is what it means to be farmer-owned. Welcome to our table.

— Mark Watne
Farmer, Co-Owner, NDFU President
— Michael Vucurevich & Dan Simons
Co-Owners, Farmers Restaurant Group

SOUPS & SALADS

SOUPS & SMALL SALADS

Today's Soup 9.99	Caesar Salad 12.50 little gem lettuce, parmigiano-romano, pecorino, biscuit & cornbread croutons
Roasted Tomato Soup 9.99	Purple & Black Kale 12.50 hazelnuts, dates, radish, pecorino, lemon vinaigrette
Farmers Salad* 12.50 mixed lettuce, avocado, dates, tomato, grapes, almonds, parmesan, olives, champagne & sherry vinaigrettes	Spinach Bacon Blue 12.50 apple, balsamic onions, egg, sherry vinaigrette

ENTRÉE SALADS

Good All Green 16.50 mixed lettuce, broccolini, green beans, green apple, avocado, feta, toasted seeds, lemon vinaigrette	Fried Chicken 19.50 mixed lettuce, bacon, cheddar, avocado, onion, tomato, buttermilk herb dressing with honey mustard drizzle
Picnic Chicken Salad* 19.50 avocado, almonds, beets, blueberries, raisins on romaine leaves, champagne vinaigrette	Blue Cheese Steak* 22.50 spinach, bacon, egg, apple, balsamic onion, crispy shallots, sherry vinaigrette
Crazy Corn Chicken 19.50 mixed lettuce, roasted sweet corn, hominy, caramel corn, avocado, mango, cotija, cornbread, simple vinaigrette	Spicy Ahi Tuna Poke* 22.50 napa cabbage, avocado, bell pepper, onion, cilantro, basil, mint, sesame vinaigrette
	Louie Cobb 25.50 choose: shrimp, crab +2, or combo +1 romaine, avocado, tomato, egg, danish blue cheese, green onion, lemon vinaigrette

SALAD ADD-ONS

Roasted Chicken 6.50	Steak* 8.50	Grilled Shrimp 8.50
Fried Chicken 6.50	Salmon* 8.50	Scallops* 10.50

BURGERS & SANDWICHES

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

Cheeseburger* 15.50	Egg Salad 10.99
Chili Cheeseburger* 16.50	Chicken Salad 15.50
Avocado Bacon Cheeseburger* 17.50	Grilled Cheese & Tomato Soup 15.50 add: ham +3
Blue Cheese Balsamic Bacon Burger* 17.50	Turkey Avocado 15.50 green goddess, brie, goat cheese spread, multigrain
Goat Cheese Burger* 17.50	Spicy Fried Chicken 17.50
Our Best Veggie Cheeseburger 18.50 muenster, whole grains, black beans, sweet potatoes, beets	Pastrami Reuben 18.50
	Prime Rib Dip 22.50

HANDMADE PASTA

From scratch, every day, in our kitchen.

Seven Cheese Macaroni 18.50 add: fried chicken tenders +6	Goat Cheese Ravioli & Chicken Cutlet 21.50 butternut squash purée, pecan praline butter
Ham, Apple & Peas Macaroni & Cheese 19.50	Sausage Mushroom Gnocchi 21.50
Butternut Squash Ravioli 19.50	Chicken Bolognese Bucatini 22.50
Straw & Hay Bucatini 19.50 bacon, mushrooms, asparagus, peas, corn, parmesan cream sauce	Shrimp & Sun-Dried Tomato Bucatini 23.50
	Crab Macaroni & Cheese 32.50

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

Ball Park Dog 13.50 yellow mustard, ketchup, relish, onion	Philly Cheese Dog 13.50 pickled hot peppers, 3 cheese sauce
Chicago Dog 13.50 spicy brown mustard, tomato, onion, relish, pickled peppers	Texas Chili Dog 13.50 spicy mustard, grated onion, pimento cheese

MEATLESS

Mushroom Swiss Reuben 16.50 choice of crop list side	Cauliflower Steak 20.50 mushroom risotto, green beans, tomato-cider glaze
Roasted Vegetable, Avocado & Brie Sandwich 16.50 apple walnut raisin bread	Veggie Loaf 25.50 mashed potatoes, roasted cauliflower & brussels sprouts, mushroom gravy

SIGNATURES

Chicken Pot Pie 20.50	Honey Thyme Spatchcock Chicken 20.50 mashed potatoes, green beans	Shrimp & Grits, Andouille 22.50
Chicken Fried Steak 20.50 mashed potatoes, green beans	Yankee Pot Roast 21.50 mashed potatoes, crispy onions	Steak & Enchiladas* 23.50
Chicken & Waffles 20.50 mac & cheese, green beans	Meatloaf & Gravy 21.50 mashed potatoes, green beans	Farmhouse Platter 24.50 baby cheeseburgers, chili dog, pork ribs, street corn, coleslaw

FROM THE RANGE

We collaborate with independent ranchers in the mid-Atlantic to buy our meat.
choice of two crop list sides. add: shrimp +8.50, scallops*+10.50, lump crab cake +12.50

SPRING CROP LIST SIDES

8.99 • serves 2
Asparagus
parmesan, lemon zest
French-Cut Green Beans
Zucchini & Peas
fresh herbs, onion
Coleslaw
Mashed Potatoes
Seven Cheese Macaroni +2

Herb-Crusted Prime Rib*
10 oz • 28.99 | 14 oz • 32.99
available after 5pm

Steak Frites* 23.99 fries and choice of one crop list side	Slow-Braised Beef Short Rib 28.99
Long-Roasted Pork Chop 23.99	Ribeye* 10 oz • 30.99
BBQ Pork Ribs 26.99	Aged NY Strip* 12 oz • 31.99
	Filet * 8 oz • 37.99

FROM THE SEA

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

Fish, Chips & Beer 19.99 short white beer	Glazed Cedar Plank Salmon* 28.99 mashed potatoes, green beans
Chesapeake Wild Blue Catfish 21.99 blackened, grits, green beans, mango pico de gallo, lemon butter	Scallops Meunière* 28.99 butternut squash risotto
Crispy Shrimp 22.99 fries, coleslaw, cornbread	Crab Cakes 32.99 fries, coleslaw
	Shrimp & Crab Risotto 33.99 mushroom & herb cream

TODAY'S FISH

MKT • choose preparation style.

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

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). *This item may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially individuals with certain medical conditions.