

STARTERS

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 Virginia-inspired farmhouse. 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



FARM BREADS & SPREADS

Skillet Cornbread ND honey butter, J.Q. Dickinson salt	8	Grappa Bev Virginia ham, cookie spread	11	Churned charred tomato mint, roasted pepper dip, sour cream & onion dip	12
Buttermilk Biscuits ND honey butter, J.Q. Dickinson salt, jam	8	Ham & Fig fig jam, mascarpone, Virginia ham	11	Beef Tartare* capers, onion, deviled egg	14
Brie onion jam, crisp apple	11	Roasted Chili jalapeño relish	11	Virginia Ham & Biscuits three hams, tart jelly, churned butter, honey, whole grain mustard	16
Whirley Pop Kettle Corn	7	Pickled Vegetables	6	Garlic Black Pepper Wings	12
Fried Green Tomatoes	10	Devil-ish Eggs* choose: classic or seafood combo	9 • 16	Spicy Corn Crab Dip	17
Chips, Rings, Crisps, Dips & Ciabatta	12	Blue Cheese Bacon Dates	12	Baby Cheeseburgers* choose: 3 or 6	13 • 18
		Glazed Bacon Lollis	12		

OYSTERS

½ Dozen Raw* classic or green apple mignonette or combo	14
½ Dozen Baked garlic romano or tomato relish or combo	20
½ Dozen Fried classic or spicy corn avocado or combo	20
Shooters* spicy tomato, pilsner, blood orange, vodka	10

SOUPS, SMALL & ENTRÉE SALADS

Today's Soup	8	Farro Arugula edamame, squash, pine nuts, dried fruit	10 • 17	Fried Chicken onion, corn, apple, romano	17	Spicy Ahi Tuna Poke* napa cabbage, avocado, bell pepper, onion, cilantro, basil, mint, sesame vinaigrette	20
Roasted Tomato Soup	8	Many Vegetable avocado, egg, cannellini, onion, romano	17	Ceviche & Greens* fried green tomato, avocado, cucumber	17	Crab or Shrimp Louie (combo +6) iceberg lettuce, onion, avocado, tomato	23
Farmers Salad mixed lettuce, avocado, dates, tomato, grapes, almonds, parmesan, olives, champagne & sherry vinaigrettes	10 • 17	Chicken Salad avocado, almonds, beets, blueberries, raisins on romaine leaves, champagne vinaigrette	17	Blue Cheese Steak spinach, bacon, egg, apple, balsamic onion, crispy shallots, sherry vinaigrette	20		
Spinach Bacon Blue apple, balsamic onions, egg, sherry vinaigrette	10 • 17						

BURGERS & SANDWICHES

Served on breads mixed, shaped, and baked in our bakery.
choice of side: chips, fries, mini farmers salad, or coleslaw

Cheddar Cheeseburger*	13	Egg Salad	12
Chili Cheeseburger*	14	Grilled Cheese & Tomato Soup	13
Avocado Bacon Burger*	15	Turkey & Aged Provolone	13
Blue Cheese Balsamic Bacon Burger*	15	Roasted Vegetable & Avocado	14
Goat Cheese Burger*	15	Reuben Melt	16
IMPOSSIBLE Burger Made entirely from plants for people who love meat. add: cheese +1	16	Spicy Fried Chicken	15
Big BBQ Cheeseburger*	17	Roasted Prime Rib Dip	20

CHICKEN

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

Spicy Fried braised greens, grits, honey meunière, biscuit	18	Beer Can Chicken hearth vegetables, sautéed spinach	18
Southern Fried braised greens, mashed potatoes, gravy, chow-chow	18	Chicken Pot Pie	18
Spicy Fried Chicken & Jefferson Donut mac & cheese, green beans	18	Chicken & Spinach Enchiladas avocado salad	15
		Chicken Fried Steak & Jefferson Donut mac & cheese, green beans	18

HOT DOGS

Quarter-pound hot dogs from 44 Farms. 100% beef, premium steak cuts only. Nitrate free.
choice of side: fries, chips, coleslaw, pickled potato salad, or mini farmers salad

Ball Park Dog yellow mustard, ketchup, relish, onion	11	Philly Cheese Dog pickled hot peppers, 3 cheese sauce	11
Chicago Dog spicy brown mustard, tomato, onion, sweet relish, pickled peppers	11	Texas Chili Dog spicy mustard, grated onion, pimento cheese	11

MEATLESS

Mushroom Gruyère Reuben	14	Many Vegetable Mushroom Loaf	18
Cranberry & Brie Vegetable Burger	15	Cauliflower Steak & Risotto	18
Vegetable Tagliatelle	18	Roasted Vegetable Platter	18

HANDMADE PASTA

From scratch, every day, in our kitchen. Inspired by the techniques and recipes of Founding Farmer Thomas Jefferson, the father of Macaroni & Cheese.

Seven Cheese Macaroni	15	Butternut Squash Mascarpone Ravioli	17	Southern Carbonara Bucatini	18	Spicy Shrimp Marinara Bucatini	21
Ham, Apple & Peas Macaroni & Cheese	17	Fried Eggplant Marinara Tagliatelle ricotta, mushroom cream	18	Sausage Mushroom Gnocchi	19	Shrimp & Eggplant Tagliatelle	21
				Chicken Bolognese Bucatini	20	Crab Macaroni & Cheese	30

HEARTH FOODS

Roasted Turkey & Gravy mashed potatoes, green beans, cornbread stuffing	18	Yankee Pot Roast mashed potatoes	19	Stuffed Pork Tenderloin pancetta, collard greens, cornbread stuffing	21	Fork-Tender Pork Ribs fried potato salad, green beans	24
Meatloaf & Gravy mashed potatoes, sautéed green vegetables	19	Campfire Trout with Lemon Butter sweet & sour tomato, spinach, mashed potatoes	20	Porchetta parsnip purée, rapini, cannellini	21	Steak & Enchiladas* street corn, avocado salad	21

STEAK HOUSE

We collaborate with independent ranchers in the mid-Atlantic to buy our beef.
Our pork is from Leidy's in Souderton, PA.

Herb-Crusted Prime Rib 10 oz 26 au jus, horseradish cream, classic loaded baked potato, sautéed green vegetables <i>available at 5pm</i>	Steak Frites tenderloin medallions, sautéed green vegetables	21
	Marinated 4-Chop Lamb Rack fried potato salad	26
	Slow-Braised Beef Short Rib mashed potatoes, sautéed green vegetables	26

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

Center Cut Ribeye 10 oz	26	Filet Mignon 8 oz	34
Dry-Aged NY Strip 12 oz	29	Filet Mignon & Shrimp	42

FROM THE SEA

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

Today's Fish	MKT	Crab Cakes fries, sautéed spinach	31
Fish, Chips & Beer short white beer	17	Scallops Meunière* butternut risotto	26
Shrimp & Grits, Andouille	20	Seared Tuna & Porchetta* creamed leeks, crispy potato gratin	27
Cracker-Crusted Shrimp fries, coleslaw, cornbread	20	Shrimp & Crab Risotto wild mushrooms, lemon herb cream	30
Glazed Cedar Plank Salmon* mashed potatoes, hearth vegetables	26		

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.