

## STARTERS

<b>Whirley Pop Kettle Corn</b>	8.50
<b>Skillet Cornbread</b> ND honey butter, J.Q. Dickinson salt	11.50
<b>Devil-ish Eggs</b> choose: classic, ham, or combo	12.50
<b>Fried Green Tomatoes</b>	13.50
<b>Cauliflower Hummus</b> grilled ciabatta, crudité	13.50

<b>Blue Cheese Bacon Dates</b>	13.50
<b>Glazed Bacon Lollis</b>	13.50
<b>Corn Chips &amp; Dips</b> guacamole, salsa, pimento cheese	13.50
<b>Thick-Cut Onion Rings</b>	13.50
<b>Garlic Black Pepper Wings</b>	15.50

<b>Spinach Dip</b>	15.50
<b>Ahi Tuna Bites*</b>	16.50
<b>Baby Cheeseburgers*</b> choose: 3 or 6, served with fries	16.50 • 21.50
<b>Hot Crab &amp; Artichoke Dip</b>	17.50

### BREAD BITES



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

<b>Coupla' Buttermilk Biscuits</b> cultured butter, house jam	5.99
<b>Our Bread &amp; Butter</b> rustic white boule	8.99

<b>Avocado Toast</b> lime, extra virgin olive oil	8.99
<b>Brie</b> onion jam, crisp apple	8.99

**WELLNESS CHARGE**

We believe hospitality begins with a healthy team and a stable, equitable work environment. To ensure both, a 5% surcharge is added to all dine-in checks that supports free mental health resources for our teams and their families, access to health insurance, paid sick leave, and increased operating costs. It is not a gratuity. Our goal is to be transparent while maintaining the value and standards our guests have come to know and love. We appreciate your support and kindness. If you would prefer, we will remove the charge upon request.

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*

## SOUPS & SALADS

add: herb chicken +7.50, fried chicken +7.50, steak\* +9.50, salmon\* +9.50, tuna\* +9.50, shrimp +9.50, scallops\* +11.50

### SOUPS & SMALL SALADS

<b>Today's Soup</b>	9.99
<b>Roasted Tomato Soup</b>	9.99
<b>Farmers Salad*</b> mixed lettuce, avocado, date, tomato, grape, almond, parmesan, olive, champagne & sherry vinaigrettes	13.50
<b>Caesar Salad</b> little gem lettuce, parmigiano reggiano, pecorino romano, biscuit & cornbread croutons	13.50

<b>Drag Through the Garden*</b> mixed lettuce, tomato, green bean, carrot, radish, bell pepper, fennel, jicama, cucumber, lemon vinaigrette	13.50
<b>Italian Sunday</b> mixed lettuce, cucumber, radish, roasted tomato, fennel, red onion, aged provolone, parmesan, red wine vinaigrette	13.50
<b>Purple &amp; Black Kale</b> hazelnut, date, radish, pecorino romano, lemon vinaigrette	13.50

### ENTRÉE SALADS

<b>Good All Green</b> mixed lettuce, broccoli, green bean, green apple, avocado, feta, toasted seeds, lemon & garlic herb vinaigrettes	17.50
<b>Crazy Corn Chicken</b> mixed lettuce, roasted sweet corn, hominy, caramel corn, avocado, mango, cotija, cornbread, simple vinaigrette	20.50
<b>Southern Fried Chicken*</b> mixed lettuce, bacon, cheddar, avocado, tomato, onion, buttermilk ranch dressing with honey mustard drizzle	20.50

<b>Blue Cheese Steak*</b> spinach, bacon, egg, apple, balsamic onion, crispy shallot, sherry vinaigrette	23.50
<b>Spicy Ahi Tuna Poke*</b> napa cabbage, avocado, bell pepper, onion, cilantro, basil, mint, sesame vinaigrette	23.50
<b>Louie Cobb</b> choose: shrimp, crab +2, or combo +1 romaine, avocado, tomato, egg, danish blue cheese, green onion, lemon vinaigrette	26.50



## BURGERS & DOGS

House-ground, hand-formed burger patties. Quarter-pound, nitrate-free 44 Farms hot dogs made from 100% beef, premium steak cuts only. **choice of side:** chips, fries, crop list side, or thick-cut onion rings +\$3

<b>Cheddar Cheeseburger*</b> add: avocado +\$1, bacon +\$2, chili +\$2	16.50
<b>Our Best Veggie Cheeseburger</b> muenster, whole grains, black bean, sweet potato, beet	16.50
<b>Avocado Poblano Cheeseburger*</b>	17.50
<b>BBQ Pimento Cheeseburger*</b>	17.50
<b>Mark's Juicy Lucy Cheeseburger*</b> stuffed with American cheese	17.50

<b>Pub Bacon Cheeseburger*</b> griddled muenster & red onion, pickled peppers, spicy pub sauce, kaiser roll	18.50
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<b>Ball Park Dog</b> yellow mustard, ketchup, relish, onion	14.50
<b>Chili Dog</b> spicy mustard, grated onion, pimento cheese	14.50

## SANDWICHES

All bread is mixed, shaped, and baked in our bakery.  
**choice of side:** chips, fries, crop list side, or thick-cut onion rings +\$3

<b>Egg Salad</b>	11.99
<b>Chicken Salad</b> cranberry orange bread	16.50
<b>Grilled Cheese &amp; Tomato Soup</b>	16.50
<b>BLT with Roasted Turkey &amp; Avocado</b> lemon aioli, sourdough	16.50

<b>Roasted Vegetable, Avocado &amp; Brie</b> apple walnut raisin bread	17.50
<b>Spicy Fried Chicken</b>	18.50
<b>BBQ Texas Brisket</b> provolone, coleslaw	18.50
<b>Prime Rib Dip</b> kaiser roll	23.50

## PASTA & PARMS

<b>Linguine Pomodoro</b> add: shrimp +9.50	18.50
<b>Spaghetti Squash Pomodoro</b>	18.50
<b>Ricotta Gnocchi Pomodoro</b>	18.50

<b>Seven Cheese Macaroni</b>	19.50
<b>Founding Spirits Vodka Pesto Shrimp Linguine</b>	26.50

<b>HANDMADE RAVIOLI</b>	
<b>Butternut Squash</b> brown butter sage sauce	18.50
<b>Cheese</b> tomato butter sauce, roasted cherry tomatoes	19.50
<b>Crab</b> lemon butter sauce, balsamic drizzle	33.50

<b>PARMS</b>	
<b>Chicken Milanese</b> sautéed spinach	19.50
<b>Chicken Parm</b> sautéed broccoli	23.50
<b>Eggplant Parm</b> sautéed broccoli	23.50

<b>Meatloaf &amp; Gravy</b> mashed potatoes, french-cut green beans	22.50
<b>Veggie Loaf</b> mashed potatoes, mushroom gravy, choice of one crop list side	22.50
<b>Yankee Pot Roast</b> mashed potatoes, crispy onions	22.50
<b>Shrimp &amp; Grits, Andouille</b>	23.50
<b>Steak &amp; Enchiladas*</b>	24.50
<b>Farmers Platter</b> fried chicken, baby cheeseburgers, brisket, pickled potato salad, coleslaw	24.50

<b>Green Chili Chicken Enchiladas</b> avocado salad, street corn	19.50
<b>Chicken Pot Pie</b>	21.50
<b>Braised Chicken Risotto</b>	21.50
<b>Crop List Platter</b> choice of three crop list sides	21.50
<b>Chicken Fried Steak &amp; Waffle</b> mashed potatoes, french-cut green beans <i>swap your waffle for a donut +1</i>	22.50
<b>Brisket Plate</b> buttermilk biscuit, pickled potato salad, coleslaw	22.50

## PREMIUM SEAFOOD

Sustainably wild-caught or sustainably farmed. Traceable.

<b>TODAY'S FISH</b> MKT • choose preparation style.
<b>Blackened</b> sweet potato smash, sautéed spinach, candied corn, tomato butter sauce
<b>Tomato Sofrito</b> parmesan risotto, fried capers, lemon butter sauce
<b>Herb-Crusted</b> polenta, roasted tomatoes, balsamic onions, apricot glaze, tartar sauce, lemon butter sauce
<b>Pan-Seared</b> creamy parsnip horseradish puree, sweet peas, lemon chicken jus, basil

<b>Fish, Chips &amp; Beer</b> short white beer	21.99
<b>Cracker-Crusted Shrimp</b> fries, coleslaw, cornbread	23.99
<b>Fishers Fry Combo</b> shrimp, white fish, crab cake, fries, coleslaw add: big crispy chicken tenders +7.50	27.99
<b>Mid-Atlantic Scallops*</b> herb meunière, parmesan risotto, crispy brussels sprouts	29.99
<b>Glazed Cedar Plank Salmon*</b> mashed potatoes, french-cut green beans	29.99
<b>Crab Cakes</b> fries, coleslaw	33.99
<b>Shrimp &amp; Crab Risotto</b> wild mushrooms, lemon herb cream	33.99

## FROM THE RANGE

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

<b>Steak Frites*</b> fries, choice of one crop list side	24.50
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Served with mashed potatoes or fries and choice of one crop list side.  
add: shrimp +9.50, scallops\* +11.50, crab cake +13.50

<b>Herb-Crusted Prime Rib*</b> 10 oz • 29.99 au jus, horseradish cream <i>available after 5pm</i>
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<b>Ribeye*</b>	10 oz • 31.99
<b>Aged NY Strip*</b>	12 oz • 32.99
<b>Filet*</b>	8 oz • 38.99
<b>Filet &amp; Crab Cake*</b>	44.99

## FALL CROP LIST SIDES

<b>Lemon Garlic Roasted Broccoli</b> 9.50 toasted almonds, pecorino	<b>Hot Honey Roasted Butternut Squash</b> 9.50 cranberries, cinnamon, whipped feta	<b>Cauliflower, Farro &amp; Quinoa</b> 9.50 tahini, charred swiss chard, herbs	<b>Roasted Autumn Vegetables</b> 9.50 mulled local apple cider glaze
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**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.*