

STARTERS

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

FROM OUR BAKERY

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

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

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

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

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

WINTER STEWS

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

Beef Burgoo 15.99 potatoes, kentucky bourbon	Steak Chili 15.99 english ale, onion, kidney beans, cheddar crisps	Pork & Lentil 15.99 cilantro, lime, avocado, poached egg	New Brunswick 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.

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

Chicken Fried Steak & Glazed Donut 18.99 mashed potatoes, green beans	Steak Frites* 21.99 tenderloin medallions, sautéed green vegetables
Brisket Plate 18.99 pimento cheddar biscuit, pickled potato salad, coleslaw	Farmers Platter 21.99 fried chicken, Chinese "take out" spare ribs, brisket, pickled potato salad, coleslaw
Chinese "Take Out" Spare Ribs 20.99 fries, coleslaw	Herb-Crusted Prime Rib 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.

Center Cut Ribeye 10 oz • 26.99	Steak & Cake 29.99
King Short Rib 26.99	Filet Mignon 8 oz • 34.99
Dry-Aged NY Strip 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

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

Southern Fried Chicken 18.99 pimento cheddar biscuit, mashed potatoes, collard greens	Spicy Fried Chicken 18.99 pimento cheddar biscuit, mashed potatoes, collard greens
Southern Fried Chicken & Glazed Donut 18.99 mac & cheese, green beans	Spicy Fried Chicken & Glazed Donut 18.99 mac & cheese, green beans

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

ROASTED & POT FOODS

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

PREMIUM SEAFOOD

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

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