

# STARTERS

## BREAD BITES



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

<b>Coupla' Buttermilk Biscuits</b> cultured butter, house jam	6.99	<b>Avocado Toast</b> lime, extra virgin olive oil	7.99	<b>Smoked Salmon Farm Bread*</b> goat cheese, capers, asparagus, egg salad	8.99
<b>Prosciutto Farm Bread</b> fig, mascarpone, balsamic	7.99	<b>Brie Farm Bread</b> onion jam, crisp apple	7.99	<b>Skillet Cornbread</b> ND honey butter, J.Q. Dickinson salt	9.99
<b>Whirley Pop Kettle Corn</b>	8.99	<b>Blue Cheese Bacon Dates</b>	13.99	<b>Baby Cheeseburgers*</b> choose: 3 or 6, served with fries	16.99 • 21.99
<b>Devil-ish Eggs</b> choose: classic, ham, or combo	12.99	<b>Chips &amp; Dips</b> guacamole, salsa, pimento cheese	13.99	<b>Ahi Tuna Bites*</b>	16.99
<b>Fried Green Tomatoes</b>	13.99	<b>Spinach Dip</b>	15.99	<b>Hot Crab &amp; Artichoke Dip</b>	17.99
<b>Glazed Bacon Lollis</b>	13.99	<b>Garlic Black Pepper Wings</b>	15.99	<b>Spicy Sausage PEI Mussels</b> grilled ciabatta	21.99

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

<b>Today's Soup</b>	9.99	<b>Purple &amp; Black Kale</b> hazelnut, date, radish, pecorino romano, lemon vinaigrette	14.99
<b>Roasted Tomato Soup</b>	9.99	<b>Spinach Bacon Blue</b> apple, balsamic onion, egg, crispy shallot, sherry vinaigrette	14.99
<b>Farmers Salad*</b> mixed lettuce, avocado, date, tomato, grape, almond, parmigiano reggiano, olive, champagne & sherry vinaigrettes	14.99	<b>Caesar Salad</b> little gem lettuce, parmigiano reggiano, pecorino romano, biscuit & cornbread croutons	14.99

## ENTRÉE SALADS

<b>Good All Green</b> mixed lettuce, broccoli, green bean, green apple, avocado, feta, toasted seeds, lemon & garlic herb vinaigrettes	18.99	<b>Crazy Corn Chicken</b> mixed lettuce, roasted sweet corn, hominy, caramel corn, avocado, mango, cotija, cornbread, simple vinaigrette, chipotle buttermilk	21.99
<b>Chicken Salad*</b> hand-pulled roasted chicken salad with fresh herbs & golden raisins, served atop romaine hearts with avocado, tomato, beet, almond & blueberry tossed in champagne vinaigrette	19.99	<b>Spicy Ahi Tuna Poke*</b> napa cabbage, avocado, bell pepper, onion, cilantro, basil, mint, sesame vinaigrette	24.99
<b>Fried Chicken Salad*</b> mixed lettuce, bacon, cheddar, avocado, onion, tomato, buttermilk ranch dressing with honey mustard drizzle	19.99	<b>Louie Cobb</b> choose: shrimp, crab +2, or combo +1 romaine, avocado, tomato, egg, danish blue cheese, green onion, lemon vinaigrette	27.99



# BURGERS & DOGS

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

<b>Cheddar Cheeseburger*</b> add: avocado +\$3, bacon +\$3, chili +\$3	17.99	<b>Goat Cheese Burger*</b> balsamic onions, bread & butter pickles, lemon aioli	19.99
<b>Our Best Veggie Cheeseburger</b> muenster, whole grains, black bean, sweet potato, beet	17.99	<b>12-INCH HOT DOGS</b>	
<b>Blue Cheese Balsamic Bacon Burger*</b> kaiser roll	19.99	<b>Ball Park Dog</b> yellow mustard, ketchup, relish, onion	15.99
		<b>Chili Dog</b> spicy mustard, grated onion, pimento cheese	15.99

# CHICKEN

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



<b>Fried Chicken</b> choose: southern or spicy buttermilk biscuit, mashed potatoes, braised collard greens & cabbage, white gravy	24.99	<b>Fried Chicken &amp; Waffle</b> choose: southern or spicy seven cheese macaroni, green beans, white gravy, maple syrup	24.99
<b>Honey Thyme Spatchcock Chicken</b> mashed potatoes, green beans	24.99	<b>Classic Chicken Milanese</b> arugula salad	24.99

# SANDWICHES

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

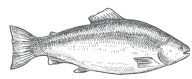
<b>Egg Salad</b>	12.99	<b>Roasted Vegetable, Avocado &amp; Brie</b> apple walnut raisin bread	18.99
<b>Chicken Salad</b> cranberry orange bread	17.99	<b>Spicy Fried Chicken</b>	19.99
<b>BLT with Roasted Turkey &amp; Avocado</b> lemon aioli, sourdough	17.99	<b>Shaved Pastrami Melt</b>	20.99
<b>Grilled Cheese &amp; Tomato Soup</b>	17.99	<b>Prime Rib Dip*</b> kaiser roll	21.99

# SIGNATURES

<b>Crop List Platter</b> choice of three crop list sides	19.99	<b>Meatloaf &amp; Gravy</b> mashed potatoes, green beans	25.99
<b>Chicken Pot Pie</b>	22.99	<b>Shrimp &amp; Grits, Andouille</b>	25.99
<b>Veggie Loaf</b> mashed potatoes, mushroom gravy, choice of one crop list side	23.99	<b>Chicken Fried Steak &amp; Waffle</b> seven cheese macaroni, green beans, white gravy, maple syrup	26.99
<b>Yankee Pot Roast</b> mashed potatoes, crispy onions	24.99	<b>Farmhouse Platter</b> fried chicken, BBQ pork ribs, baby cheeseburgers, street corn, coleslaw	27.99

# HANDMADE PASTA

<b>Butternut Squash Ravioli &amp; Brussels</b>	19.99	<b>Ham, Apple &amp; Peas Macaroni &amp; Cheese</b>	21.99	<b>Sausage Mushroom Ricotta Gnocchi</b>	24.99	<b>Shrimp &amp; Sun-Dried Tomato Linguine</b>	25.99
<b>Seven Cheese Macaroni</b>	20.99	<b>Goat Cheese Ravioli &amp; Chicken Cutlet</b> butternut squash purée, pecan praline butter	23.99	<b>Chicken Bolognese Linguine</b>	24.99	<b>Crab Macaroni &amp; Cheese</b>	35.99
<b>Straw &amp; Hay Linguine</b> bacon, mushrooms, asparagus, peas, corn, parmesan cream sauce	21.99						



# PREMIUM SEAFOOD

Sustainably wild-caught or sustainably farmed. Traceable.

## TODAY'S FISH

choose preparation style • MKT

### Crispy Corn-Crusted

parmesan grits, corn cilantro sauce, serrano sour cream, green tomato relish, cilantro oil

### Coriander Pan-Seared

parmesan risotto, roasted leeks, poached autumn vegetables, mulled local apple cider glaze, lemon butter sauce, chives

### Hazelnut Butter

pumpkin ravioli, hazelnut oil, pecorino romano, chives

### Fresh Herbs & Lemon

parsnip horseradish puree, cauliflower, butternut squash & farro salad, lemon butter & oil, cilantro oil, parsley, dill, chives

### Simple Style

blistered tomatoes, lemon oil, parsley, chives, lemon, choice of two crop list sides

<b>Fish, Chips &amp; Beer</b> short white beer	24.50
<b>Blackened Chesapeake Wild Blue Catfish</b> parmesan grits, green beans, mango pico de gallo, lemon butter	25.50
<b>Cracker-Crusted Shrimp</b> fries, coleslaw, cornbread	26.50
<b>Fishers Fry Combo</b> shrimp, white fish, crab cake, fries, coleslaw	31.50
<b>Glazed Cedar Plank Salmon*</b> mashed potatoes, green beans	34.50
<b>Scallops Meunière*</b> butternut squash risotto	34.50
<b>Shrimp &amp; Crab Risotto</b> wild mushrooms, lemon herb cream	36.50
<b>Crab Cakes</b> fries, coleslaw	37.50

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

<b>Long-Roasted Pork Chop</b> mashed potatoes, choice of one crop list side	27.50	<b>BBQ Pork Ribs</b> fries, green beans, coleslaw	30.50
<b>Steak Frites*</b> fries, choice of one crop list side	28.50	<b>Slow-Braised Beef Short Rib</b> mashed potatoes, choice of one crop list side	32.50
<b>Steak &amp; Enchiladas*</b> avocado salad, street corn	29.50		

Served with mashed potatoes or fries and choice of one crop list side.  
add: shrimp +\$10.99, scallops\* +\$12.99, crab cake +\$4.99

### Herb-Crusted Prime Rib\*

10 oz • 37.50  
au jus, horseradish cream  
available after 5pm

**Ribeye\*** 10 oz • 36.50

**Aged NY Strip\*** 12 oz • 37.50

**Filet \*** 8 oz • 42.50

# SEASONAL CROP LIST SIDES

serves 2 • 10.99

<b>Cauliflower, Butternut Squash &amp; Farro Salad</b> celery root, kale, cranberry, blueberry, pumpkin & sunflower seeds, farmers herbs, maple dijon	<b>Roasted Autumn Vegetables</b> carrots, parsnips, turnips, butternut squash, brussels sprouts, mulled local apple cider glaze	<b>Lemon Garlic Roasted Broccoli</b> toasted almond, pecorino romano
<b>Roasted Maple Brussels Sprouts &amp; White Cabbage</b> red onion, maple butter	<b>Roasted Red Beets &amp; Ricotta</b> fresh dill, capers, lemon oil	<b>Mashed Sweet Potatoes &amp; Toasted Fluff</b> dry-roasted corn & brown sugar crumble