

STARTERS

BREAD BITES



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

Coupla' Buttermilk Biscuits cultured butter, house jam	6.99	Avocado Toast lime, extra virgin olive oil	7.99	Skillet Cornbread ND honey butter, J.Q. Dickinson salt	9.99
Prosciutto Farm Bread fig jam, mascarpone, balsamic	7.99	Brie Farm Bread onion jam, crisp apple	7.99	Philly Soft Pretzel pimento cheese, BBQ mustard, sour cream & onion dip	9.99
Whirley Pop Kettle Corn	8.50	Blue Cheese Bacon Dates	13.50	Baby Cheeseburgers* choose: 3 or 6, served with fries	16.50 • 21.50
Devil-ish Eggs choose: classic, ham, or combo	12.50	Glazed Bacon Lollis	13.50	Ahi Tuna Bites*	16.50
Fried Green Tomatoes	13.50	Spinach Dip	15.50	Hot Crab & Artichoke Dip	17.50
Thick-Cut Onion Rings	13.50	Garlic Black Pepper Wings	15.50		

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 +\$8.50, fried chicken tenders +\$8.50, steak* +\$10.50, salmon* +\$10.50, tuna* +\$10.50, shrimp +\$10.50, scallops* +\$12.50

SOUPS & SMALL SALADS

Today's Soup	9.50	Caesar Salad little gem lettuce, parmigiano reggiano, pecorino romano, biscuit & cornbread croutons	14.50
Roasted Tomato Soup	9.50	Purple & Black Kale hazelnut, date, radish, pecorino romano, lemon vinaigrette	14.50
Farmers Salad* mixed lettuce, avocado, date, tomato, grape, almond, parmigiano reggiano, olive, champagne & sherry vinaigrettes	14.50	Italian Sunday mixed lettuce, cucumber, radish, roasted tomato, pickled peppers, fennel, red onion, aged provolone, parmigiano reggiano, red wine vinaigrette	14.50
Drag Through the Garden mixed lettuce, tomato, green bean, carrot, radish, bell pepper, fennel, cucumber, lemon vinaigrette	14.50		
Farro Arugula squash, walnut, dried fruit	14.50		

ENTRÉE SALADS

Good All Green mixed lettuce, broccoli, green bean, green apple, avocado, feta, toasted seeds, lemon & garlic herb vinaigrettes	18.50	Many Vegetable avocado, egg, cannellini, onion, pecorino romano	21.50
Chicken Salad* hand-pulled roasted chicken salad with fresh herbs & golden raisins, served atop romaine hearts with avocado, tomato, beet, almond & blueberry tossed in champagne vinaigrette	19.50	Blue Cheese Steak* spinach, bacon, egg, apple, balsamic onion, crispy shallot, sherry vinaigrette	22.50
Fried Chicken Salad* mixed lettuce, bacon, cheddar, avocado, tomato, onion, buttermilk ranch dressing with honey mustard drizzle	19.50	Spicy Ahi Tuna Poke* napa cabbage, avocado, bell pepper, onion, cilantro, basil, mint, sesame vinaigrette	24.50
		Louie Cobb choose: shrimp, crab +2, or combo +1 romaine, avocado, tomato, egg, danish blue cheese, green onion, lemon vinaigrette	27.50



BURGERS & DOGS

House-ground, hand-formed burger patties.
Nitrate-free hot dogs made from 100% beef.
choice of side: chips, fries, coleslaw, crop list side, or thick-cut onion rings

Cheddar Cheeseburger* add: avocado +\$3, bacon +\$3, chili +\$3	17.50	Blue Cheese Balsamic Bacon Burger* kaiser roll	19.50
Our Best Veggie Cheeseburger muenster, whole grains, black bean, sweet potato, beet	17.50	12-INCH HOT DOGS	
Pub Bacon Cheeseburger* griddled muenster & red onion, pickled peppers, spicy pub sauce, kaiser roll	19.50	Ball Park Dog yellow mustard, ketchup, relish, onion	15.50
Goat Cheese Burger* balsamic onions, bread & butter pickles, lemon aioli	19.50	Chili Dog spicy mustard, grated onion, pimento cheese	15.50

SANDWICHES

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

Egg Salad	12.50	Roasted Vegetable, Avocado & Brie apple walnut raisin bread	18.50
Chicken Salad cranberry orange bread	17.50	Spicy Fried Chicken	19.50
BLT with Roasted Turkey & Avocado lemon aioli, sourdough	17.50	Shaved Pastrami Melt	20.50
Grilled Cheese & Tomato Soup	17.50	Prime Rib Dip* kaiser roll	21.50

CHICKEN

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



Big Crispy Tenders street corn, thick-cut onion rings	20.50	Fried Chicken & Waffle choose: southern or spicy seven cheese macaroni, green beans, white gravy, maple syrup swap your waffle for a donut +1	24.50
Fried Chicken choose: southern or spicy buttermilk biscuit, mashed potatoes, braised collard greens & cabbage, white gravy	24.50	Spatchcock Chicken mashed potatoes, green beans choose: peruvian spiced, honey thyme, or maple mustard	24.50
Hot Honey Fried Chicken parmesan grits, green beans, sweet & sour tomatoes	24.50		

SIGNATURES

Crop List Platter choice of three crop list sides	19.50	Yankee Pot Roast mashed potatoes, crispy onions	24.50
Chicken & Spinach Enchiladas avocado salad, street corn	20.50	Chicken Fried Steak & Waffle seven cheese macaroni, green beans, white gravy, maple syrup swap your waffle for a donut +1	26.50
Chicken Pot Pie	22.50	Meatloaf & Gravy mashed potatoes, green beans	25.50
Veggie Loaf mashed potatoes, mushroom gravy, choice of one crop list side	23.50	Shrimp & Grits, Andouille	25.50

WINTER STEWS

Cooked slow & low. Served with a mini Farmers Salad and slices of grilled sourdough.

Beef Burgoo potatoes, Founding Spirits Bourbon	19.50	Sirloin Chili American lager, onion, kidney beans	19.50	Pork & Lentil cilantro, lime, avocado salad, poached egg	19.50	New Brunswick roastisserie chicken, lima beans, chickpeas, barley	19.50
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PASTA & PARMS

Linguine Pomodoro add: shrimp +\$10.50	19.50	Seven Cheese Macaroni	20.50	HANDMADE RAVIOLI		PARMS	
Spaghetti Squash Marinara	19.50	Southern Carbonara Linguine	20.50	Butternut Squash sage brown butter	19.50	Chicken Parm sautéed broccoli	23.50
Ricotta Gnocchi Pomodoro	19.50	Sausage Mushroom Ricotta Gnocchi	24.50	Cheese tomato butter sauce, roasted cherry tomatoes	20.50	Eggplant Parm sautéed broccoli	23.50
Baked Virginia Ham Linguine	19.50	Chicken Bolognese Linguine	24.50	Crab lemon butter sauce, balsamic drizzle	35.50	Chicken Milanese sautéed spinach	24.50
Pappardelle Bolognese	19.50	Founding Spirits Vodka Pesto Shrimp Linguine	27.50				



PREMIUM SEAFOOD

Sustainably wild-caught or sustainably farmed. Traceable.

TODAY'S FRESH CATCH

choose preparation style • MKT

Crispy Corn-Crusted parmesan grits, corn cilantro sauce, serrano sour cream, green tomato relish, cilantro oil	
Coriander Pan-Seared parmesan risotto, roasted leeks, poached autumn vegetables, mulled local apple cider glaze, lemon butter sauce, chives	
Hazelnut Butter pumpkin ravioli, hazelnut oil, pecorino romano, chives	
Fresh Herbs & Lemon parsnip horseradish puree, cauliflower, butternut squash & farro salad, lemon butter & oil, cilantro oil, parsley, dill, chives	
Simple Style blistered tomatoes, lemon oil, parsley, chives, lemon, choice of two crop list sides	

Fish, Chips & Beer short white beer	23.99
Cracker-Crusted Shrimp fries, coleslaw, cornbread	25.99
Fishers Fry Combo shrimp, white fish, crab cake, fries, coleslaw add: big crispy chicken tenders +\$8.50	30.99
Simple Style Seared Tuna sautéed broccoli, choice of one crop list side	32.99
Glazed Cedar Plank Salmon* mashed potatoes, green beans	33.99
Scallops Meunière* butternut risotto	33.99
Shrimp & Crab Risotto wild mushrooms, lemon herb cream	35.99
Crab Cakes fries, coleslaw	36.99

FROM THE RANGE

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

Steak Frites* fries, choice of one crop list side	27.99	BBQ Pork Ribs fries, green beans, coleslaw	29.99
Stuffed Pork Tenderloin braised collard greens & cabbage, mashed potatoes	27.99	Mustard Seed-Crusted Twin Lamb Chops* mashed potatoes, choice of one crop list side	32.99
Steak & Enchiladas* avocado salad, street corn	28.99		

Served with mashed potatoes or fries and choice of one crop list side.
add: shrimp +\$10.50, scallops* +\$12.50, crab cake +\$14.50

Herb-Crusted Prime Rib*

10 oz • 36.99
au jus, horseradish cream
available after 5pm

Ribeye*

10 oz • 35.99
Aged NY Strip*
12 oz • 36.99
Filet*
8 oz • 41.99

SEASONAL CROP LIST SIDES

serves 2 • 10.99		
Cauliflower, Butternut Squash & Farro Salad celery root, kale, cranberry, blueberry, pumpkin & sunflower seeds, farmers herbs, maple dijon	Roasted Autumn Vegetables carrots, parsnips, turnips, butternut squash, brussels sprouts, mulled local apple cider glaze	Lemon Garlic Roasted Broccoli toasted almond, pecorino romano
Roasted Maple Brussels Sprouts & White Cabbage red onion, maple butter	Roasted Red Beets & Ricotta fresh dill, capers, lemon oil	Mashed Sweet Potatoes & Toasted Fluff dry-roasted corn & brown sugar crumble

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.