

STARTERS

FARM BREADS

Prosciutto 14.50 fig, mascarpone, balsamic	Avocado Toast 14.50 lime, extra virgin olive oil	Brie 14.50 onion jam, crisp apple	Smoked Salmon* 15.50 goat cheese, capers, asparagus, egg salad
Whirley Pop Kettle Corn 8.50	Glazed Bacon Lollis 13.50	Spinach Dip 15.50	
Skillet Cornbread 11.50 ND honey butter, J.Q. Dickinson salt	Breads, Chips, Crisps 13.50 romesco, pimento cheese, green goddess, onion dip	Ahi Tuna Bites* 16.50	
Devil-ish Eggs 12.50 choose: classic, ham, or combo	Blue Cheese Bacon Dates 13.50	Baby Cheeseburgers* 16.50 • 21.50 choose: 3 or 6, served with fries	
Fried Green Tomatoes 13.50	Garlic Black Pepper Wings 15.50	Hot Crab & Artichoke Dip 17.50	
		Spicy Sausage PEI Mussels 20.50	

WELLNESS CHARGE
We believe hospitality begins with a healthy team and a stable, equitable work environment. To ensure both, a 5% surcharge is added to all dine-in checks that supports free mental health resources for our teams and their families, access to health insurance, paid sick leave, and increased operating costs. It is not a gratuity. Our goal is to be transparent while maintaining the value and standards our guests have come to know and love. We appreciate your support and kindness. If you would prefer, we will remove the charge upon request.

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		ENTRÉE SALADS	
Today's Soup 9.99	Caesar Salad 13.50 little gem lettuce, parmigiano reggiano, pecorino romano, biscuit & cornbread croutons	Good All Green 17.50 mixed lettuce, broccolini, green beans, green apple, avocado, feta, toasted seeds, lemon vinaigrette	Fried Chicken 20.50 mixed lettuce, bacon, cheddar, avocado, onion, tomato, buttermilk herb dressing with honey mustard drizzle
Roasted Tomato Soup 9.99	Purple & Black Kale 13.50 hazelnuts, dates, radish, pecorino romano, lemon vinaigrette	Picnic Chicken Salad* 20.50 avocado, almonds, beets, blueberries, raisins on romaine leaves, champagne vinaigrette	Blue Cheese Steak* 23.50 spinach, bacon, egg, apple, balsamic onion, crispy shallots, sherry vinaigrette
Farmers Salad* 13.50 mixed lettuce, avocado, dates, tomato, grapes, almonds, parmesan, olives, champagne & sherry vinaigrettes	Spinach Bacon Blue 13.50 apple, balsamic onions, egg, sherry vinaigrette	Crazy Corn Chicken 20.50 mixed lettuce, roasted sweet corn, hominy, caramel corn, avocado, mango, cotija, cornbread, simple vinaigrette	Spicy Ahi Tuna Poke* 23.50 napa cabbage, avocado, bell pepper, onion, cilantro, basil, mint, sesame vinaigrette
SALAD ADD-ONS			
Roasted Chicken 7.50	Steak* 9.50	Grilled Shrimp 9.50	
Fried Chicken 7.50	Salmon* 9.50	Scallops* 11.50	

BURGERS & SANDWICHES

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

Cheeseburger* 16.50	Egg Salad 11.99
Chili Cheeseburger* 17.50	Chicken Salad 16.50
Avocado Bacon Cheeseburger* 18.50	BLT with Roasted Turkey & Avocado 16.50 lemon aioli, sourdough
Blue Cheese Balsamic Bacon Burger* 18.50	Grilled Cheese & Tomato Soup 16.50 add: ham +3
Goat Cheese Burger* 18.50	Turkey Avocado 16.50 green goddess, brie, goat cheese spread, multigrain
Our Best Veggie Cheeseburger 19.50 muenster, whole grains, black beans, sweet potatoes, beets	Spicy Fried Chicken 18.50
	Pastrami Reuben 19.50
	Prime Rib Dip 23.50

HANDMADE PASTA

From scratch, every day, in our kitchen.

Seven Cheese Macaroni 19.50 add: fried chicken tenders +6	Sausage Mushroom Gnocchi 22.50
Ham, Apple & Peas Macaroni & Cheese 20.50	Chicken Bolognese Bucatini 23.50
Butternut Squash Ravioli 20.50	Shrimp & Sun-Dried Tomato Bucatini 24.50
Straw & Hay Bucatini 20.50 bacon, mushrooms, asparagus, peas, corn, parmesan cream sauce	Crab Macaroni & Cheese 33.50
Goat Cheese Ravioli & Chicken Cutlet 22.50 butternut squash purée, pecan praline butter	

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 14.50 yellow mustard, ketchup, relish, onion	Philly Cheese Dog 14.50 pickled hot peppers, 3 cheese sauce
Chicago Dog 14.50 spicy brown mustard, tomato, onion, relish, pickled peppers	Texas Chili Dog 14.50 spicy mustard, grated onion, pimento cheese

MEATLESS

Mushroom Swiss Reuben 17.50 choice of crop list side	Cauliflower Steak 21.50 mushroom risotto, green beans, tomato-cider glaze
Roasted Vegetable, Avocado & Brie Sandwich 17.50 apple walnut raisin bread	Veggie Loaf 26.50 mashed potatoes, roasted cauliflower & brussels sprouts, mushroom gravy

SIGNATURES

Chicken Pot Pie 21.50	Chicken Fried Steak 22.50 mashed potatoes, green beans	Shrimp & Grits, Andouille 23.50
Chicken & Waffles 21.50 mac & cheese, green beans	Yankee Pot Roast 22.50 mashed potatoes, crispy onions	Steak & Enchiladas* 24.50
Honey Thyme Spatchcock Chicken 21.50 mashed potatoes, green beans	Meatloaf & Gravy 22.50 mashed potatoes, green beans	Farmhouse Platter 25.50 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 mashed potatoes or fries and choice of one crop list side
add: shrimp +9.50, scallops*+11.50, lump crab cake +13.50

Herb-Crusted Prime Rib* 10 oz • 29.99 14 oz • 33.99 available after 5pm	Steak Frites* 24.99 fries and choice of one crop list side	Slow-Braised Beef Short Rib 29.99
	Long-Roasted Pork Chop 24.99	Ribeye* 10 oz • 31.99
	BBQ Pork Ribs 27.99	Aged NY Strip* 12 oz • 32.99
		Filet * 8 oz • 38.99

SUMMER CROP LIST SIDES

serves 2

Spaghetti Squash Stracciatella 9.99 balsamic glaze, sweet & sour tomato relish
Wilted Summer Greens 9.99 blueberry balsamic vinaigrette
Pickled Veggie Potato Salad 9.99
Roast Zucchini with Minted Garlic Goat Cheese 10.99 toasted pumpkin seed, hazelnut, cashew
Braised Citrus-Honey Heirloom Carrots 10.99
Fried Okra 10.99 spicy mayo, tartar sauce
Warm Summer Squash & White Bean Salad 11.99 basil, parmesan cheese

FROM THE SEA

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

Fish, Chips & Beer 21.99 short white beer	Glazed Cedar Plank Salmon* 29.99 mashed potatoes, green beans
Chesapeake Wild Blue Catfish 22.99 blackened, grits, green beans, mango pico de gallo, lemon butter	Scallops Meunière* 29.99 butternut squash risotto
Crispy Shrimp 23.99 fries, coleslaw, cornbread	Crab Cakes 33.99 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.