

STARTERS

Whirley Pop Kettle Corn	8.50
Skillet Cornbread	11.50
ND honey butter, J.Q. Dickinson salt	
Devil-ish Eggs	12.50
choose: classic, ham, or combo	
Fried Green Tomatoes	13.50
Cauliflower Hummus	13.50
grilled ciabatta, crudité	

Blue Cheese Bacon Dates	13.50
Glazed Bacon Lollis	13.50
Chips & Dips	13.50
guacamole, salsa, pimento cheese	
Thick-Cut Onion Rings	13.50
Garlic Black Pepper Wings	15.50

Spinach Dip	15.50
Ahi Tuna Bites*	16.50
Baby Cheeseburgers*	16.50 • 21.50
choose: 3 or 6, served with fries	
Hot Crab & Artichoke Dip	17.50

BREAD BITES



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

Coupla' Buttermilk Biscuits	5.99
cultured butter, house jam	
Our Bread & Butter	8.99
rustic white boule	

Avocado Toast	8.99
lime, extra virgin olive oil	
Brie	8.99
onion jam, crisp apple	

Prosciutto	8.99
fig jam, mascarpone, balsamic	

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	9.99
Roasted Tomato Soup	9.99
Farmers Salad*	13.50
mixed lettuce, avocado, date, tomato, grape, almond, parmesan, olive, champagne & sherry vinaigrettes	
Caesar Salad	13.50
little gem lettuce, parmigiano reggiano, pecorino romano, biscuit & cornbread croutons	

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, fennel, red onion, aged provolone, parmesan, red wine vinaigrette	
Purple & Black Kale	13.50
hazelnut, date, radish, pecorino romano, lemon vinaigrette	

Good All Green	17.50
mixed lettuce, broccoli, green bean, green apple, avocado, feta, toasted seeds, lemon & garlic herb vinaigrettes	

Crazy Corn Chicken	20.50
mixed lettuce, roasted sweet corn, hominy, caramel corn, avocado, mango, cotija, cornbread, simple vinaigrette	

Southern Fried Chicken*	20.50
mixed lettuce, bacon, cheddar, avocado, tomato, onion, buttermilk ranch dressing with honey mustard drizzle	

Blue Cheese Steak*	23.50
spinach, bacon, egg, apple, balsamic onion, crispy shallot, sherry vinaigrette	

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 & DOGS

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

Cheddar Cheeseburger*	16.50
add: avocado +\$3, bacon +\$3, chili +\$3	
Our Best Veggie Cheeseburger	16.50
muenster, whole grains, black bean, sweet potato, beet	
Avocado Poblano Cheeseburger*	17.50
BBQ Pimento Cheeseburger*	17.50
Mark's Juicy Lucy Cheeseburger*	17.50
stuffed with American cheese	

Pub Bacon Cheeseburger*	18.50
griddled muenster & red onion, pickled peppers, spicy pub sauce, kaiser roll	

Ball Park Dog	14.50
yellow mustard, ketchup, relish, onion	

Chili Dog	14.50
spicy mustard, grated onion, pimento 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

Egg Salad	11.99
Chicken Salad	16.50
cranberry orange bread	
Grilled Cheese & Tomato Soup	16.50
BLT with Roasted Turkey & Avocado	16.50
lemon aioli, sourdough	

Roasted Vegetable, Avocado & Brie	17.50
apple walnut raisin bread	
Spicy Fried Chicken	18.50
BBQ Texas Brisket	18.50
muenster, white cheddar, coleslaw	
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.

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
rotisserie chicken, lima beans, chickpeas, barley	

PASTA & PARMS

Linguine Pomodoro	18.50
add: shrimp +9.50	
Spaghetti Squash Pomodoro	18.50
Ricotta Gnocchi Pomodoro	18.50
Baked Virginia Ham Linguine	18.50
Pappardelle Bolognese	18.50

Seven Cheese Macaroni	19.50
Southern Carbonara Linguine	19.50
Sausage Mushroom Ricotta Gnocchi	23.50
Chicken Bolognese Linguine	23.50
Founding Spirits Vodka Pesto Shrimp Linguine	26.50

HANDMADE RAVIOLI	
Butternut Squash	18.50
brown butter sage sauce	
Cheese	19.50
tomato butter sauce, roasted cherry tomatoes	
Crab	33.50
lemon butter sauce, balsamic drizzle	

PARMS	
Chicken Milanese	19.50
sautéed spinach	
Chicken Parm	23.50
sautéed broccoli	
Eggplant Parm	23.50
sautéed broccoli	



PREMIUM SEAFOOD

Sustainably wild-caught or sustainably farmed. Traceable.

TODAY'S FISH

MKT • choose preparation style.

Simple Style

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

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, tartar sauce, lemon butter sauce

Pan-Seared

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

Fish, Chips & Beer

short white beer

Cracker-Crusted Shrimp

fries, coleslaw, cornbread

Fishers Fry Combo

shrimp, white fish, crab cake, fries, coleslaw

add: big crispy chicken tenders +7.50

Simple Style Seared Tuna

sautéed broccoli, choice of one crop list side

Mid-Atlantic Scallops*

herb meunière, parmesan risotto, crispy brussels sprouts

Glazed Cedar Plank Salmon*

mashed potatoes, green beans

Crab Cakes

fries, coleslaw

Shrimp & Crab Risotto

wild mushrooms, lemon herb cream

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

Steak Frites*	24.50
fries, choice of one crop list side	

BBQ Pork Ribs	27.50
fries, green beans, coleslaw	

Mustard Seed-Crusted Twin Lamb Chops*	30.50
mashed potatoes, choice of one crop list side	

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

Lentils, Roasted Turnips & Celery Root

9.50
chimichurri, onion, red pepper, toasted almond & hazelnut, dried cranberries

Braised Collard Greens & Cabbage

9.50
chili flakes, onion

Bacon Mushroom Tart

11.99
onion, gruyere

Spiced Braised Red Cabbage

9.50
cherries, clove, coriander, onion, sesame seeds

Hot Honey Roasted Rutabaga

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.