

# STARTERS

## FARM BREADS

<b>Prosciutto</b> 12.50 fig, mascarpone, balsamic	<b>Avocado Toast</b> 12.50 lime, extra virgin olive oil	<b>Brie</b> 12.50 onion jam, crisp apple	<b>Smoked Salmon*</b> 13.50 goat cheese, capers, asparagus, egg salad
<b>Whirley Pop Kettle Corn</b> 6.50	<b>Breads, Chips, Crisps</b> 11.50 romesco, pimento cheese, green goddess, onion dip	<b>Ahi Tuna Bites*</b> 14.50	<b>Baby Cheeseburgers*</b> 14.50 • 19.50 choose: 3 or 6, served with fries
<b>Skillet Cornbread</b> 9.50 ND honey butter, J.Q. Dickinson salt	<b>Blue Cheese Bacon Dates</b> 11.50	<b>Hot Crab &amp; Artichoke Dip</b> 15.50	<b>Spicy Sausage PEI Mussels</b> 17.50
<b>Devil-ish Eggs</b> 10.50 choose: classic, ham, or combo	<b>Pickled Garden Vegetables</b> 11.50		
<b>Fried Green Tomatoes</b> 11.50	<b>Garlic Black Pepper Wings</b> 13.50		
<b>Glazed Bacon Lollis</b> 11.50	<b>Spinach Dip</b> 13.50		

**5% RESTAURANT RECOVERY CHARGE**  
While society is rebounding well, the pandemic has had devastating and long-lasting impact on the restaurant industry. This charge supports our recovery and ensures we can continue to operate as a viable business, employer, and neighbor. It covers pandemic-related losses and expenses, vaccine clinics and mental health benefits for our team and their families, and ongoing community efforts.

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		ENTRÉE SALADS	
<b>Today's Soup</b> 9.50	<b>Caesar Salad</b> 11.50 little gem lettuce, parmigiano-romano, pecorino, biscuit & cornbread croutons	<b>Good All Green</b> 15.50 mixed lettuce, broccolini, green beans, green apple, avocado, feta, toasted seeds, lemon vinaigrette	<b>Blue Cheese Steak*</b> 21.50 spinach, bacon, egg, apple, balsamic onion, crispy shallots, sherry vinaigrette
<b>Roasted Tomato Soup</b> 9.50	<b>Purple &amp; Black Kale</b> 11.50 hazelnuts, dates, radish, pecorino, lemon vinaigrette	<b>Picnic Chicken Salad*</b> 18.50 avocado, almonds, beets, blueberries, raisins on romaine leaves, champagne vinaigrette	<b>Spicy Ahi Tuna Poke*</b> 21.50 napa cabbage, avocado, bell pepper, onion, cilantro, basil, mint, sesame vinaigrette
<b>Farmers Salad*</b> 11.50 mixed lettuce, avocado, dates, tomato, grapes, almonds, parmesan, olives, champagne & sherry vinaigrettes	<b>Spinach Bacon Blue</b> 11.50 apple, balsamic onions, egg, sherry vinaigrette	<b>Crazy Corn Chicken</b> 18.50 mixed lettuce, roasted sweet corn, hominy, caramel corn, avocado, mango, cotija, cornbread, simple vinaigrette	<b>Louie Cobb</b> 24.50 choose: shrimp, crab +2, or combo +1 romaine, avocado, tomato, egg, danish blue cheese, green onion, lemon vinaigrette
<b>SALAD ADD-ONS</b>			
Roasted Chicken 6.50	Steak* 8.50	Grilled Shrimp 8.50	
Fried Chicken 6.50	Salmon* 8.50	Scallops* 10.50	

## BURGERS & SANDWICHES

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

<b>Cheeseburger*</b> 14.50	<b>Grilled Cheese &amp; Tomato Soup</b> 14.50 add: ham +3
<b>Chili Cheeseburger*</b> 15.50	<b>Chicken or Egg Salad</b> 13.50
<b>Avocado Bacon Burger*</b> 16.50	<b>Turkey Avocado</b> 14.50 green goddess, brie, goat cheese spread, multigrain
<b>Blue Cheese Balsamic Bacon Burger*</b> 16.50	<b>Spicy Fried Chicken</b> 16.50
<b>Goat Cheese Burger*</b> 16.50	<b>Pastrami Reuben</b> 17.50
<b>Our Best Veggie Burger</b> 17.50 whole grains, black beans, sweet potatoes, beets, muenster	<b>Prime Rib Dip</b> 21.50

## HANDMADE PASTA

From scratch, every day, in our kitchen.

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

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

## MEATLESS

<b>Mushroom Swiss Reuben</b> 15.50 choice of crop list side	<b>Cauliflower Steak</b> 19.50 mushroom risotto, green beans, tomato-cider glaze
<b>Roasted Vegetable, Avocado &amp; Brie Sandwich</b> 15.50 apple walnut raisin bread	<b>Veggie Loaf</b> 24.50 mashed potatoes, roasted cauliflower & brussels sprouts, mushroom gravy

## SIGNATURES

<b>Chicken Pot Pie</b> 19.50	<b>Honey Thyme Spatchcock Chicken</b> 19.50 mashed potatoes, green beans	<b>Shrimp &amp; Grits, Andouille</b> 21.50
<b>Chicken Fried Steak</b> 19.50 mashed potatoes, green beans	<b>Yankee Pot Roast</b> 20.50 mashed potatoes, crispy onions	<b>Steak &amp; Enchiladas*</b> 22.50
<b>Chicken &amp; Waffles</b> 19.50 mac & cheese, green beans	<b>Meatloaf &amp; Gravy</b> 20.50 mashed potatoes, green beans	<b>Farmhouse Platter</b> 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 meat.  
choice of two crop list sides. add: shrimp +8.50, scallops +10.50, lump crab cake +12.50

<b>Herb-Crusted Prime Rib*</b> 10 oz • 27.99   14 oz • 31.99 available after 5pm	<b>Steak Frites*</b> 22.99 fries and choice of one crop list side	<b>Slow-Braised Beef Short Rib</b> 27.99
	<b>Long-Roasted Pork Chop</b> 22.99	<b>Ribeye*</b> 10 oz • 29.99
	<b>BBQ Pork Ribs</b> 25.99	<b>Aged NY Strip*</b> 12 oz • 30.99
		<b>Filet *</b> 8 oz • 36.99

## FALL CROP LIST SIDES

7.99
<b>Roasted Autumn Vegetables</b> maple citrus glaze
<b>Cauliflower Rice &amp; Peas</b>
<b>Green Beans</b>
<b>Cornbread Stuffing</b> butternut squash, farmers herbs
<b>Mashed Potatoes</b>
<b>Baked Sweet Potato</b> pecan fig butter
<b>Seven Cheese Macaroni</b> +2

## FROM THE SEA

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

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

## TODAY'S FISH

MKT • choose preparation style.

<b>Simple Style</b> J.Q. Dickinson salt, pepper, lemon served with green beans, cauliflower rice & peas
<b>Meunière</b> butter, shallots, garlic, lemon served with mashed potatoes, green beans
<b>Napa Provençal</b> 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.