

# STARTERS

## BREAD BITES



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

<b>Coupla' Buttermilk Biscuits</b> butter, seasonal house jam	6.99	<b>Avocado Toast</b> lime, extra virgin olive oil	7.99	<b>Skillet Cornbread &amp; Honey Butter</b>	9.99
<b>Prosciutto Farm Bread</b> fig jam, mascarpone, balsamic	7.99	<b>Brie Farm Bread</b> onion jam, crisp apple	7.99	<b>Philly Soft Pretzel</b> pimento cheese, BBQ mustard, sour cream & onion dip	9.99
<b>Whirley Pop Kettle Corn</b>	8.50	<b>Blue Cheese Bacon Dates</b>	13.50	<b>Baby Cheeseburgers*</b> choose: 3 or 6, served with fries	16.50 • 21.50
<b>Devil-ish Eggs</b> choose: classic, ham, or combo	12.50	<b>Glazed Bacon Lollis</b>	13.50	<b>Ahi Tuna Bites*</b>	16.50
<b>Fried Green Tomatoes</b>	13.50	<b>Spinach Dip</b>	15.50	<b>Hot Crab &amp; Artichoke Dip</b>	17.50
<b>Thick-Cut Onion Rings</b>	13.50	<b>Garlic Black Pepper Wings</b>	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, seared ahi tuna\* +10.50, shrimp +10.50, scallops\* +12.50

## SOUPS & SMALL SALADS

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

## ENTRÉE SALADS

<b>Good All Green</b> mixed lettuce, broccoli, green bean, green apple, avocado, feta, toasted seeds, lemon & garlic herb vinaigrettes	18.50	<b>Many Vegetable</b> avocado, egg, cannellini, onion, pecorino romano	21.50
<b>Chicken Salad*</b> 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	<b>Blue Cheese Steak*</b> spinach, bacon, egg, apple, balsamic onion, crispy shallot, sherry vinaigrette	22.50
<b>Fried Chicken Salad*</b> mixed lettuce, bacon, cheddar, avocado, tomato, onion, buttermilk ranch dressing with honey mustard drizzle	19.50	<b>Spicy Ahi Tuna Poke*</b> napa cabbage, avocado, bell pepper, onion, cilantro, basil, mint, sesame vinaigrette	24.50
		<b>Louie Cobb</b> 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 burgers. 100% beef, nitrate-free Stachowski's hot dogs. choice of side: chips, fries, coleslaw, crop list side, or thick-cut onion rings

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

# CHICKEN

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



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

# 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

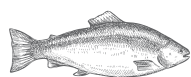
<b>Egg Salad</b>	12.50	<b>Roasted Vegetable, Avocado &amp; Brie</b> apple walnut raisin bread	18.50
<b>Chicken Salad</b> cranberry orange bread	17.50	<b>Spicy Fried Chicken</b>	19.50
<b>BLT with Roasted Turkey &amp; Avocado</b> lemon aioli, sourdough	17.50	<b>Shaved Pastrami Melt</b>	20.50
<b>Grilled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

# SIGNATURES

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

# PASTA & PARMS

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



# PREMIUM SEAFOOD

Sustainably wild-caught or sustainably farmed. Traceable.

## FRESH SEASONAL CATCH

choose preparation style • MKT

- Simple Style**  
blistered tomatoes, lemon, fresh herbs, two crop list sides
- Mojito Spring Onion**  
Cuban black beans, sweet & sour tomatoes, jasmine rice
- Apricot Mustard**  
sautéed Tuscan kale & curly spinach, wild mushroom risotto, chicken jus
- Vera Cruz**  
artichoke hearts, tomato, onion, olives, ricotta gnocchi

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

# FROM THE RANGE

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

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

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

<b>Herb-Crusted Prime Rib*</b> 10 oz • 36.99 au jus, horseradish cream available Friday & Saturday after 5pm	<b>Ribeye*</b> 12 oz • 35.99
	<b>Aged NY Strip*</b> 10 oz • 36.99
	<b>Filet*</b> 8 oz • 41.99

# SEASONAL CROP LIST SIDES

serves 2 • 10.99

<b>Falafel</b> spicy mayo, tartar	<b>Crunchy Broccoli Chopped Salad</b> almond, sunflower seeds, blueberry, maple tahini	<b>Roasted Golden Beets &amp; Radish Medley</b> pistachio, feta, maple tahini
<b>Sautéed Tuscan Kale &amp; Curly Spinach</b> apricot mustard butter	<b>Roasted Jumbo Asparagus</b>	

A 22% gratuity will automatically be applied to parties of 8 or more. DEAR GUESTS WITH ALLERGIES, your safety is paramount. Not all ingredients are listed. Because of our scratch kitchen, we strongly recommend individuals with severe allergies susceptible to cross-contact do not dine in the restaurant as we cannot guarantee your safety. \*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.