

STARTERS

Whirley Pop Kettle Corn	6.50	Glazed Bacon Lollis	11.50	Ahi Tuna Bites*	14.50
Devil-ish Eggs choose: classic, ham, or combo	10.50	Corn Chips & Dips guacamole, salsa, pimento cheese	11.50	Hot Crab & Artichoke Dip	15.50
Fried Green Tomatoes	11.50	Pickled Garden Vegetables	11.50	Mussel Pot white wine & garlic or spicy Provençal, rustic white boule	18.50
Cauliflower Hummus grilled ciabatta, crudité	11.50	Garlic Black Pepper Wings	13.50		
Blue Cheese Bacon Dates	11.50	Spinach Dip	13.50		

FROM OUR BAKERY

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

Our Bread, Our Butter rustic white boule	6.50	Pimento Cheddar Biscuits	9.99	Brie Farm Bread onion jam, crisp apple	12.50
Skillet Cornbread ND honey butter, J.Q. Dickinson salt	9.50	Avocado Toast lime, extra virgin olive oil	12.50	Prosciutto Farm Bread fig, mascarpone, balsamic	12.50

SOUP & 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

SOUP & SMALL SALADS

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

ENTRÉE SALADS

Good All Green mixed lettuce, broccolini, green beans, green apple, avocado, feta, toasted seeds, lemon vinaigrette	15.50	Blue Cheese Steak* spinach, bacon, egg, apple, balsamic onion, crispy shallots, sherry vinaigrette	21.50
Spicy Fried Chicken mixed lettuce, bacon, cheddar, avocado, tomato, onion, honey mustard, champagne vinaigrette	18.50	Spicy Ahi Tuna Poke* napa cabbage, avocado, bell pepper, onion, cilantro, basil, mint, sesame vinaigrette	21.50
Crazy Corn Chicken mixed lettuce, roasted sweet corn, hominy, caramel corn, avocado, mango, cotija, cornbread, simple vinaigrette	18.50	Louie Cobb choose: shrimp, crab +2, or combo +1 romaine, avocado, tomato, egg, danish blue cheese, green onion, lemon vinaigrette	24.50

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 cranberry orange bread	14.50
Avocado Poblano Cheeseburger*	15.50	Grilled Cheese & Tomato Soup	14.50
BBQ Pimento Cheeseburger*	15.50	Turkey Avocado green goddess, brie, goat cheese spread, multigrain	14.50
"Grilled Cheese" Bacon Patty Melt*	15.50	Roasted Vegetable, Avocado & Brie apple walnut raisin bread	15.50
Mark's Juicy Lucy Cheeseburger* stuffed with house-made American cheese	15.50	Spicy Fried Chicken	16.50
Our Best Veggie Burger whole grains, black beans, sweet potatoes, beets, muenster	17.50	Texas Brisket Melt	16.50
		Pastrami Reuben	17.50
		Prime Rib Dip	21.50

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

HANDMADE PASTA

From scratch, every day, in our kitchen.

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

FROM THE RANGE

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

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

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

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	16.50	GRAIN BOWLS		PROTEIN & VEGETABLES	
Cauliflower Steak mushroom risotto, broccolini, tomato-cider glaze	19.50	Quinoa Bowl bulgur, wheat berries, kale, brussels sprouts, cauliflower hummus, goji berries, coconut nut butter	12.50	Herb Chicken Breast sautéed green vegetables, sweet & sour tomatoes, coconut nut butter, extra virgin olive oil	14.50
Veggie Loaf mashed potatoes, roasted cauliflower & brussels sprouts, mushroom gravy	24.50	Farro Bowl black lentils, roasted eggplant & mushrooms, carrots, peanut butter, cashew butter, pistachios	12.50	Herb Butter Steamed Cod corn, mushrooms, cannellini beans, leeks, fennel, spinach, star anise, vegetable broth	20.50

5% RESTAURANT RECOVERY CHARGE

While society is rebounding well, the pandemic has had devastating and long-lasting impact on the restaurant industry. This charge supports our recovery and ensures we can continue to operate as a viable business, employer, and neighbor. It covers pandemic-related losses and expenses, vaccine clinics and mental health benefits for our team and their families, and ongoing community efforts.

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.

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

CHICKEN

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

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

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

ROASTED & POT FOODS

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

PREMIUM SEAFOOD

Sustainably wild-caught or sustainably farmed. Traceable.

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

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.