STARTERS

BREAD BITES

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

Coupla' Buttermilk Biscuits butter, seasonal house jam	6.99	Avocado Toast lime, extra virgin olive oil	7.99	Smoked Salmon Farm Bread* 8 goat cheese, capers, egg salad	3.99
Prosciutto Fig Farm Bread mascarpone, balsamic glaze	7.99	Brie Apple Farm Bread onion preserves	7.99	Skillet Cornbread & Honey Butter 9	9.99
Whirley Pop Kettle Corn	8.99	Corn Tortilla Chips & Dips	13.99	Mini Spicy Tuna Wontons* 16	5.99
Devil-ish Eggs	12.99	guacamole, salsa, pimento cheese		Hot Crab & Artichoke Dip 17	7.99
choose: classic or bacon		Spinach Dip & Corn Tortilla Chips	15.99	Spicy Sausage PEI Mussels 21	1.99
Fried Green Tomatoes	13.99	Garlic Black Pepper Wings	15.99	grilled ciabatta	
herb goat cheese, green goddess		Baby Smash Cheeseburgers*	16.99		
Cinnamon Sugar Bacon Lollis	13.99	griddled onion, Louie, tartar			
Balsamic Bacon Blue Dates	13 99				

DC OPERATIONAL SURCHARGE Due to DC's legislated labor cost increases (Initiative 82), we've added a 5% surcharge on all dine-in checks. This is not a gratuity. We appreciate your understanding & support.

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 +8.99, fried chicken tenders +8.99, steak* +10.99, salmon* +10.99, shrimp +10.99, scallops* +12.99

SOUPS & SMALL SALADS

14.

Today's Soup	9
Roasted Tomato Soup	9
Farmers Salad* avocado, date, tomato, grape, aln parmigiano reggiano, olive, cham & sherry vinaigrettes	
I Halls Come Conserve	1.4

Little Gem Caesar* parmesan, pecorino romano, biscuit & cornbread croutons

9.99 9.99	Purple & Black Kale hazelnut, date, radish, pecorino ra lemon vinaigrette	14.99 omano,
14.99 , ne	Spinach Bacon Blue apple, balsamic onion, egg, crispy shallot, sherry vinaigrette	14.99

Good All Green 14.99 14.99 broccoli, green bean, apple, avocado, feta, toasted seeds, lemon & garlic herb vinaigrettes

ENTRÉE SALADS

CHICKEN Humanely raised on American family farms with an

all-vegetarian diet and no antibiotics

24.99

SIGNATURES

19.99

22.99

23.99

24.99

Hand-Pulled Chilled Chicken* 19.99 roasted chicken salad with fresh herbs & golden raisins, served atop romaine hearts with avocado, tomato, beet, almond & blueberry tossed in champagne vinaigrette

Fried Chicken Salad* 19.99 bacon, cheddar, avocado, onion, tomato, buttermilk ranch dressing with honey mustard drizzle

Crazy Corn Chicken 21.99 roasted sweet corn, hominy, caramel corn, avocado, mango, cotija, cornbread, simple vinaigrette, chipotle buttermilk

Honey Thyme Spatchcock

mashed potatoes, green beans

mashed potatoes, mushroom gravy,

mashed potatoes, crispy onions

Classic Chicken Milanese

Chicken

arugula salad

Crop List Platter

three crop list sides

Chicken Pot Pie

one crop list side

Yankee Pot Roast

Veggie Loaf

Spicy Ahi Tuna & Avocado Poke*

napa cabbage, bell pepper, onion, cilantro, crispy wontons, sesame seeds, simple vinaigrette

24.99

24.99

24.99

25.99

25.99

27.99

Louie Cobb 27.99 choose: shrimp, crab +2, or combo +1 avocado, egg, blue cheese, tomato, green onion, lemon vinaigrette

24.99 OUR FRIED CHICKEN

cabbage

choose: southern or spicy

Fried Chicken & Biscuit

Fried Chicken & Waffle

Meatloaf & White Gravy

Shrimp & Grits, Andouille

white gravy, maple syrup

Farmhouse Platter

bacon, tomato

mashed potatoes, collard greens &

seven cheese macaroni, green beans

mashed potatoes, green beans, au jus

seven cheese macaroni, green beans,

fried chicken, BBQ pork ribs, baby

Chicken Fried Steak & Waffle 26.99



BURGERS

17.99

House-ground, hand-formed burgers choice of side: chips, fries, coleslaw, or crop list side

Cheddar Cheeseburger* add: avocado +\$3, bacon +\$3

Our Best Veggie Cheeseburger 17.99 muenster, whole grains, black bean, sweet potato, beet

Blue Cheese Bacon Burger* 19.99 balsamic onion. lemon aioli **Goat Cheese Burger*** 19.99

balsamic onions, bread & butter pickles,

SANDWICHES

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

Egg Salad	12.99
Chicken Salad cranberry orange bread	17.99
Roasted Turkey BLT & Avocado sourdough, lemon aioli	17.99
Grilled Cheese & Tomato Soup multigrain, cheddar, muenster, gruyè	

9	Roasted Veggie, Avocado & Brie 18.99 apple walnut raisin bread, Louie		
2	Bucky's Hot Fried Chicken brioche, muenster, coleslaw	19.99	
9	Shaved Pastrami Melt	20.99	
9	Prime Rib Dip* kaiser roll, gruyère, griddled onion, mayo, au jus	21.99	

Butternut Squash & Mascarpon Ravioli	Ham, Ap & Cheese	
sage brown butter		Goat Ch
Seven Cheese Macaroni	20.99	Cutlet
Straw & Hay Linguine bacon, mushrooms, peas, corn,	21.99	butternut praline bu
parmesan cream sauce		

9.99	Ham, Apple & Peas Macaroni & Cheese	21.99
	Goat Cheese Ravioli & Chicken	23.99
0.99	Cutlet	
21.99	butternut squash purée, pecan praline butter	

Sausage, Mushroom & Amaretto 24.99		Shrimp & Sun-Dried To	
Cream Ricotta Gnocchi		Linguine	
Chicken Bolognese Linguine	24.99	Crab Macaroni & Chee	

smash cheesburgers, street corn,	5
Shrimp & Sun-Dried Tomato Linguine	25.99
Crab Macaroni & Cheese	35.99

FROM THE RANGE

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

28.50

29.50

Long-Roasted Pork Chop 27.50 BBQ Pork Ribs mashed potatoes, one crop list side

30.50 fries, green beans, coleslaw

Slow-Braised Beef Short Rib 32.50

mashed potatoes, one crop list side

PREMIUM SEAFOOD

Sustainably wild-caught or sustainably farmed. Traceable.

Fish, Chips & Slaw

lemon aioli

FRESH SEASONAL CATCH

choose preparation style • MKT

Simple Style

blistered tomatoes, lemon, fresh herbs, two crop list sides

Lemon Butter

warm spaghetti squash, stracciatella cheese, balsamic glaze, marinated tomatoes, chives

Pan-Seared Panzanella

heirloom, campari & cherry tomato medley, red onion, capers, pepperoncini, sourdough croutons. pesto drizzle & balsamic glaze

Blackened

house-made crab ravioli, sweet potato peach puree, old bay maple butter, chives

Parmesan Rosemary-Crusted

warm summer squash & white bean salad, pistachio pesto butter

Blackened Chesapeake Wild Blue Catfish

cheesy cheddar grits, green beans, mango pico de gallo, lemon butter

Cracker-Crusted Shrimp fries, coleslaw, cornbread

Fishers Fry Combo shrimp, white fish, crab cake, fries, coleslaw

Glazed Cedar Plank Salmon* 34.50

mashed potatoes, green beans

Scallops Meunière*

butternut squash risotto

Shrimp & Crab Risotto 36.50 wild mushrooms, lemon herb cream

Crab Cakes, Fries & Slaw lemon butter sauce

A 22% gratuity will automatically be applied to parties of 8 or more. DEAR GUESTS WITH ALLERGIES, your safety is paramount. Not all ingredients are listed. Because of our scratch kitchen, we strongly recommend individuals with severe allergies susceptible to cross-contact do not dine in the restaurant as we cannot guarantee your safety. *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.

Steak Frites fries, one crop list side

Chimichurri Skirt Steak & Chicken Enchiladas*

street corn, guacamole, cotija

26.50

24.50

25.50

31.50

34.50

37.50

HANDMADE PASTA

Served with mashed potatoes or fries and one crop list side. add: shrimp +10.99. scallops*+12.99. crab cake +14.99

Herb-Crusted Prime Rib*	Ribeye*	12 oz • 36.50
10 oz • 37.50 au jus, horseradish cream	Aged NY Strip*	10 oz • 37.50
available after 5pm	Filet *	8 oz • 42.50

SEASONAL CROP LIST SIDES

serves 2 • 10.99

Warm Summer Squash & White Bean Salad

eggplant, peppers, onion. garlic, fresh herbs, balsamic glaze, parmigiano reggiano

Corn Pudding

dried corn & cinnamon brown sugar dusting

Roasted Heirloom Carrots

Founding Spirits Bourbon-orange glaze

Sugar Snap & Snow Peas

pickled red onion, basil, chives, extra virgin olive oil

Toasted Garlic Broccolini & Spaghetti Squash Slaw

green & napa cabbage, celery. mint, green onion, cilantro, soy glaze, pumpkin & sunflower seeds

Fried Okra spicy mayo, tartar sauce