

STARTERS

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

FROM OUR BAKERY

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

Our Bread, Our Butter	5.99	Sillet Cornbread	8.99	Brie Farm Bread	11.99
rustic white boule		ND honey butter, J.Q. Dickinson salt		onion jam, crisp apple	
Pimento Cheddar Biscuits	6.99	Avocado Toast	11.99	Prosciutto Farm Bread	11.99
		lime, extra virgin olive oil		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* +10

Today's Soup	8.99	General's House	10.99
Today's Stew, Italian Sunday & Boule	13.99	mixed lettuce, radicchio, radish, parmesan, truffle vinaigrette	
Farmers*	10.99	Italian Sunday	10.99
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	10.99	Purple & Black Kale	10.99
apple, balsamic onions, egg, sherry vinaigrette		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 veggie potato salad, or mini farmers salad*

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

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

HANDMADE PASTA

From scratch, every day, in our kitchen.

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

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	18.99	Steak Frites*	21.99
mashed potatoes, green beans		sautéed green vegetables, béarnaise aioli	
Brisket Plate	18.99	Farmers Platter	21.99
pimento cheddar biscuit, pickled potato salad, coleslaw		fried chicken, Chinese "take out" spare ribs, brisket, pickled potato salad, coleslaw	
Chinese "Take Out" Spare Ribs	20.99	Herb-Crusted Prime Rib*	10 oz • 26.99
fries, coleslaw		au jus, horseradish cream, classic loaded baked potato, sautéed green vegetables available at 5pm	

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

Center Cut Ribeye*	10 oz • 26.99	Steak & Crab 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* +10

Spaghetti Squash Pomodoro	15.99	GRAIN BOWLS		PROTEIN & VEGETABLES	
Cauliflower Steak	18.99	Quinoa Bowl	11.99	Herb Chicken Breast	13.99
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	23.99	Farro Bowl	11.99	Herb Butter Steamed Cod	19.99
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	

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*

ENTRÉE SALADS

Good All Green	14.99	Blue Cheese Steak*	20.99
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	17.99	Spicy Ahi Tuna Poke*	20.99
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	17.99	Half-Pound Louie	23.99
mixed lettuce, roasted sweet corn, hominy, caramel corn, avocado, mango, cotija, cornbread, chipotle buttermilk & cilantro lime vinaigrette		choose: crab, shrimp, or combo iceberg lettuce, avocado, tomato, onion, lemon vinaigrette	

CHICKEN

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

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

Chef Hemings' Chicken Jambalaya	18.99	Green Chili Chicken Enchiladas	15.99
choose: honey thyme spatchcock chicken or spicy fried chicken		Honey Thyme Spatchcock Chicken	18.99
Chicken Pot Pie	18.99	green beans, root vegetable succotash	

ROASTED & POT FOODS

Braised Chicken Risotto	18.99	Steak & Enchiladas*	21.99
Roasted Turkey & Gravy	18.99	Fisherman's Stew	27.99
Meatloaf & Gravy	19.99	choose: mild or spicy tomato broth white fish, shrimp, mussels, rustic white boule	
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
Fish, Chips & Beer	17.99	mashed potatoes, root vegetable succotash	
Shrimp & Grits	20.99	Simply Seared Sushi-Grade Tuna*	27.99
Cracker-Crusted Shrimp	20.99	crispy brussels sprouts, farro, black lentil salad, cashew nut butter, lemon butter	
Campfire Trout	20.99	Shrimp & Crab Risotto	30.99
farm-a-roni, sautéed green vegetables, sweet & sour tomatoes, lemon butter		wild mushrooms, lemon herb cream	
Mid-Atlantic Scallops*	26.99	Shore-Style Crab Feast	30.99
herb meunière, parmesan risotto, crispy brussels sprouts		crab cakes, southern fried chicken, pimento cheddar biscuit, street corn, coleslaw	
		Crab Cakes	31.99
		jumbo lump crab, fries, coleslaw	

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.