

# 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>Prosciutto Farm Bread</b> fig jam, mascarpone, balsamic	7.99
<b>Our Bread &amp; Butter</b> rustic white boule	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>	8.50	<b>Thick-Cut Onion Rings</b>	13.50	<b>Garlic Black Pepper Wings</b>	15.50
<b>Devil-ish Eggs</b> choose: classic, ham, or combo	12.50	<b>Cauliflower Hummus</b> grilled ciabatta, crudité	13.50	<b>Baby Cheeseburgers*</b> choose: 3 or 6, served with fries	16.50 • 21.50
<b>Fried Green Tomatoes</b>	13.50	<b>Chips &amp; Dips</b> guacamole, salsa, pimento cheese	13.50	<b>Ahi Tuna Bites*</b>	16.50
<b>Blue Cheese Bacon Dates</b>	13.50	<b>Spinach Dip</b>	15.50	<b>Hot Crab &amp; Artichoke Dip</b>	17.50
<b>Glazed Bacon Lollis</b>	13.50				

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

## SOUPS & SALADS

add: herb chicken +8.50, fried chicken tenders +8.50, steak\* +10.50, salmon\* +10.50, tuna\* +10.50, shrimp +10.50, scallops\* +12.50

### SOUPS & SMALL SALADS

<b>Today's Soup</b>	9.50	<b>Drag Through the Garden</b> mixed lettuce, tomato, green bean, carrot, radish, bell pepper, fennel, cucumber, lemon vinaigrette	14.50
<b>Roasted Tomato Soup</b>	9.50	<b>Italian Sunday</b> mixed lettuce, cucumber, radish, roasted tomato, pickled peppers, fennel, red onion, aged provolone, parmigiano reggiano, red wine vinaigrette	14.50
<b>Farmers Salad*</b> mixed lettuce, avocado, date, tomato, grape, almond, parmigiano reggiano, olive, champagne & sherry vinaigrettes	14.50	<b>Purple &amp; Black Kale</b> hazelnut, date, radish, pecorino romano, lemon vinaigrette	14.50
<b>Caesar Salad</b> little gem lettuce, parmigiano reggiano, pecorino romano, biscuit & cornbread croutons	14.50		

### ENTRÉE SALADS

<b>Good All Green</b> mixed lettuce, broccoli, green bean, green apple, avocado, feta, toasted seeds, lemon & garlic herb vinaigrettes	18.50	<b>Blue Cheese Steak*</b> spinach, bacon, egg, apple, balsamic onion, crispy shallot, sherry vinaigrette	22.50
<b>Fried Chicken Salad*</b> mixed lettuce, bacon, cheddar, avocado, tomato, onion, buttermilk ranch dressing with honey mustard drizzle	19.50	<b>Spicy Ahi Tuna Poke*</b> napa cabbage, avocado, bell pepper, onion, cilantro, basil, mint, sesame vinaigrette	24.50
<b>Crazy Corn Chicken</b> mixed lettuce, roasted sweet corn, hominy, caramel corn, avocado, mango, cotija, cornbread, simple vinaigrette, chipotle buttermilk	21.50	<b>Louie Cobb</b> choose: shrimp, crab +2, or combo +1 romaine, avocado, tomato, egg, danish blue cheese, green onion, lemon vinaigrette	27.50

## BURGERS & DOGS



House-ground, hand-formed burger patties. Nitrate-free hot dogs made from 100% beef.

choice of side: chips, fries, coleslaw, crop list side, or thick-cut onion rings

<b>Cheddar Cheeseburger*</b> add: avocado +\$3, bacon +\$3, chili +\$3	17.50	<b>Pub Bacon Cheeseburger*</b> griddled muenster & red onion, pickled peppers, spicy pub sauce, kaiser roll	19.50
<b>Our Best Veggie Cheeseburger</b> muenster, whole grains, black bean, sweet potato, beet	17.50	<b>12-INCH HOT DOGS</b>	
<b>Avocado Poblano Cheeseburger*</b>	18.50	<b>Ball Park Dog</b> yellow mustard, ketchup, relish, onion	15.50
<b>BBQ Pimento Cheeseburger*</b>	18.50	<b>Chili Dog</b> spicy mustard, grated onion, pimento cheese	15.50
<b>Mark's Juicy Lucy Cheeseburger*</b> stuffed with American cheese	18.50		

## SANDWICHES

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

<b>Egg Salad</b>	12.50	<b>Spicy Fried Chicken</b>	19.50
<b>Chicken Salad</b> cranberry orange bread	17.50	<b>BBQ Texas Brisket</b> muenster, white cheddar, coleslaw	19.50
<b>Grilled Cheese &amp; Tomato Soup</b>	17.50	<b>Shaved Pastrami Melt</b>	20.50
<b>BLT with Roasted Turkey &amp; Avocado</b> lemon aioli, sourdough	17.50	<b>Prime Rib Dip*</b> kaiser roll	21.50
<b>Roasted Vegetable, Avocado &amp; Brie</b> apple walnut raisin bread	18.50		

## CHICKEN

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



<b>Big Crispy Tenders</b> street corn, thick-cut onion rings	20.50	<b>Fried Chicken &amp; Waffle</b> choose: southern or spicy seven cheese macaroni, green beans, white gravy, maple syrup swap your waffle for a donut +1	24.50
<b>Fried Chicken</b> choose: southern or spicy buttermilk biscuit, mashed potatoes, braised collard greens & cabbage, white gravy	24.50	<b>Spatchcock Chicken</b> mashed potatoes, green beans choose: peruvian spiced, honey thyme, or maple mustard	24.50
<b>Hot Honey Fried Chicken</b> parmesan grits, green beans, sweet & sour tomatoes	24.50		

## SIGNATURES

<b>Crop List Platter</b> choice of three crop list sides	19.50	<b>Yankee Pot Roast</b> mashed potatoes, crispy onions	24.50
<b>Green Chili Chicken Enchiladas</b> avocado salad, street corn	20.50	<b>Meatloaf &amp; Gravy</b> mashed potatoes, green beans	25.50
<b>Chicken Pot Pie</b>	22.50	<b>Shrimp &amp; Grits, Andouille</b>	25.50
<b>Braised Chicken Risotto</b>	23.50	<b>Chicken Fried Steak &amp; Waffle</b> seven cheese macaroni, green beans, white gravy, maple syrup swap your waffle for a donut +1	26.50
<b>Brisket Plate</b> buttermilk biscuit, street corn, coleslaw	23.50	<b>Farmers Platter</b> fried chicken, BBQ pork ribs, brisket, street corn, coleslaw	27.50
<b>Veggie Loaf</b> mashed potatoes, mushroom gravy, choice of one crop list side	23.50		

## WINTER STEWS

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

<b>Beef Burgoo</b> potatoes, Founding Spirits Bourbon	19.99	<b>Sirloin Chili</b> American lager, onion, kidney beans	19.99	<b>Pork &amp; Lentil</b> cilantro, lime, avocado salad, poached egg	19.99	<b>New Brunswick</b> rotisserie chicken, lima beans, chickpeas, barley	19.99
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## PASTA & PARMS

<b>Linguine Pomodoro</b> add: shrimp +10.50	19.50	<b>Seven Cheese Macaroni</b>	20.50	<b>HANDMADE RAVIOLI</b>		<b>PARMS</b>	
<b>Spaghetti Squash Marinara</b>	19.50	<b>Southern Carbonara Linguine</b>	20.50	<b>Butternut Squash</b> sage brown butter	19.50	<b>Chicken Parm</b> sautéed broccoli	23.50
<b>Ricotta Gnocchi Pomodoro</b>	19.50	<b>Sausage Mushroom Ricotta Gnocchi</b>	24.50	<b>Cheese</b> tomato butter sauce, roasted cherry tomatoes	20.50	<b>Eggplant Parm</b> sautéed broccoli	23.50
<b>Baked Virginia Ham Linguine</b>	19.50	<b>Chicken Bolognese Linguine</b>	24.50	<b>Crab</b> lemon butter sauce, balsamic drizzle	35.50	<b>Chicken Milanese</b> sautéed spinach	24.50
<b>Pappardelle Bolognese</b>	19.50	<b>Founding Spirits Vodka Pesto Shrimp Linguine</b>	27.50				



## PREMIUM SEAFOOD

Sustainably wild-caught or sustainably farmed. Traceable.

<b>TODAY'S FRESH CATCH</b> choose preparation style • MKT		<b>Fish, Chips &amp; Beer</b> short white beer	23.99
<b>Tomato Brunswick-Braised with Cheese Ravioli</b> potato, barley, squash, zucchini, garbanzo & lima beans, peas, carrot, shallot, cilantro, rustic boule, whipped butter		<b>Cracker-Crusted Shrimp</b> fries, coleslaw, cornbread	25.99
<b>Herb Butter-Basted</b> lemon aioli, garlic, parsley, dill, chives, fries, tartar		<b>Fishers Fry Combo</b> shrimp, white fish, crab cake, fries, coleslaw add: big crispy chicken tenders +8.50	30.99
<b>Simple Style</b> blistered tomatoes, lemon oil, parsley, chives, lemon, choice of two crop list sides		<b>Simple Style Seared Tuna</b> sautéed broccoli, choice of one crop list side	32.99
<b>MADE WITH FOUNDING SPIRITS</b>		<b>Mid-Atlantic Scallops*</b> herb meunière, parmesan risotto, crispy brussels sprouts	33.99
<b>Bourbon Cedar Plank</b> BBQ honey glaze, serrano sour cream, hot hoppin' jambalaya rice		<b>Glazed Cedar Plank Salmon*</b> mashed potatoes, green beans	33.99
<b>Bourbon Balsamic Sweet Onion</b> tomato butter, chives, waffle chips, sautéed broccoli		<b>Shrimp &amp; Crab Risotto</b> wild mushrooms, lemon herb cream	35.99
		<b>Crab Cakes</b> fries, coleslaw	36.99

## FROM THE RANGE

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

<b>Steak Frites*</b> fries, choice of one crop list side	27.99	<b>BBQ Pork Ribs</b> fries, green beans, coleslaw	29.99
<b>Steak &amp; Enchiladas*</b> avocado salad, street corn	28.99	<b>Mustard Seed-Crusted Twin Lamb Chops*</b> mashed potatoes, choice of one crop list side	32.99

Served with mashed potatoes or fries and choice of one crop list side. add: shrimp +10.50, scallops\* +12.50, crab cake +14.50

**Herb-Crusted Prime Rib\***  
10 oz • 36.99  
au jus, horseradish cream  
available after 5pm

**Ribeye\*** 10 oz • 35.99  
**Aged NY Strip\*** 12 oz • 36.99  
**Filet\*** 8 oz • 41.99

## SEASONAL CROP LIST SIDES

<b>Hot Hoppin' Jambalaya Rice</b> andouille, black eyed peas, green & red peppers, onion, tomato, poblano & pickled peppers	<b>Spiced Braised Red Cabbage</b> goat cheese, cherry, apple, clove, coriander, onion, sesame seeds	<b>Roasted Heirloom Carrots &amp; Parsnips</b> Founding Spirits Bourbon-orange glaze
<b>Cauliflower &amp; Braised Leek Tarts</b> gruyère, thyme	<b>Braised Collard Greens &amp; Cabbage</b> chili flakes, onion	<b>Sweet Potato</b> pecan fig butter

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.