

STARTERS

BREAD BITES



Our breads are mixed, shaped, and baked in small batches daily.

Coupla' Buttermilk Biscuits cultured butter, house jam	6.99	Avocado Toast lime, extra virgin olive oil	7.99	Smoked Salmon Farm Bread* goat cheese, capers, asparagus, egg salad	8.99
Prosciutto Farm Bread fig, mascarpone, balsamic	7.99	Brie Farm Bread onion jam, crisp apple	7.99	Skillet Cornbread ND honey butter, J.Q. Dickinson salt	9.99
Whirley Pop Kettle Corn	8.50	Blue Cheese Bacon Dates	13.50	Baby Cheeseburgers* choose: 3 or 6, served with fries	16.50 • 21.50
Devil-ish Eggs choose: classic, ham, or combo	12.50	Chips & Dips guacamole, salsa, pimento cheese	13.50	Ahi Tuna Bites*	16.50
Fried Green Tomatoes	13.50	Spinach Dip	15.50	Hot Crab & Artichoke Dip	17.50
Glazed Bacon Lollis	13.50	Garlic Black Pepper Wings	15.50	Spicy Sausage PEI Mussels grilled ciabatta	21.50

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

add: herb chicken +8.50, fried chicken tenders +8.50, steak* +70.50, salmon* +10.50, shrimp +70.50, scallops* +12.50

SOUPS & SMALL SALADS

Today's Soup	9.50	Purple & Black Kale hazelnut, date, radish, pecorino romano, lemon vinaigrette	14.50
Roasted Tomato Soup	9.50	Spinach Bacon Blue apple, balsamic onion, egg, crispy shallot, sherry vinaigrette	14.50
Farmers Salad* mixed lettuce, avocado, date, tomato, grape, almond, parmesan, olive, champagne & sherry vinaigrettes	14.50	Caesar Salad little gem lettuce, parmigiano reggiano, pecorino romano, biscuit & cornbread croutons	14.50

ENTRÉE SALADS

Good All Green mixed lettuce, broccoli, green bean, green apple, avocado, feta, toasted seeds, lemon & garlic herb vinaigrettes	18.50	Crazy Corn Chicken mixed lettuce, roasted sweet corn, hominy, caramel corn, avocado, mango, cotija, cornbread, simple vinaigrette, chipotle buttermilk	21.50
Chicken Salad* hand-pulled roasted chicken salad with fresh herbs & golden raisins, served atop romaine hearts with avocado, tomato, beet, almond & blueberry tossed in champagne vinaigrette	19.50	Spicy Ahi Tuna Poke* napa cabbage, avocado, bell pepper, onion, cilantro, basil, mint, sesame vinaigrette	24.50
Fried Chicken Salad* mixed lettuce, bacon, cheddar, avocado, onion, tomato, buttermilk ranch dressing with honey mustard drizzle	19.50	Louie Cobb choose: shrimp, crab +2, or combo +1 romaine, avocado, tomato, egg, danish blue cheese, green onion, lemon vinaigrette	27.50



BURGERS & DOGS

House-ground, hand-formed burger patties. Quarter-pound, nitrate-free hot dogs made from 100% beef. choice of side: chips, fries, coleslaw, or crop list side

Cheddar Cheeseburger* add: avocado +\$3, bacon +\$3, chili +\$3	17.50	Goat Cheese Burger* balsamic onions, bread & butter pickles, lemon aioli	19.50
Our Best Veggie Cheeseburger muenster, whole grains, black bean, sweet potato, beet	17.50	Ball Park Dog yellow mustard, ketchup, relish, onion	15.50
Blue Cheese Balsamic Bacon Burger* kaiser roll	19.50	Chili Dog spicy mustard, grated onion, pimento cheese	15.50

CHICKEN

Humanely raised on independently-owned American family farms with an all-vegetarian diet and no antibiotics ever.



Fried Chicken choose: southern or spicy buttermilk biscuit, mashed potatoes, braised collard greens & cabbage, white gravy	24.50	Fried Chicken & Waffle choose: southern or spicy seven cheese macaroni, green beans, white gravy, maple syrup	24.50
Honey Thyme Spatchcock Chicken mashed potatoes, green beans	24.50	Classic Chicken Milanese arugula salad	24.50

SANDWICHES

All bread is mixed, shaped, and baked in our bakery. choice of side: chips, fries, coleslaw, or crop list side

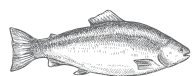
Egg Salad	12.50	Roasted Vegetable, Avocado & Brie apple walnut raisin bread	18.50
Chicken Salad cranberry orange bread	17.50	Spicy Fried Chicken	19.50
BLT with Roasted Turkey & Avocado lemon aioli, sourdough	17.50	Shaved Pastrami Melt	20.50
Grilled Cheese & Tomato Soup	17.50	Prime Rib Dip* kaiser roll	21.50

SIGNATURES

Crop List Platter choice of three crop list sides	19.50	Meatloaf & Gravy mashed potatoes, green beans	25.50
Chicken Pot Pie	22.50	Shrimp & Grits, Andouille	25.50
Veggie Loaf mashed potatoes, mushroom gravy, choice of one crop list side	23.50	Chicken Fried Steak & Waffle seven cheese macaroni, green beans, white gravy, maple syrup	26.50
Yankee Pot Roast mashed potatoes, crispy onions	24.50	Farmhouse Platter fried chicken, BBQ pork ribs, baby cheeseburgers, street corn, coleslaw	27.50

HANDMADE PASTA

Butternut Squash Ravioli & Brussels	19.50	Ham, Apple & Peas Macaroni & Cheese	21.50	Sausage Mushroom Ricotta Gnocchi	24.50	Shrimp & Sun-Dried Tomato Linguine	25.50
Seven Cheese Macaroni	20.50	Goat Cheese Ravioli & Chicken Cutlet butternut squash purée, pecan praline butter	23.50	Chicken Bolognese Linguine	24.50	Crab Macaroni & Cheese	35.50
Straw & Hay Linguine bacon, mushrooms, asparagus, peas, corn, parmesan cream sauce	21.50						



PREMIUM SEAFOOD

Sustainably wild-caught or sustainably farmed. Traceable.

TODAY'S FISH

MKT • choose preparation style.

Simple Style

J.Q. Dickinson salt, pepper, lemon, mashed potatoes, green beans

Mojito Spring Onion

Cuban black beans, sweet & sour tomatoes, jasmine rice

Apricot Mustard

sautéed Tuscan kale & curly spinach, wild mushroom risotto

Vera Cruz

artichoke hearts, green onion, sweet & sour tomatoes, olives, basil, parsley, chili flakes, ricotta gnocchi

Poached

cannellini & lima beans, fennel, carrot, cauliflower, fresh corn, asparagus, oyster mushroom, peas, shallot, mashed potatoes, cilantro corn bisque

Fish, Chips & Beer short white beer	23.99
Blackened Chesapeake Wild Blue Catfish parmesan grits, green beans, mango pico de gallo, lemon butter	24.99
Cracker-Crusted Shrimp fries, coleslaw, cornbread	25.99
Fishers Fry Combo shrimp, white fish, crab cake, fries, coleslaw	30.99
Glazed Cedar Plank Salmon* mashed potatoes, green beans	33.99
Scallops Meunière* butternut squash risotto	33.99
Shrimp & Crab Risotto wild mushrooms, lemon herb cream	35.99
Crab Cakes fries, coleslaw	36.99

FROM THE RANGE

We collaborate with independent ranchers in the mid-Atlantic to buy our meat.

Long-Roasted Pork Chop	26.99	BBQ Pork Ribs fries, green beans, coleslaw	29.99
Steak Frites* fries, choice of one crop list side	27.99	Slow-Braised Beef Short Rib	31.99
Steak & Enchiladas* avocado salad, street corn	28.99		

Served with mashed potatoes or fries and choice of one crop list side. add: shrimp +10.50, scallops* +12.50, crab cake +14.50

Herb-Crusted Prime Rib*

10 oz • 36.99
au jus, horseradish cream
available after 5pm

Ribeye* 10 oz • 35.99

Aged NY Strip* 12 oz • 36.99

Filet * 8 oz • 41.99

SPRING CROP LIST SIDES

serves 2 • 9.99

Falafel
chickpea, onion, garlic, parsley, cumin, coriander, cardamom, spicy mayo, tartar

Sautéed Tuscan Kale & Curly Spinach
maple-mustard apricot butter

Crunchy Broccoli Chopped Salad
jicama, cabbage, carrot, golden raisins, dried apricot, toasted almond & sunflower seeds, green onion, fresh blueberries, mint, maple tahini

Jumbo Asparagus
salt, pepper, garlic

Roasted Golden Beets & Radish Medley
fennel, dill, parsley, golden raisins, roasted pistachio, feta, maple tahini