

# STARTERS

<b>Whirley Pop Kettle Corn</b> 5.99	<b>Blue Cheese Bacon Dates</b> 10.99	<b>Ahi Tuna Bites*</b> 13.99
<b>Devil-ish Eggs</b> 9.99 choose: classic, ham, or combo	<b>Glazed Bacon Lollis</b> 10.99	<b>Hot Crab &amp; Artichoke Dip</b> 13.99
<b>Fried Green Tomatoes</b> 10.99	<b>Corn Chips &amp; Dips</b> 10.99 guacamole, salsa, pimento cheese	<b>Mussel Pot</b> 17.99 white wine & garlic or spicy Provençal, rustic white boule
<b>Cauliflower Hummus</b> 10.99 grilled ciabatta, crudité	<b>Garlic Black Pepper Wings</b> 12.99	

## FROM OUR BAKERY

Mixed, shaped, and baked in small batches at our bakery in Founding Farmers Tysons.

<b>Our Bread, Our Butter</b> 5.99 rustic white boule	<b>Skillet Cornbread</b> 8.99 ND honey butter, J.Q. Dickinson salt	<b>Brie Farm Bread</b> 11.99 onion jam, crisp apple
<b>Pimento Cheddar Biscuits</b> 6.99	<b>Avocado Toast</b> 11.99 lime, extra virgin olive oil	<b>Prosciutto Farm Bread</b> 11.99 fig, mascarpone, balsamic

## SOUP & SALADS

### SOUP & SMALL SALADS

add: herb chicken +6, fried chicken +6, steak +8, salmon\* +8, tuna\* +8, grilled shrimp +8, scallops\* +8

<b>Today's Soup</b> 8.99	<b>General's House</b> 10.99 mixed lettuce, radicchio, radish, parmesan, truffle vinaigrette
<b>Farmers</b> 10.99 mixed lettuce, avocado, dates, tomato, grapes, almonds, parmesan, olives, champagne & sherry vinaigrettes	<b>Italian Sunday</b> 10.99 mixed lettuce, cucumbers, radish, roasted tomatoes, fennel, red onion, aged provolone, parmesan, red wine vinaigrette
<b>Spinach Bacon Blue</b> 10.99 apple, balsamic onions, egg, sherry vinaigrette	<b>Purple &amp; Black Kale</b> 10.99 hazelnuts, dates, radish, pecorino, lemon vinaigrette

## BURGERS & SANDWICHES

Served on breads that are mixed, shaped, and baked in our bakery at Founding Farmers Tysons.  
choice of side: fries, chips, coleslaw, pickled potato salad, or mini farmers salad

<b>Baby Cheeseburgers*</b> 13.99	<b>Egg Salad</b> 12.99
<b>Cheddar Cheeseburger*</b> 13.99	<b>Chicken Salad</b> 13.99 cranberry orange bread
<b>Avocado Poblano Cheeseburger*</b> 14.99	<b>Grilled Cheese &amp; Tomato Soup</b> 13.99
<b>BBQ Pimento Cheeseburger*</b> 14.99	<b>Turkey Avocado</b> 13.99 green goddess, brie, goat cheese spread, multigrain
<b>"Grilled Cheese" Bacon Patty Melt*</b> 14.99	<b>Roasted Vegetable &amp; Avocado</b> 14.99 goat cheese spread, multigrain
<b>Mark's Juicy Lucy Cheeseburger*</b> 14.99 stuffed with house-made American cheese	<b>Spicy Fried Chicken</b> 15.99
<b>IMPOSSIBLE™ Burger</b> 16.99 Made entirely from plants for people who love meat. add: cheese +1	<b>Texas Brisket Melt</b> 15.99
	<b>Roasted Prime Rib Dip</b> 20.99

## HOT DOGS

Quarter-pound hot dogs from 44 Farms. 100% beef, premium steak cuts only. Nitrate free.  
choice of side: fries, chips, coleslaw, pickled potato salad, or mini farmers salad

<b>Ball Park Dog</b> 11.99 yellow mustard, ketchup, relish, onion	<b>Philly Cheese Dog</b> 11.99 pickled hot peppers, 3 cheese sauce
<b>Chicago Dog</b> 11.99 spicy brown mustard, tomato, onion, sweet relish, pickled peppers	<b>Texas Chili Dog</b> 11.99 spicy mustard, grated onion, pimento cheese

## WINTER STEWS

Cooked slow & low. Served with thick-cut ciabatta and a small farmers salad.

<b>Beef Burgoo</b> 15.99 potatoes, kentucky bourbon	<b>Steak Chili</b> 15.99 english ale, onion, kidney beans, cheddar crisps	<b>Pork &amp; Lentil</b> 15.99 cilantro, lime, avocado, poached egg	<b>New Brunswick</b> 15.99 rotisserie chicken, bacon, lima beans, chickpeas, barley
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## HANDMADE PASTA

From scratch, every day, in our kitchen. Inspired by the techniques and recipes of Founding Farmer Thomas Jefferson, the father of Macaroni & Cheese.

<b>Seven Cheese Macaroni</b> 16.99	<b>Nonno's Fettuccine Bowl</b> 15.99 1lb of pasta, light red sauce, basil	<b>Butternut Squash Ravioli</b> 17.99	<b>Founding Spirits Vodka &amp; Pesto Shrimp Fettuccine</b> 20.99
<b>Roasted Mushroom Pappardelle</b> 15.99 amaretto cream	<b>Cacio e Pepe</b> 16.99 cream, parmesan, pecorino, toasted black pepper	<b>Turkey Bolognese Fettuccine</b> 19.99	<b>Seafood Bucatini</b> 23.99 red sauce, shrimp, mussels, white fish
<b>Cheese Ravioli</b> 16.99		<b>Short Rib Ragu Macaroni</b> 19.99	
		<b>Spicy Shrimp Fettuccine</b> 20.99	

## STEAK HOUSE

We collaborate with independent ranchers in the mid-Atlantic to buy our beef.  
Our pork is from Leidy's in Souderton, PA.

<b>Chicken Fried Steak &amp; Glazed Donut</b> 18.99 mashed potatoes, green beans	<b>Steak Frites*</b> 21.99 tenderloin medallions, sautéed green vegetables
<b>Brisket Plate</b> 18.99 pimento cheddar biscuit, pickled potato salad, coleslaw	<b>Farmers Platter</b> 21.99 fried chicken, Chinese "take out" spare ribs, brisket, pickled potato salad, coleslaw
<b>Chinese "Take Out" Spare Ribs</b> 20.99 fries, coleslaw	<b>Herb-Crusted Prime Rib</b> 10 oz • 26.99 au jus, horseradish cream, classic loaded baked potato, sautéed green vegetables available at 5pm

served with sautéed green vegetables and choice of Idaho baked potato (after 5pm):  
classic loaded, pimento cheese, sour cream & onion or fries.

<b>Center Cut Ribeye</b> 10 oz • 26.99	<b>Steak &amp; Cake</b> 29.99
<b>King Short Rib</b> 26.99	<b>Filet Mignon</b> 8 oz • 34.99
<b>Dry-Aged NY Strip</b> 12 oz • 29.99	

## DAN'S COMFORT FOODS

add protein to any grain bowl: herb chicken +6, steak +8, salmon\* +8, tuna\* +8, grilled shrimp +8, scallops\* +8

<b>Spaghetti Squash Pomodoro</b> 15.99	<b>GRAIN BOWLS</b>	<b>PROTEIN &amp; VEGETABLES</b>
<b>Cauliflower Steak</b> 18.99 mushroom risotto, broccolini, tomato-cider glaze	<b>Quinoa Bowl</b> 11.99 bulgur, wheat berries, kale, brussels sprouts, cauliflower hummus, goji berries, coconut nut butter	<b>Herb Chicken Breast</b> 13.99 sau téed green vegetables, sweet & sour tomatoes, coconut nut butter, extra virgin olive oil
<b>IMPOSSIBLE™ "Meat"loaf</b> 23.99 vegetarian recipe using plant-based Impossible Burger, served with mashed potatoes & green beans	<b>Farro Bowl</b> 11.99 black lentils, roasted eggplant & mushrooms, carrots, peanut butter, cashew butter, pistachios	<b>Herb Butter Steamed Cod</b> 19.99 corn, mushrooms, cannellini beans, leeks, fennel, spinach, star anise, vegetable broth

We are farmers. We are restaurateurs. Together, we created this restaurant. We make everything we can from scratch, from our bread & butter to our booze. The family farmers of the North Dakota Farmers Union, who collectively own this restaurant, are represented on every plate, as are the country's founding mothers and fathers—who were also farmers. Founding Farmer Thomas Jefferson inspired us, and we pay homage to the hands, heart, and soul of his home at Monticello.

Welcome to our table. We hope you enjoy all that is Founding Farmers.

— Mark Watne *Farmer, Co-Owner, NDFU President*

— Michael Vucurevich & Dan Simons  
*Co-Owners, Farmers Restaurant Group*

**4.5% TEMPORARY PANDEMIC SURCHARGE**  
As we chart a course for the survival of our restaurants, this dine-in only charge helps us cover pandemic-related expenses, including PPE.

## CHICKEN

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

<b>Southern Fried Chicken</b> 18.99 pimento cheddar biscuit, mashed potatoes, collard greens	<b>Spicy Fried Chicken</b> 18.99 pimento cheddar biscuit, mashed potatoes, collard greens
<b>Southern Fried Chicken &amp; Glazed Donut</b> 18.99 mac & cheese, green beans	<b>Spicy Fried Chicken &amp; Glazed Donut</b> 18.99 mac & cheese, green beans

<b>Chef Hemings' Chicken Jambalaya</b> 18.99 choose: beer can roasted or spicy fried	<b>Green Chili Chicken Enchiladas</b> 15.99
<b>Chicken Pot Pie</b> 18.99	<b>Beer Can Roasted Chicken</b> 18.99 green beans, root vegetable succotash

## ROASTED & POT FOODS

<b>Braised Chicken Risotto</b> 18.99	<b>NY Strip &amp; Enchiladas*</b> 21.99
<b>Roasted Turkey &amp; Gravy</b> 18.99	<b>Fisherman's Stew</b> 27.99 choose: mild or spicy tomato broth white fish, shrimp, mussels, rustic white boule
<b>Meatloaf &amp; Gravy</b> 19.99	
<b>Yankee Pot Roast</b> 19.99	

## PREMIUM SEAFOOD

Premium. Sustainably wild-caught or sustainably farmed. Traceable.

<b>Today's Fish*</b> MKT	<b>Glazed Cedar Plank Salmon*</b> 26.99 mashed potatoes, root vegetable succotash
<b>Fish, Chips &amp; Beer</b> 17.99 short white beer	<b>Simply Seared Sushi-Grade Tuna*</b> 27.99 crispy brussels sprouts, farro, black lentil salad, cashew nut butter, lemon butter
<b>Shrimp &amp; Grits</b> 20.99	<b>Shrimp &amp; Crab Risotto</b> 30.99 wild mushrooms, lemon herb cream
<b>Cracker-Crusted Shrimp</b> 20.99 pimento cheddar biscuit, fries, coleslaw, cornbread	<b>Shore-Style Crab Feast</b> 30.99 crab cake, southern fried chicken, pimento cheddar biscuit, street corn, coleslaw
<b>Campfire Trout</b> 20.99 farm-a-roni, sautéed green vegetables, sweet & sour tomatoes, lemon butter	<b>Chesapeake-Style Crab Cake</b> 31.99 jumbo lump crab, fries, coleslaw
<b>Mid-Atlantic Scallops*</b> 26.99 herb meunière, parmesan risotto, crispy brussels sprouts	

**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.