

STARTERS

Whirley Pop Kettle Corn	8.50	Spinach Dip	15.50
Skillet Cornbread	11.50	Guacamole	15.50
ND honey butter, J.Q. Dickinson salt			
Thick-Cut Onion Rings	13.50	Baby Cheeseburgers*	16.50 • 21.50
Cauliflower Hummus	13.50	choose: 3 or 6, served with fries	
grilled ciabatta, crudité			
Garlic Black Pepper Wings	15.50	Hot Crab & Artichoke Dip	17.50
Virginia Cracker Calamari	15.50	Spicy Steamed Shrimp	19.50

BREAD BITES	
Parmesan Garlic Knots	9.50
roasted tomato-basil chutney, whipped ricotta	
Brick Oven Pretzels	10.50
pimento cheese, BBQ mustard, sour cream & onion dip	
Pimento Cheddar Biscuits	12.50

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

SUSHI & CEVICHE*

SUSHI ROLLS

made with sushi rice, wrapped with your choice of toasted nori or sesame soy paper

Salmon	15.50
Garden	15.50
<i>soy paper only</i>	
California	17.50
Old Bay Crab	17.50
Crunchy Tuna	17.50
Spicy Tuna	17.50
Coconut Shrimp	17.50
<i>soy paper only</i>	

FARMERS PRESSED SUSHI

layered, made with sushi rice & topped with toasted sesame seeds

Tuna	15.50
spicy mayo, ginger scallion soy sauce, hoisin, citrus	
Salmon	15.50
spicy mayo, ginger scallion soy sauce, hoisin, garlic candied corn, citrus	
Old Bay Crab	15.50
old bay, ginger scallion sauce, hoisin, garlic candied corn	

NIGIRI

2 pieces

Shrimp	8.50
Tuna	9.50
Salmon	9.50

Tuna Tartare 17.50
avocado, red & green onion, tomato, cilantro, tamari, sesame oil, lime ponzu, pistachio, rice crisps

CEVICHE

served with crispy corn tortillas, fried wontons & grilled ciabatta

Simply Tuna	17.50
green onions, capers, cilantro, serrano chilies, basil, lemon, tamari, sesame oil	
Avocado Tuna Poke	17.50
red & green onion, cucumber, basil, cilantro, sambal, lime soy ponzu, sesame oil	
Mango Coconut Shrimp	18.50
serrano chilies, green & red onion, old bay, cilantro, lime, pineapple juice	
Shrimp	18.50
spicy sweet & sour tomato, red onion, serrano chilies, cilantro, citrus ginger vinaigrette, ponzu	

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.

MUSSEL POTS

served with rustic white boule

White Wine & Garlic	21.50
Spicy Provençal	21.50
Coconut Curry & Cucumber	21.50

SOUPS & SALADS

add: herb chicken +7.50, fried chicken +7.50, steak* +9.50, salmon* +9.50, tuna* +9.50, shrimp +9.50, scallops* +11.50

SOUPS & SMALL SALADS

Today's Soup	9.50	Caesar Salad	13.50
little gem lettuce, parmigiano reggiano, pecorino romano, biscuit & cornbread croutons			
New England Clam Chowder	9.50	Spinach Bacon Blue	13.50
apple, balsamic onion, egg, crispy shallot, sherry vinaigrette			
Bakers Pizza & Salad	13.50	Chopped Brussels Sprouts & Blue Cheese	13.50
margherita pizza, Italian Sunday			
Farmers Salad*	13.50	romaine, napa cabbage, apple, cucumber, red onion, wonton	
mixed lettuce, avocado, date, tomato, grape, almond, parmesan, olive, champagne & sherry vinaigrettes			

Purple & Black Kale	13.50
hazelnut, date, radish, pecorino romano, lemon vinaigrette	
Drag Through the Garden	13.50
mixed lettuce, tomato, green bean, carrot, radish, bell pepper, fennel, cucumber, lemon vinaigrette	
Italian Sunday	13.50
mixed lettuce, cucumber, radish, roasted tomato, pickled peppers, fennel, red onion, aged provolone, parmesan, red wine vinaigrette	

ENTRÉE SALADS

Southern Fried Chicken*	20.50
mixed lettuce, bacon, cheddar, avocado, onion, tomato, buttermilk ranch dressing with honey mustard drizzle	
Spicy Ahi Tuna Poke*	23.50
napa cabbage, avocado, bell pepper, onion, cilantro, basil, mint, sesame vinaigrette	
Louie Cobb	26.50
choose: shrimp, crab +2, or combo +1 romaine, avocado, tomato, egg, danish blue cheese, green onion, lemon vinaigrette	



BURGERS

House-ground, hand-formed burger patties. choice of side: chips, fries, coleslaw, or thick-cut onion rings

All-American Double Burger*	16.50	Blue Cheese Balsamic Bacon Burger*	18.50
kaiser roll			
Our Best Veggie Cheeseburger	16.50	"Grilled Cheese" Bacon Burger	18.50
muenster, whole grains, black bean, sweet potato, beet			
Avocado Poblano Cheeseburger*	17.50		

SANDWICHES

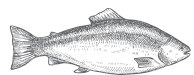
All bread is mixed, shaped, and baked in our bakery. choice of side: chips, fries, coleslaw, or thick-cut onion rings

BLT with Roasted Turkey & Avocado	16.50	Spicy Fried Chicken	18.50
lemon aioli, sourdough			
Seared Ahi Tuna Salad*	17.50	Shaved Pastrami Melt	19.50
Crab Cake Sandwich			
Roasted Vegetable, Avocado & Brie	17.50	Prime Rib Dip*	23.50
kaiser roll			
apple walnut raisin bread			

TACOS

choose your house-made shell: puffy corn, flour tortilla, or sweet corn cake

Tinga Chicken	15.50	Marinated Steak	17.50
Fried White Fish	15.50	Pulled Pork	17.50
Beer-Braised Beef	17.50		



PREMIUM SEAFOOD

Sustainably wild-caught or sustainably farmed. Traceable. add: pimento cheddar biscuit +1

Fish, Chips & Beer	21.99	Shrimp Scampi	23.99
short white beer			
Chesapeake Wild Blue Catfish Fry	21.99	Cioppino	24.99
fries, coleslaw			
Cracker-Crusted Shrimp	23.99	Chowder Linguine	24.99
fries, coleslaw, cornbread			
Fishers Fry Combo	27.99	Spaghetti & Littleneck Clams	24.99
shrimp, white fish, crab cake, fries, coleslaw			
add: big crispy chicken tenders +7.50			
Daily Fishers Catch	MKT	Scallops Meunière*	29.99
butternut squash risotto			
Blackened Chesapeake Wild Blue Catfish	22.99	Glazed Cedar Plank Salmon*	29.99
mashed potatoes, green beans			
parmesan grits, green beans, mango pico de gallo, lemon butter			
Crab Cakes	33.99	Seared Sushi-Grade Tuna*	30.99
crispy brussels sprouts, tomatoes, 3-bean salad, lemon			
fries, coleslaw			

CHICKEN

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



Fried Chicken & Waffle	21.50	Honey Pot Fried Chicken	21.50
choose: southern or spicy seven cheese macaroni, green beans, white gravy, maple syrup			
Big Crispy Tenders	21.50	Lemon-Herb Brick Chicken	21.50
street corn, thick-cut onion rings			
green beans, mashed potatoes, citrus-griddled onions			

MEATLESS

Spaghetti Squash Marinara	18.50	Veggie Loaf	22.50
mashed potatoes, roasted brussels sprouts, mushroom gravy			

JAMBALAYA

Fried Chicken	23.50	Pulled Pork & Ribs	24.50
choose: honey pot or spicy fried			
Blackened Chesapeake Wild Blue Catfish	24.50	Seafood	27.50
mussels, shrimp			

BAKERS PIZZA

Long-proofed 72 hours in our kitchen using flour from North Dakota farmers, our bakers-style pizza dough is handcrafted to create the perfect crispy golden crust with a chewy center.

RED SAUCE		WHITE	
St. Louis Thin Crust	15.99	Roasted Brussels Sprouts	17.99
Margherita	17.99	butternut squash, balsamic	
fresh mozzarella, tomatoes, basil			
Crispy Calamari	18.99	Gardeners Campari	18.99
American	18.99	asiago, goat cheese, pancetta, escarole, peppadew	
mozzarella, ricotta, pepperoni, pancetta, sausage, roasted peppers, onions			
Spicy Sausage & Peppers	18.99	Prosciutto Honey Fig	18.99
Classic Pepperoni	19.99		

FROM THE RANGE

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

Steak & Enchiladas*	24.99	BBQ Apricot-Glazed Pork Tenderloin	24.99
avocado salad, street corn			
Steak Frites*	24.99	BBQ Pork Ribs	27.99
fries, green beans			
Served with mashed potatoes or fries and green beans.			
add: shrimp +9.50, scallops*+11.50, lump crab cake +13.50			

Herb-Crusted Prime Rib*
10 oz • 29.99
au jus, horseradish cream
available after 5pm

Ribeye*	10 oz • 31.99
Aged NY Strip*	12 oz • 32.99
Filet*	8 oz • 38.99

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.