

# STARTERS

## FARM BREADS

<b>Prosciutto</b> 11.99 fig, mascarpone, balsamic	<b>Avocado Toast</b> 11.99 lime, extra virgin olive oil	<b>Brie</b> 11.99 onion jam, crisp apple	<b>Smoked Salmon</b> 12.99 goat cheese, capers, asparagus, egg salad
<b>Whirley Pop Kettle Corn</b> 5.99	<b>Fried Green Tomatoes</b> 10.99	<b>Garlic Black Pepper Wings</b> 12.99	
<b>Pickled Vegetables</b> 6.99	<b>Breads, Chips, Crisps</b> 10.99 romesco, pimento cheese, green goddess, onion dip	<b>Hot Crab &amp; Artichoke Dip</b> 13.99	
<b>Skillet Cornbread</b> 8.99 ND honey butter, J.Q. Dickinson salt	<b>Glazed Bacon Lollis</b> 10.99	<b>Baby Cheeseburgers</b> 13.99 • 18.99 choose: 3 or 6	
<b>Devil-ish Eggs</b> 9.99 choose: classic, ham, or combo	<b>Blue Cheese Bacon Dates</b> 10.99	<b>Spicy Sausage PEI Mussels</b> 16.99	

## SOUPS & SALADS

### SOUPS & SMALL SALADS

<b>Today's Soup</b> 8.99	<b>Purple &amp; Black Kale</b> 10.99 hazelnuts, dates, radish, pecorino, lemon vinaigrette
<b>Roasted Tomato Soup</b> 8.99	<b>Spinach Bacon Blue</b> 10.99 apple, balsamic onions, egg, sherry vinaigrette
<b>Farmers Salad</b> 10.99 mixed lettuce, avocado, dates, tomato, grapes, almonds, parmesan, olives, champagne & sherry vinaigrettes	

### SALAD ADD-ONS

Roasted Chicken 6	Filet 8	Grilled Shrimp 8
Fried Chicken 6	Salmon 8	Scallops 8

## BURGERS & SANDWICHES

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

<b>Cheeseburger</b> 13.99	<b>Grilled Cheese &amp; Tomato Soup</b> 13.99 add: ham +3
<b>Chili Cheeseburger</b> 14.99	<b>Chicken or Egg Salad</b> 12.99
<b>Avocado Bacon Burger</b> 15.99	<b>Turkey Avocado</b> 13.99 green goddess, brie, goat cheese spread, multigrain
<b>Blue Cheese Balsamic Bacon Burger</b> 15.99	<b>Spicy Fried Chicken</b> 15.99
<b>Goat Cheese Burger</b> 15.99	<b>Reuben Melt</b> 16.99
<b>IMPOSSIBLE™ Burger</b> 16.99 Made entirely from plants for people who love meat. add: cheese +1	<b>Prime Rib Dip</b> 20.99

## 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> 11.99 yellow mustard, ketchup, relish, onion	<b>Philly Cheese Dog</b> 11.99 spicy brown mustard, grated onion, hot peppers
<b>Chicago Dog</b> 11.99 spicy brown mustard, tomato, onion, sweet relish, pickled peppers	<b>Texas Chili Dog</b> 11.99 pimento cheese, onion

## SIGNATURES

<b>Chicken Pot Pie</b> 18.99
<b>Chicken Fried Steak</b> 18.99 mashed potatoes, green beans
<b>Chicken &amp; Waffles</b> 18.99 mac & cheese, green beans

<b>Beer Can Roasted Chicken</b> 18.99 mashed potatoes, green beans
<b>Yankee Pot Roast</b> 19.99 mashed potatoes, crispy onions
<b>Meatloaf &amp; Gravy</b> 19.99 mashed potatoes, green beans

<b>Shrimp &amp; Grits, Andouille</b> 20.99
<b>Steak &amp; Enchiladas</b> 21.99
<b>Farmhouse Platter</b> 22.99 baby cheeseburgers, chili dog, pork ribs, street corn, coleslaw

## FROM THE RANGE

We collaborate with and buy the majority of our beef from family-owned, J.W. Treuth, working directly with Pennsylvania cattle farmers. Our pork is from Leidy's in Souderton, PA.

choice of two crop list sides. add: shrimp +8, scallops+8, lump crab cake +12

**Herb-Crusted Prime Rib**  
10 oz • 26.99 | 14 oz • 30.99  
available after 5pm

<b>Steak Frites</b> 21.99 fries and choice of one crop list side	<b>Boneless Ribeye</b> 10 oz • 26.99
<b>Long-Roasted Pork Chop</b> 21.99	<b>Slow-Braised Beef Short Rib</b> 26.99
<b>BBQ Pork Ribs</b> 24.99	<b>Dry-Aged NY Strip Steak</b> 12 oz • 29.99
	<b>Center Cut Filet</b> 8 oz • 34.99

## FROM THE SEA

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

<b>Fish, Chips &amp; Beer</b> 17.99 short white beer	<b>Glazed Cedar Plank Salmon</b> 26.99 mashed potatoes, green beans
<b>Chesapeake Wild Blue Catfish</b> 19.99 blackened, grits, green beans, mango pico de gallo, lemon butter	<b>Scallops Meunière</b> 26.99 butternut squash risotto
<b>Crispy Shrimp</b> 20.99 fries, coleslaw, cornbread	<b>Shrimp &amp; Crab Risotto</b> 31.99 mushroom & herb cream
	<b>Crab Cakes</b> 31.99 fries, coleslaw

## TODAY'S FISH

MKT • choose preparation style.

<b>Simple Style</b> J.Q. Dickinson salt, pepper, lemon served with green beans, honey scotch carrots
<b>Meunière</b> butter, shallots, garlic, lemon served with mashed potatoes, asparagus
<b>Napa Provençal</b> capers, olives, cucumbers, onions served with mashed potatoes & green beans

## CROP LIST SIDES

6.99
<b>Asparagus</b> parmesan & lemon zest
<b>Honey Scotch Carrots</b> pearl onions
<b>Green Beans</b> sea salt, butter
<b>Coleslaw</b>
<b>Mashed Potatoes</b>
<b>Seven Cheese Macaroni</b> +2

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

### 4% TEMPORARY PANDEMIC SURCHARGE

As we chart a course for the survival of our restaurants, this dine-in only charge helps us feed laid-off workers and covers pandemic-related expenses, including PPE.