

STARTERS

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| Whirley Pop Kettle Corn 8.50 | Blue Cheese Bacon Dates 13.50 | Spinach Dip 15.50 |
| Skillet Cornbread 11.50 ND honey butter, J.Q. Dickinson salt | Glazed Bacon Lollis 13.50 | Ahi Tuna Bites* 16.50 |
| Devil-ish Eggs 12.50 choose: classic, ham, or combo | Chips & Dips 13.50 guacamole, salsa, pimento cheese | Baby Cheeseburgers* 16.50 • 21.50 choose: 3 or 6, served with fries |
| Fried Green Tomatoes 13.50 | Thick-Cut Onion Rings 13.50 | Hot Crab & Artichoke Dip 17.50 |
| Cauliflower Hummus 13.50 grilled ciabatta, crudité | Garlic Black Pepper Wings 15.50 | |

BREAD BITES



Our breads are mixed, shaped, and baked in small batches daily.

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| Coupla' Buttermilk Biscuits 6.50 cultured butter, house jam | Avocado Toast 8.50 lime, extra virgin olive oil | Prosciutto 8.50 fig jam, mascarpone, balsamic |
| Our Bread & Butter 8.50 rustic white boule | Brie 8.50 onion jam, crisp apple | |

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

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| Today's Soup 9.50 | Drag Through the Garden 13.50 mixed lettuce, tomato, green bean, carrot, radish, bell pepper, fennel, cucumber, lemon vinaigrette |
| Roasted Tomato Soup 9.50 | Italian Sunday 13.50 mixed lettuce, cucumber, radish, roasted tomato, pickled peppers, fennel, red onion, aged provolone, parmesan, red wine vinaigrette |
| Farmers Salad* 13.50 mixed lettuce, avocado, date, tomato, grape, almond, parmesan, olive, champagne & sherry vinaigrettes | Purple & Black Kale 13.50 hazelnut, date, radish, pecorino romano, lemon vinaigrette |
| Caesar Salad 13.50 little gem lettuce, parmigiano reggiano, pecorino romano, biscuit & cornbread croutons | |

ENTRÉE SALADS

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

BURGERS & DOGS



House-ground, hand-formed burger patties. Quarter-pound, nitrate-free hot dogs made from 100% beef.
choice of side: chips, fries, coleslaw, crop list side, or thick-cut onion rings

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| Cheddar Cheeseburger* 16.50 add: avocado +\$3, bacon +\$3, chili +\$3 | Pub Bacon Cheeseburger* 18.50 griddled muenster & red onion, pickled peppers, spicy pub sauce, kaiser roll |
| Our Best Veggie Cheeseburger 16.50 muenster, whole grains, black bean, sweet potato, beet | Ball Park Dog 14.50 yellow mustard, ketchup, relish, onion |
| Avocado Poblano Cheeseburger* 17.50 | Chili Dog 14.50 spicy mustard, grated onion, pimento cheese |
| BBQ Pimento Cheeseburger* 17.50 | |
| Mark's Juicy Lucy Cheeseburger* 17.50 stuffed with American cheese | |

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

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| Egg Salad 11.50 | Roasted Vegetable, Avocado & Brie 17.50 apple walnut raisin bread |
| Chicken Salad 16.50 cranberry orange bread | Spicy Fried Chicken 18.50 |
| Grilled Cheese & Tomato Soup 16.50 | BBQ Texas Brisket 18.50 muenster, white cheddar, coleslaw |
| BLT with Roasted Turkey & Avocado 16.50 lemon aioli, sourdough | Shaved Pastrami Melt 19.50 |
| | Prime Rib Dip* 23.50 kaiser roll |

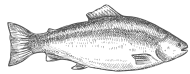
WINTER STEWS

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

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| Beef Burgoo 17.50 potatoes, Founding Spirits Bourbon | Sirloin Chili 17.50 American lager, onion, kidney beans | Pork & Lentil 17.50 cilantro, lime, avocado salad, poached egg | New Brunswick 17.50 roisserie chicken, lima beans, chickpeas, barley |
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PASTA & PARMS

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| Linguine Pomodoro 18.50 add: shrimp +9.50 | Seven Cheese Macaroni 19.50 | HANDMADE RAVIOLI | PARMS |
| Spaghetti Squash Marinara 18.50 | Southern Carbonara Linguine 19.50 | Butternut Squash 18.50 brown butter sage sauce | Chicken Milanese 19.50 sautéed spinach |
| Ricotta Gnocchi Pomodoro 18.50 | Sausage Mushroom Ricotta Gnocchi 23.50 | Cheese 19.50 tomato butter sauce, roasted cherry tomatoes | Chicken Parm 23.50 sautéed broccoli |
| Baked Virginia Ham Linguine 18.50 | Chicken Bolognese Linguine 23.50 | Crab 33.50 lemon butter sauce, balsamic drizzle | Eggplant Parm 23.50 sautéed broccoli |
| Pappardelle Bolognese 18.50 | Founding Spirits Vodka Pesto Shrimp Linguine 26.50 | | |



PREMIUM SEAFOOD

Sustainably wild-caught or sustainably farmed. Traceable.

TODAY'S FISH

MKT • choose preparation style.

Simple Style

J.Q. Dickinson salt, pepper, lemon, mashed potatoes, green beans

Blackened

sweet potato smash, sautéed spinach, candied corn, tomato butter sauce

Tomato Sofrito

parmesan risotto, fried capers, lemon butter sauce

Herb-Crusted

polenta, roasted tomatoes, balsamic onions, apricot glaze, pickle mayo, lemon butter sauce

Pan-Seared

creamy parsnip horseradish purée, sweet peas, lemon chicken jus, basil

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| Fish, Chips & Beer 21.99 short white beer | Cracker-Crusted Shrimp 23.99 fries, coleslaw, cornbread |
| Simple Style Seared Tuna 23.99 sautéed broccoli, choice of one crop list side | Fishers Fry Combo 27.99 shrimp, white fish, crab cake, fries, coleslaw add: big crispy chicken tenders +7.50 |
| Mid-Atlantic Scallops* 29.99 herb meunière, parmesan risotto, crispy brussels sprouts | Glazed Cedar Plank Salmon* 29.99 mashed potatoes, green beans |
| Crab Cakes 33.99 fries, coleslaw | Shrimp & Crab Risotto 33.99 wild mushrooms, lemon herb cream |

FROM THE RANGE

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

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| Steak Frites* 24.99 fries, choice of one crop list side | Mustard Seed-Crusted Twin Lamb Chops* 30.99 mashed potatoes, choice of one crop list side |
| BBQ Pork Ribs 27.99 fries, green beans, coleslaw | |

Served with mashed potatoes or fries and choice of one crop list side.
add: shrimp +9.50, scallops* +11.50, 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

WINTER CROP LIST SIDES

serves 2

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| Lentils, Roasted Turnips & Celery Root 9.99 chimichurri, onion, red pepper, toasted almond & hazelnut, dried cranberries | Braised Collard Greens & Cabbage 9.99 chili flakes, onion | Bacon Mushroom Tart 11.99 onion, gruyere |
| Sweet Potato 9.99 pecan fig butter | Spiced Braised Red Cabbage 9.99 cherries, clove, coriander, onion, sesame seeds | Hot Honey Roasted Rutabaga 11.99 rosemary, sage |

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.



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

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| Fried Chicken 21.50 choose: southern or spicy buttermilk biscuit, mashed potatoes, braised collard greens & cabbage, white gravy | Fried Chicken & Waffle 21.50 choose: southern or spicy seven cheese macaroni, green beans, white gravy, maple syrup swap your waffle for a donut +1 |
| Hot Honey Fried Chicken 21.50 parmesan grits, green beans, sweet & sour tomatoes | Spatchcock Chicken 21.50 mashed potatoes, green beans choose: peruvian spiced, honey thyme, or maple mustard |
| Big Crispy Tenders 21.50 street corn, thick-cut onion rings | |

SIGNATURES

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| Green Chili Chicken Enchiladas 19.50 avocado salad, street corn | Meatloaf & Gravy 22.50 mashed potatoes, green beans |
| Chicken Pot Pie 21.50 | Veggie Loaf 22.50 mashed potatoes, mushroom gravy, choice of one crop list side |
| Braised Chicken Risotto 21.50 | Yankee Pot Roast 22.50 mashed potatoes, crispy onions |
| Crop List Platter 21.50 choice of three crop list sides | Shrimp & Grits, Andouille 23.50 |
| Chicken Fried Steak & Waffle 22.50 mashed potatoes, green beans, white gravy, maple syrup swap your waffle for a donut +1 | Steak & Enchiladas* 24.50 |
| Brisket Plate 22.50 buttermilk biscuit, street corn, coleslaw | Farmers Platter 25.50 fried chicken, BBQ pork ribs, brisket, street corn, coleslaw |

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.