

# STARTERS

## FARM BREADS

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

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

**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.

## SOUPS & SALADS

### SOUPS & SMALL SALADS

<b>Today's Soup</b> 9.99	<b>Caesar Salad</b> 13.50 little gem lettuce, parmigiano reggiano, pecorino romano, biscuit & cornbread croutons
<b>Roasted Tomato Soup</b> 9.99	<b>Purple &amp; Black Kale</b> 13.50 hazelnut, date, radish, pecorino romano, lemon vinaigrette
<b>Farmers Salad*</b> 13.50 mixed lettuce, avocado, date, tomato, grape, almond, parmesan, olive, champagne & sherry vinaigrettes	<b>Spinach Bacon Blue</b> 13.50 apple, balsamic onion, egg, sherry vinaigrette

### ENTRÉE SALADS

<b>Good All Green</b> 17.50 mixed lettuce, broccoli, green bean, green apple, avocado, feta, toasted seeds, lemon & garlic herb vinaigrettes	<b>Fried Chicken</b> 20.50 mixed lettuce, bacon, cheddar, avocado, onion, tomato, buttermilk herb dressing with honey mustard drizzle
<b>Chicken Salad*</b> 20.50 avocado, almond, beet, blueberry, raisin on romaine leaves, champagne vinaigrette	<b>Blue Cheese Steak*</b> 23.50 spinach, bacon, egg, apple, balsamic onion, crispy shallot, sherry vinaigrette
<b>Crazy Corn Chicken</b> 20.50 mixed lettuce, roasted sweet corn, hominy, caramel corn, avocado, mango, cotija, cornbread, simple vinaigrette	<b>Spicy Ahi Tuna Poke*</b> 23.50 napa cabbage, avocado, bell pepper, onion, cilantro, basil, mint, sesame vinaigrette
<b>Grilled Shrimp Scallops*</b> 9.50 / 11.50	<b>Louie Cobb</b> 26.50 choose: shrimp, crab +2, or combo +1 romaine, avocado, tomato, egg, danish blue cheese, green onion, lemon vinaigrette

### SALAD ADD-ONS

<b>Roasted Chicken</b> 7.50	<b>Steak*</b> 9.50
<b>Fried Chicken</b> 7.50	<b>Salmon*</b> 9.50

## BURGERS & SANDWICHES

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

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

## HOT DOGS

Quarter-pound hot dogs from 44 Farms. 100% beef, premium steak cuts only. Nitrate free.  
choice of side: chips, fries, coleslaw, or crop list side

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

## HANDMADE PASTA

From scratch, every day, in our kitchen.

<b>Seven Cheese Macaroni</b> 19.50 add: fried chicken tenders +7.50	<b>Goat Cheese Ravioli &amp; Chicken Cutlet</b> 22.50 butternut squash purée, pecan praline butter
<b>Ham, Apple &amp; Peas Macaroni &amp; Cheese</b> 20.50	<b>Sausage Mushroom Gnocchi</b> 22.50
<b>Butternut Squash Ravioli</b> 20.50	<b>Chicken Bolognese Bucatini</b> 23.50
<b>Straw &amp; Hay Bucatini</b> 20.50 bacon, mushrooms, asparagus, peas, corn, parmesan cream sauce	<b>Shrimp &amp; Sun-Dried Tomato Bucatini</b> 24.50
	<b>Crab Macaroni &amp; Cheese</b> 33.50

## MEATLESS

<b>Mushroom Swiss Reuben</b> 17.50 choice of crop list side	<b>Cauliflower Steak</b> 21.50 mushroom risotto, green beans, tomato-cider glaze
<b>Roasted Vegetable, Avocado &amp; Brie Sandwich</b> 17.50 apple walnut raisin bread	<b>Veggie Loaf</b> 22.50 mashed potatoes, roasted cauliflower & brussels sprouts, mushroom gravy

## WINTER STEWS

Cooked slow & low. Served with a small Farmers Salad and slices of grilled sourdough.

<b>Beef Burgoo</b> 17.50 potatoes, Founding Spirits Bourbon	<b>Sirloin Chili</b> 17.50 American lager, onion, kidney beans	<b>Pork &amp; Lentil</b> 17.50 cilantro, lime, avocado salad, poached egg	<b>New Brunswick</b> 17.50 rotisserie chicken, lima beans, chickpeas, barley
--	---	--	---

## SIGNATURES

<b>Chicken Pot Pie</b> 21.50	<b>Chicken Fried Steak</b> 22.50 mashed potatoes, green beans	<b>Shrimp &amp; Grits, Andouille</b> 23.50
<b>Chicken &amp; Waffles</b> 21.50 mac & cheese, green beans	<b>Yankee Pot Roast</b> 22.50 mashed potatoes, crispy onions	<b>Steak &amp; Enchiladas*</b> 24.50
<b>Honey Thyme Spatchcock Chicken</b> 21.50 mashed potatoes, green beans	<b>Meatloaf &amp; Gravy</b> 22.50 mashed potatoes, green beans	<b>Farmhouse Platter</b> 25.50 baby cheeseburgers, chili dog, pork ribs, street corn, coleslaw
<b>Crop List Platter</b> 21.50 choice of three crop list sides		

## FROM THE RANGE

We collaborate with independent ranchers in the mid-Atlantic to buy our meat.  
Served with mashed potatoes or fries and choice of one crop list side.  
add: shrimp +9.50, scallops\*+11.50, crab cake +13.50

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

## FROM THE SEA

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

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

## TODAY'S FISH

MKT • choose preparation style.

<b>Simple Style</b> J.Q. Dickinson salt, pepper, lemon served with mashed potatoes & green beans
<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

## WINTER CROP LIST SIDES

serves 2

<b>Lentils, Roasted Turnips &amp; Celery Root</b> 9.50 chimichurri, onion, red pepper, toasted almond & hazelnut, dried cranberries
<b>Braised Collard Greens &amp; Cabbage</b> 9.50 chili flakes, onion
<b>Spiced Braised Red Cabbage</b> 9.50 cherries, clove, coriander, onion, sesame seeds
<b>Sweet Potato</b> 9.50 pecan fig butter
<b>Bacon Mushroom Tart</b> 11.99 onion, gruyere
<b>Hot Honey Roasted Rutabaga</b> 11.99 rosemary, sage

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.