

STARTERS

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

FROM OUR BAKERY

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

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

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

ENTRÉE SALADS

Good All Green	15.50	Blue Cheese Steak*	21.50
mixed lettuce, broccolini, green beans, green apple, avocado, feta, toasted seeds, lemon vinaigrette		spinach, bacon, egg, apple, balsamic onion, crispy shallots, sherry vinaigrette	
Spicy Fried Chicken	18.50	Spicy Ahi Tuna Poke*	21.50
mixed lettuce, bacon, cheddar, avocado, tomato, onion, honey mustard, champagne vinaigrette		napa cabbage, avocado, bell pepper, onion, cilantro, basil, mint, sesame vinaigrette	
Crazy Corn Chicken	18.50	The Louie	24.50
mixed lettuce, roasted sweet corn, hominy, caramel corn, avocado, mango, cotija, cornbread, simple vinaigrette		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*

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

CHICKEN

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

Southern Fried Chicken	19.50	Spicy Fried Chicken	19.50
pimento cheddar biscuit, mashed potatoes, collard greens		pimento cheddar biscuit, mashed potatoes, collard greens	
Southern Fried Chicken & Glazed Donut	19.50	Spicy Fried Chicken & Glazed Donut	19.50
mac & cheese, green beans		mac & cheese, green beans	

Chef Hemings' Chicken Jambalaya	19.50	Green Chili Chicken Enchiladas	16.50
choose: honey thyme spatchcock chicken or spicy fried chicken		Honey Thyme Spatchcock Chicken	19.50
Chicken Pot Pie	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*

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

ROASTED & POT FOODS

Braised Chicken Risotto	19.50	Steak & Enchiladas*	22.50
Roasted Turkey & Gravy	19.50	Fisherman's Stew	28.50
Meatloaf & Gravy	20.50	choose: mild or spicy tomato broth white fish, shrimp, mussels, rustic white boule	
Yankee Pot Roast	20.50		

HANDMADE PASTA

From scratch, every day, in our kitchen.

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

Chicken Fried Steak & Glazed Donut	19.99	Steak Frites*	22.99
mashed potatoes, green beans		sautéed green vegetables, béarnaise aioli	
Brisket Plate	19.99	Farmers Platter	22.99
pimento cheddar biscuit, pickled potato salad, coleslaw		fried chicken, Chinese "take out" spare ribs, brisket, pickled potato salad, coleslaw	
Chinese "Take Out" Spare Ribs	21.99	Herb-Crusted Prime Rib*	10 oz • 27.99
fries, coleslaw		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.

King Short Rib	27.99	Steak & Crab Cake*	32.99
Ribeye*	10 oz • 29.99	Filet*	8 oz • 36.99
Aged NY Strip*	12 oz • 30.99		

PREMIUM SEAFOOD

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

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

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