# 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

**Our Bread & Butter** 

rustic white boule

**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

**BREAD BITES** 

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

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 farmerowned. Welcome to our table.

> - Mark Watne Farmer, Co-Owner, NDFU President - Michael Vucurevich & Dan Simons Co-Owners, Farmers Restaurant Group

#### **WELLNESS CHARGE**

Our breads are mixed, shaped, and baked in small batches daily Coupla' Buttermilk Biscuits 5.99 Avocado Toast 8.99 Prosciutto 8.99 cultured butter, house jam lime, extra virgin olive oil fig jam, mascarpone, balsamic 8.99 Brie 8.99

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

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** 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

onion jam, crisp apple

**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

#### ENTRÉE SALADS

**Good All Green** 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\* mixed lettuce, bacon, cheddar, avocado, tomato, onion, buttermilk ranch dressing with honey mustard drizzle

17.50 Blue Cheese Steak\* 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

> > 26.50

21.50

**Louie Cobb** 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** yellow mustard, ketchup, relish, onion Chili Dog 14.50

14.50

spicy mustard, grated onion, pimento cheese

## CHICKEN

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

**Fried Chicken** choose: southern or spicy fried buttermilk biscuit, mashed potatoes, braised collard greens & cabbage

**Hot Honey Fried Chicken** 21.50 parmesan grits, green beans

**Big Crispy Tenders** 21.50 street corn, thick-cut onion rings

Fried Chicken & Waffle 21.50 choose: southern or spicy fried seven cheese macaroni, green beans swap your waffle for a donut +1

**Spatchcock Chicken** mashed potatoes, green beans choose: peruvian spiced, honey thyme, or maple mustard

### **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** 16.50 **Turkey & Avocado** lemon aioli, sourdough

Roasted Vegetable, 17.50 Avocado & Brie 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

### SIGNATURES

Green Chili Chicken Enchiladas avocado salad, street corn	19.50	<b>Meatl</b> mashe	
Chicken Pot Pie	21.50	Veggi	
<b>Braised Chicken Risotto</b>	21.50	mashe choice	
<b>Crop List Platter</b> choice of three crop list sides	21.50	Yanke	
<b>Chicken Fried Steak &amp; Waffle</b> mashed potatoes, green beans	22.50	Shrim	
swap your waffle for a donut +1		Steak	
<b>Brisket Plate</b> buttermilk biscuit, street corn, cole	22.50 eslaw	Farme fried c	

loaf & Gravy 22.50 ed potatoes, green beans ie Loaf 22.50 ed potatoes, mushroom gravy, e of one crop list side ee Pot Roast 22.50 ed potatoes, crispy onions np & Grits, Andouille 23.50 k & Enchiladas\* 24.50 ers Platter 25.50 chicken, BBQ pork ribs, brisket, et corn, coleslaw

### WINTER STEWS

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

Beef Burgoo 17.50 Sirloin Chili 17.50 American lager, onion, kidney beans potatoes, Founding Spirits Bourbon

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	Seven Cheese Macaroni	19.50
add: shrimp +9.50  Spaghetti Squash	18.50	Southern Carbonara Linguine	19.50
Pomodoro	10.00	Sausage Mushroom Ricotta Gnocchi	23.50
Ricotta Gnocchi Pomodoro	18.50		
Baked Virginia Ham Linguine	18.50	Chicken Bolognese Linguine	23.50
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 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 21.99 short white beer **Cracker-Crusted Shrimp** 23.99 fries, coleslaw, cornbread **Fishers Fry Combo** 27.99 shrimp, white fish, crab cake, fries, coleslaw add: big crispy chicken tenders +7.50

<b>Simple Style Seared Tuna</b> sautéed broccoli, choice of one crop list side	23.99
Mid-Atlantic Scallops* herb meunière, parmesan risotto, crispy brussels sprouts	29.99
Glazed Cedar Plank Salmon* mashed potatoes, green beans	29.99

mashed potatoes, green beans	20.00
Crab Cakes fries, coleslaw	33.99
Shrimp & Crab Risotto wild mushrooms, lemon herb cream	33.99

#### 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 broccol **Eggplant Parm** 23.50 sautéed broccol

### FROM THE RANGE

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

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

**BBQ Pork Ribs** fries, green beans, coleslaw

**Mustard Seed-Crusted** 24.50 Twin Lamb Chops\* mashed potatoes, choice of 27.50 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 ius. horseradish cream available after 5pm

hazelnut, dried cranberries

Sweet Potato 9.50

pecan fig butter

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 9.50 **Braised Collard** 9.50 **Greens & Cabbage Turnips & Celery Root** chili flakes, onion chimichurri, onion, red pepper, toasted almond &

Spiced Braised 9.50 Red Cabbage cherries, clove, coriander, onion, sesame seeds

**Bacon** 11.99 **Mushroom Tart** onion, gruyere

Hot Honey 11.99 **Roasted Rutabaga** rosemary, sage

FFRS • 1/9/24 • F

30.50