

# STARTERS

<b>Whirley Pop Kettle Corn</b> 6.50	<b>Blue Cheese Bacon Dates</b> 11.50	<b>Ahi Tuna Bites*</b> 14.50
<b>Devil-ish Eggs</b> 10.50 choose: classic, ham, or combo	<b>Glazed Bacon Lollis</b> 11.50	<b>Hot Crab &amp; Artichoke Dip</b> 14.50
<b>Fried Green Tomatoes</b> 11.50	<b>Corn Chips &amp; Dips</b> 11.50 guacamole, salsa, pimento cheese	<b>Mussel Pot</b> 18.50 white wine & garlic or spicy Provençal, rustic white boule
<b>Cauliflower Hummus</b> 11.50 grilled ciabatta, crudité	<b>Garlic Black Pepper Wings</b> 13.50	

## FROM OUR BAKERY

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

<b>Our Bread, Our Butter</b> 6.50 rustic white boule	<b>Skillet Cornbread</b> 9.50 ND honey butter, J.Q. Dickinson salt	<b>Brie Farm Bread</b> 12.50 onion jam, crisp apple
<b>Pimento Cheddar Biscuits</b> 7.50	<b>Avocado Toast</b> 12.50 lime, extra virgin olive oil	<b>Prosciutto Farm Bread</b> 12.50 fig, mascarpone, balsamic

### 5% RESTAURANT RECOVERY CHARGE

As we continue to chart a course forward from the devastating pandemic impact on the restaurant industry, this charge supports increased supply chain costs, pandemic-related expenses, and helps the restaurant continue to be a viable business and employer as we strive for a "new normal."

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*

# SOUP & SALADS

## SOUP & SMALL 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

<b>Today's Soup</b> 9.50	<b>General's House</b> 11.50 mixed lettuce, radicchio, radish, parmesan, truffle vinaigrette
<b>Today's Stew, Italian Sunday &amp; Boule</b> 14.50	<b>Italian Sunday</b> 11.50 mixed lettuce, cucumbers, radish, roasted tomatoes, fennel, red onion, aged provolone, parmesan, red wine vinaigrette
<b>Farmers*</b> 11.50 mixed lettuce, avocado, dates, tomato, grapes, almonds, parmesan, olives, champagne & sherry vinaigrettes	<b>Purple &amp; Black Kale</b> 11.50 hazelnuts, dates, radish, pecorino, lemon vinaigrette
<b>Spinach Bacon Blue</b> 11.50 apple, balsamic onions, egg, sherry vinaigrette	

## ENTRÉE SALADS

<b>Good All Green</b> 15.50 mixed lettuce, broccolini, green beans, green apple, avocado, feta, toasted seeds, lemon vinaigrette	<b>Blue Cheese Steak*</b> 21.50 spinach, bacon, egg, apple, balsamic onion, crispy shallots, sherry vinaigrette
<b>Spicy Fried Chicken</b> 18.50 mixed lettuce, bacon, cheddar, avocado, tomato, onion, honey mustard, champagne vinaigrette	<b>Spicy Ahi Tuna Poke*</b> 21.50 napa cabbage, avocado, bell pepper, onion, cilantro, basil, mint, sesame vinaigrette
<b>Crazy Corn Chicken</b> 18.50 mixed lettuce, roasted sweet corn, hominy, caramel corn, avocado, mango, cotija, cornbread, simple vinaigrette	<b>The Louie</b> 24.50 choose: crab, shrimp, or combo iceberg lettuce, avocado, tomato, onion, 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 veggie potato salad, or mini farmers salad\*

<b>Baby Cheeseburgers*</b> 14.50	<b>Egg Salad</b> 13.50
<b>Cheddar Cheeseburger*</b> 14.50	<b>Chicken Salad</b> 14.50 cranberry orange bread
<b>Avocado Poblano Cheeseburger*</b> 15.50	<b>Grilled Cheese &amp; Tomato Soup</b> 14.50
<b>BBQ Pimento Cheeseburger*</b> 15.50	<b>Turkey Avocado</b> 14.50 green goddess, brie, goat cheese spread, multigrain
<b>"Grilled Cheese" Bacon Patty Melt*</b> 15.50	<b>Roasted Vegetable &amp; Avocado</b> 15.50 goat cheese spread, multigrain
<b>Mark's Juicy Lucy Cheeseburger*</b> 15.50 stuffed with house-made American cheese	<b>Spicy Fried Chicken</b> 16.50
<b>IMPOSSIBLE™ Burger</b> 17.50 made entirely from plants for people who love meat add: cheese +1	<b>Texas Brisket Melt</b> 16.50
	<b>Prime Rib Dip</b> 21.50

# CHICKEN

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

<b>Southern Fried Chicken</b> 19.50 pimento cheddar biscuit, mashed potatoes, collard greens	<b>Spicy Fried Chicken</b> 19.50 pimento cheddar biscuit, mashed potatoes, collard greens
<b>Southern Fried Chicken &amp; Glazed Donut</b> 19.50 mac & cheese, green beans	<b>Spicy Fried Chicken &amp; Glazed Donut</b> 19.50 mac & cheese, green beans

<b>Chef Hemings' Chicken Jambalaya</b> 19.50 choose: honey thyme spatchcock chicken or spicy fried chicken	<b>Green Chili Chicken Enchiladas</b> 16.50
<b>Chicken Pot Pie</b> 19.50	<b>Honey Thyme Spatchcock Chicken</b> 19.50 green beans, root vegetable succotash

# 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\*

<b>Ball Park Dog</b> 12.50 yellow mustard, ketchup, relish, onion	<b>Philly Cheese Dog</b> 12.50 pickled hot peppers, 3 cheese sauce
<b>Chicago Dog</b> 12.50 spicy brown mustard, tomato, onion, relish, pickled peppers	<b>Texas Chili Dog</b> 12.50 spicy mustard, grated onion, pimento cheese

# HANDMADE PASTA

From scratch, every day, in our kitchen.

<b>Seven Cheese Macaroni</b> 17.50	<b>Nonno's Fettuccine Bowl</b> 16.50 light red sauce, basil	<b>Butternut Squash Ravioli</b> 18.50	<b>Founding Spirits Vodka Pesto Shrimp &amp; Crab Fettuccine</b> 21.50
<b>Roasted Mushroom Pappardelle</b> 16.50 amaretto cream	<b>Cacio e Pepe</b> 17.50 cream, parmesan, pecorino, toasted black pepper	<b>Turkey Bolognese Fettuccine</b> 20.50	<b>Seafood Bucatini</b> 24.50 red sauce, shrimp, mussels, white fish
<b>Cheese Ravioli</b> 17.50		<b>Short Rib Ragu Macaroni</b> 20.50	
		<b>Spicy Shrimp Fettuccine</b> 21.50	

# FROM THE RANGE

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> 19.99 mashed potatoes, green beans	<b>Steak Frites*</b> 22.99 sautéed green vegetables, béarnaise aioli
<b>Brisket Plate</b> 19.99 pimento cheddar biscuit, pickled potato salad, coleslaw	<b>Farmers Platter</b> 22.99 fried chicken, Chinese "take out" spare ribs, brisket, pickled potato salad, coleslaw
<b>Chinese "Take Out" Spare Ribs</b> 21.99 fries, coleslaw	<b>Herb-Crusted Prime Rib*</b> 10 oz • 27.99 au jus, horseradish cream, classic loaded baked potato, sautéed green vegetables available after 5pm

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

<b>King Short Rib</b> 27.99	<b>Steak &amp; Crab Cake*</b> 32.99
<b>Ribeye*</b> 10 oz • 29.99	<b>Filet*</b> 8 oz • 36.99
<b>Aged NY Strip*</b> 12 oz • 30.99	

# PREMIUM SEAFOOD

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

<b>Today's Fish*</b> MKT	<b>Glazed Cedar Plank Salmon*</b> 27.99 mashed potatoes, root vegetable succotash
<b>Fish, Chips &amp; Beer</b> 18.99 short white beer	<b>Simply Seared Sushi-Grade Tuna*</b> 28.99 crispy brussels sprouts, farro, black lentil salad, cashew nut butter, lemon butter
<b>Shrimp &amp; Grits</b> 21.99	<b>Shrimp &amp; Crab Risotto</b> 31.99 wild mushrooms, lemon herb cream
<b>Cracker-Crusted Shrimp</b> 21.99 fries, coleslaw, cornbread	<b>Shore-Style Crab Feast</b> 31.99 crab cakes, southern fried chicken, pimento cheddar biscuit, street corn, coleslaw
<b>Campfire Trout</b> 21.99 farm-a-roni, sautéed green vegetables, sweet & sour tomatoes, lemon butter	<b>Crab Cakes</b> MKT fries, coleslaw
<b>Mid-Atlantic Scallops*</b> 27.99 herb meunière, parmesan risotto, crispy brussels sprouts	

# 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

<b>Spaghetti Squash Pomodoro</b> 16.50	<b>GRAIN BOWLS</b>	<b>PROTEIN &amp; VEGETABLES</b>
<b>Cauliflower Steak</b> 19.50 mushroom risotto, broccolini, tomato-cider glaze	<b>Quinoa Bowl</b> 12.50 bulgur, wheat berries, kale, brussels sprouts, cauliflower hummus, goji berries, coconut nut butter	<b>Herb Chicken Breast</b> 14.50 sautéed green vegetables, sweet & sour tomatoes, coconut nut butter, extra virgin olive oil
<b>IMPOSSIBLE™ "Meat"loaf</b> 24.50 vegetarian recipe using plant-based Impossible Burger, served with vegan mashed potatoes, green beans	<b>Farro Bowl</b> 12.50 black lentils, roasted eggplant & mushrooms, carrots, peanut butter, cashew butter, pistachios	<b>Herb Butter Steamed Cod</b> 20.50 corn, mushrooms, cannellini beans, leeks, fennel, spinach, star anise, vegetable broth

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.