

STARTERS

FARM BREADS

Prosciutto 12.50 fig, mascarpone, balsamic	Avocado Toast 12.50 lime, extra virgin olive oil	Brie 12.50 onion jam, crisp apple	Smoked Salmon* 13.50 goat cheese, capers, asparagus, egg salad
Whirley Pop Kettle Corn 6.50	Breads, Chips, Crisps 11.50 romesco, pimento cheese, green goddess, onion dip	Hot Crab & Artichoke Dip 14.50	Baby Cheeseburgers* 14.50 • 19.50 choose: 3 or 6, served with fries
Skillet Cornbread 9.50 ND honey butter, J.Q. Dickinson salt	Glazed Bacon Lollis 11.50	Spicy Sausage PEI Mussels 17.50	Ahi Tuna Bites* 14.50
Devil-ish Eggs 10.50 choose: classic, ham, or combo	Blue Cheese Bacon Dates 11.50		
Fried Green Tomatoes 11.50	Garlic Black Pepper Wings 13.50		

5% RESTAURANT RECOVERY CHARGE

As we continue to chart a course forward from the devastating pandemic impact on the restaurant industry, this charge supports increased supply chain costs, pandemic-related expenses, and helps the restaurant continue to be a viable business and employer as we strive for a "new normal."

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*

SOUPS & SALADS

SOUPS & SMALL SALADS

Today's Soup 9.50	Gram's Caesar 11.50 romaine, parmesan, herb croutons
Roasted Tomato Soup 9.50	Purple & Black Kale 11.50 hazelnuts, dates, radish, pecorino, lemon vinaigrette
Farmers Salad* 11.50 mixed lettuce, avocado, dates, tomato, grapes, almonds, parmesan, olives, champagne & sherry vinaigrettes	Spinach Bacon Blue 11.50 apple, balsamic onions, egg, sherry 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

ENTRÉE SALADS

Good All Green 15.50 mixed lettuce, broccolini, green beans, green apple, avocado, feta, toasted seeds, lemon vinaigrette	Fried Chicken 18.50 mixed lettuce, bacon, cheddar, avocado, onion, tomato, buttermilk herb dressing with honey mustard drizzle
Picnic Chicken Salad* 18.50 avocado, almonds, beets, blueberries, raisins on romaine leaves, champagne vinaigrette	Blue Cheese Steak* 21.50 spinach, bacon, egg, apple, balsamic onion, crispy shallots, sherry vinaigrette
Crazy Corn Chicken 18.50 mixed lettuce, roasted sweet corn, hominy, caramel corn, avocado, mango, cotija, cornbread, simple vinaigrette	Spicy Ahi Tuna Poke* 21.50 napa cabbage, avocado, bell pepper, onion, cilantro, basil, mint, sesame vinaigrette
	The Louie 24.50 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* 14.50	Grilled Cheese & Tomato Soup 14.50 add: ham +3
Chili Cheeseburger* 15.50	Chicken or Egg Salad 13.50
Avocado Bacon Burger* 16.50	Turkey Avocado 14.50 green goddess, brie, goat cheese spread, multigrain
Blue Cheese Balsamic Bacon Burger* 16.50	Spicy Fried Chicken 16.50
Goat Cheese Burger* 16.50	Reuben Melt 17.50
IMPOSSIBLE™ Burger 17.50 made entirely from plants for people who love meat. add: cheese +1	Prime Rib Dip 21.50

HANDMADE PASTA

From scratch, every day, in our kitchen.

Seven Cheese Macaroni 17.50 add: fried chicken tenders +6	Goat Cheese Ravioli & Chicken Cutlet 20.50 butternut squash purée, pecan praline butter
Ham, Apple & Peas Macaroni & Cheese 18.50	Sausage Mushroom Gnocchi 20.50
Butternut Squash Mascarpone Ravioli 18.50	Chicken Bolognese Bucatini 21.50
Straw & Hay Bucatini 18.50 bacon, mushrooms, asparagus, peas, corn, parmesan cream sauce	Shrimp & Sun-Dried Tomato Bucatini 22.50
	Crab Macaroni & Cheese 31.50

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. double down dog +5

Ball Park Dog 12.50 yellow mustard, ketchup, relish, onion	Philly Cheese Dog 12.50 spicy brown mustard, grated onion, hot peppers
Chicago Dog 12.50 spicy brown mustard, tomato, onion, relish, pickled peppers	Texas Chili Dog 12.50 pimento cheese, onion

MEATLESS

Mushroom Swiss Reuben 15.50 choice of crop list side	Cauliflower Steak 19.50 mushroom risotto, green beans, tomato-cider glaze
Roasted Vegetable & Avocado Sandwich 15.50 roasted peppers & eggplant, tomato, avocado, cucumber, goat cheese spread choice of crop list side	IMPOSSIBLE™ "Meat"loaf 24.50 vegetarian recipe using plant-based Impossible Burger, served with mashed potatoes, green beans

SIGNATURES

Chicken Pot Pie 19.50	Honey Thyme Spatchcock Chicken 19.50 mashed potatoes, green beans	Shrimp & Grits, Andouille 21.50
Chicken Fried Steak 19.50 mashed potatoes, green beans	Yankee Pot Roast 20.50 mashed potatoes, crispy onions	Steak & Enchiladas* 22.50
Chicken & Waffles 19.50 mac & cheese, green beans	Meatloaf & Gravy 20.50 mashed potatoes, green beans	Farmhouse Platter 23.50 baby cheeseburgers, chili dog, pork ribs, street corn, coleslaw

FROM THE RANGE

We collaborate with independent ranchers in the mid-Atlantic to buy our beef. Our pork is from Leidy's in Souderton, PA.

choice of two crop list sides. add: shrimp +8.50, scallops*+10.50, lump crab cake +12.50

Herb-Crusted Prime Rib*
10 oz • 27.99 | 14 oz • 31.99
available after 5pm

Steak Frites* 22.99 fries and choice of one crop list side	Slow-Braised Beef Short Rib 27.99
Long-Roasted Pork Chop 22.99	Ribeye* 10 oz • 29.99
BBQ Pork Ribs 25.99	Aged NY Strip* 12 oz • 30.99
	Filet* 8 oz • 36.99

SPRING CROP LIST SIDES

7.99

Honey Scotch Carrots

Asparagus
parmesan, lemon zest

Warm Lentil Salad

Cauliflower Rice & Peas

Mashed Potatoes

Seven Cheese Macaroni +2

FROM THE SEA

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

Fish, Chips & Beer 18.99 short white beer	Glazed Cedar Plank Salmon* 27.99 mashed potatoes, green beans
Chesapeake Wild Blue Catfish 20.99 blackened. grits, green beans, mango pico de gallo, lemon butter	Scallops Meunière* 27.99 butternut squash risotto
Crispy Shrimp 21.99 fries, coleslaw, cornbread	Shrimp & Crab Risotto 32.99 mushroom & herb cream
	Crab Cakes MKT fries, coleslaw

TODAY'S FISH

MKT • choose preparation style.

Simple Style J.Q. Dickinson salt, pepper, lemon served with green beans, cauliflower rice & peas
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.