

STARTERS

Whirley Pop Kettle Corn 7.50	Glazed Bacon Lollis 12.50	Ahi Tuna Bites* 15.50
Devil-ish Eggs 11.50 choose: classic, ham, or combo	Corn Chips & Dips 12.50 guacamole, salsa, pimento cheese	Hot Crab & Artichoke Dip 16.50
Fried Green Tomatoes 12.50	Pickled Garden Vegetables 12.50	Mussel Pot 19.50 white wine & garlic or spicy Provençal, rustic white boule
Cauliflower Hummus 12.50 grilled ciabatta, crudité	Garlic Black Pepper Wings 14.50	
Blue Cheese Bacon Dates 12.50	Spinach Dip 14.50	

FROM OUR BAKERY

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

Our Bread & Butter 7.50 rustic white boule	Pimento Cheddar Biscuits 10.99	Brie Farm Bread 13.50 onion jam, crisp apple
Skillet Cornbread 10.50 ND honey butter, J.Q. Dickinson salt	Avocado Toast 13.50 lime, extra virgin olive oil	Prosciutto Farm Bread 13.50 fig, mascarpone, balsamic

SOUPS & SALADS

add: herb chicken +6.50, fried chicken +6.50, steak* +8.50, salmon* +8.50, tuna* +8.50, grilled shrimp +8.50, scallops* +10.50

SOUPS & SMALL SALADS

Today's Soup 9.99	General's House 12.50 mixed lettuce, radicchio, radish, parmesan, truffle vinaigrette
Roasted Tomato Soup 9.99	Italian Sunday 12.50 mixed lettuce, cucumbers, radish, roasted tomatoes, fennel, red onion, aged provolone, parmesan, red wine vinaigrette
Farmers Salad* 12.50 mixed lettuce, avocado, dates, tomato, grapes, almonds, parmesan, olives, champagne & sherry vinaigrettes	Purple & Black Kale 12.50 hazelnuts, dates, radish, pecorino, lemon vinaigrette
Caesar Salad 12.50 little gem lettuce, parmigiano-romano, pecorino, biscuit & cornbread croutons	
Spinach Bacon Blue 12.50 apple, balsamic onions, egg, sherry vinaigrette	

ENTRÉE SALADS

Good All Green 16.50 mixed lettuce, broccolini, green beans, green apple, avocado, feta, toasted seeds, lemon vinaigrette	Blue Cheese Steak* 22.50 spinach, bacon, egg, apple, balsamic onion, crispy shallots, sherry vinaigrette
Spicy Fried Chicken 19.50 mixed lettuce, bacon, cheddar, avocado, tomato, onion, honey mustard, champagne vinaigrette	Spicy Ahi Tuna Poke* 22.50 napa cabbage, avocado, bell pepper, onion, cilantro, basil, mint, sesame vinaigrette
Crazy Corn Chicken 19.50 mixed lettuce, roasted sweet corn, hominy, caramel corn, avocado, mango, cotija, cornbread, simple vinaigrette	Louie Cobb 25.50 choose: shrimp, crab +2, or combo +1 romaine, avocado, tomato, egg, danish blue cheese, green onion, lemon vinaigrette

BURGERS & SANDWICHES

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

Baby Cheeseburgers* 15.50	Egg Salad 10.99
Cheddar Cheeseburger* 15.50	Chicken Salad 15.50 cranberry orange bread
Avocado Poblano Cheeseburger* 16.50	Grilled Cheese & Tomato Soup 15.50
BBQ Pimento Cheeseburger* 16.50	Turkey Avocado 15.50 green goddess, brie, goat cheese spread, multigrain
"Grilled Cheese" Bacon Patty Melt* 16.50	Roasted Vegetable, Avocado & Brie 16.50 apple walnut raisin bread
Mark's Juicy Lucy Cheeseburger* 16.50 stuffed with house-made American cheese	Spicy Fried Chicken 17.50
Our Best Veggie Cheeseburger 18.50 muenster, whole grains, black beans, sweet potatoes, beets	Texas Brisket Melt 17.50
Prime Rib Dip 22.50	Pastrami Reuben 18.50

HOT DOGS

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

Ball Park Dog 13.50 yellow mustard, ketchup, relish, onion	Philly Cheese Dog 13.50 pickled hot peppers, 3 cheese sauce
Chicago Dog 13.50 spicy brown mustard, tomato, onion, relish, pickled peppers	Texas Chili Dog 13.50 spicy mustard, grated onion, pimento cheese

HANDMADE PASTA

From scratch, every day, in our kitchen.

Roasted Mushroom Pappardelle 17.50 amaretto cream	Cheese Ravioli 18.50	Butternut Squash Ravioli 19.50	Founding Spirits Vodka Pesto Shrimp & Crab Fettuccine 22.50
Nonno's Fettuccine Bowl 17.50 light red sauce, basil	Cacio e Pepe 18.50 cream, parmesan, pecorino, toasted black pepper	Turkey Bolognese Fettuccine 21.50	Seafood Bucatini 25.50 red sauce, shrimp, mussels, white fish
Seven Cheese Macaroni 18.50		Short Rib Ragu Macaroni 21.50	
		Spicy Shrimp Fettuccine 22.50	

FROM THE RANGE

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

Chicken Fried Steak & Glazed Donut 20.99 mashed potatoes, green beans	Steak Frites* 23.99 sautéed green vegetables, béarnaise aioli
Brisket Plate 20.99 pimento cheddar biscuit, pickled potato salad, coleslaw	Farmers Platter 23.99 fried chicken, Chinese "take out" spare ribs, brisket, pickled potato salad, coleslaw
Chinese "Take Out" Spare Ribs 22.99 fries, coleslaw	Herb-Crusted Prime Rib* 10 oz • 28.99 au jus, horseradish cream, classic loaded baked potato, sautéed green vegetables <i>available after 5pm</i>

Served with sautéed green vegetables and mashed potatoes or an Idaho baked potato (after 5pm) – choose: classic loaded, pimento cheese, sour cream & onion.

King Short Rib 28.99	Filet* 8 oz • 37.99
Ribeye* 10 oz • 30.99	Filet & Crab Cake* 43.99
Aged NY Strip* 12 oz • 31.99	

DAN'S COMFORT FOODS

add protein to any grain bowl: herb chicken +6.50, steak* +8.50, salmon* +8.50, tuna* +8.50, grilled shrimp +8.50, scallops* +10.50

Spaghetti Squash Pomodoro 17.50	GRAIN BOWLS	PROTEIN & VEGETABLES
Cauliflower Steak 20.50 mushroom risotto, broccolini, tomato-cider glaze	Quinoa Bowl 13.50 bulgur, wheat berries, kale, brussels sprouts, cauliflower hummus, goji berries, coconut nut butter	Herb Chicken Breast 15.50 sautéed green vegetables, sweet & sour tomatoes, coconut nut butter, extra virgin olive oil
Veggie Loaf 25.50 mashed potatoes, roasted cauliflower & brussels sprouts, mushroom gravy	Farro Bowl 13.50 black lentils, roasted eggplant & mushrooms, carrots, peanut butter, cashew butter, pistachios	Herb Butter Steamed Cod 21.50 corn, mushrooms, cannellini beans, leeks, fennel, spinach, star anise, vegetable broth

5% RESTAURANT RECOVERY CHARGE

While there are many ways society is rebuilding itself post-pandemic, there continues to be devastating and long-lasting impacts on the full-service restaurant industry. Our recovery charge was created so that we can continue to operate as a viable business, employer, and neighbor. The charge helps cover pandemic-related losses and debts; vaccines, boosters, and mental health services for our team members and their families; as well as our ongoing community efforts. We appreciate your continued support by dining in our restaurants.

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

CHICKEN

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

Southern Fried Chicken 20.50 pimento cheddar biscuit, mashed potatoes, collard greens	Spicy Fried Chicken 20.50 pimento cheddar biscuit, mashed potatoes, collard greens
Southern Fried Chicken & Glazed Donut 20.50 mac & cheese, green beans	Spicy Fried Chicken & Glazed Donut 20.50 mac & cheese, green beans

Green Chili Chicken Enchiladas 18.50	Chicken Pot Pie 20.50
Chef Hemings' Chicken Jambalaya 20.50 choose: honey thyme spatchcock chicken or spicy fried chicken	Honey Thyme Spatchcock Chicken 20.50 green beans, root vegetable succotash

ROASTED & POT FOODS

Braised Chicken Risotto 20.50	Steak & Enchiladas* 23.50
Roasted Turkey & Gravy 20.50	Fisherman's Stew 29.50 choose: mild or spicy tomato broth white fish, shrimp, mussels, rustic white boule
Meatloaf & Gravy 21.50	
Yankee Pot Roast 21.50	

PREMIUM SEAFOOD

Sustainably wild-caught or sustainably farmed. Traceable.

Today's Fish* MKT	Glazed Cedar Plank Salmon* 28.99 mashed potatoes, root vegetable succotash
Fish, Chips & Beer 19.99 short white beer	Simply Seared Sushi-Grade Tuna* 29.99 crispy brussels sprouts, farro, black lentil salad, cashew nut butter, lemon butter
Shrimp & Grits 22.99	Crab Cakes 32.99 fries, coleslaw
Cracker-Crusted Shrimp 22.99 fries, coleslaw, cornbread	Shrimp & Crab Risotto 32.99 wild mushrooms, lemon herb cream
Campfire Trout 22.99 farm-a-roni, sautéed green vegetables, sweet & sour tomatoes, lemon butter	Shore-Style Crab Feast 32.99 crab cakes, southern fried chicken, street corn, coleslaw, pimento cheddar biscuit
Mid-Atlantic Scallops* 28.99 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.