

STARTERS

BREAD BITES



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

Coupla’ Buttermilk Biscuits butter, seasonal house jam	6.99	Avocado Toast lime, extra virgin olive oil	7.99	Skillet Cornbread & Honey Butter	9.99
Prosciutto Fig Farm Bread mascarpone, balsamic glaze	7.99	Brie Apple Farm Bread onion preserves	7.99	Philly Soft Pretzel pimento cheese, BBQ mustard, sour cream & onion dip	9.99
Whirley Pop Kettle Corn	8.99	Thick-Cut Onion Rings mustard seed ketchup, sour cream & onion dip	13.99	Baby Smash Cheeseburgers* griddled onion, Louie, tartar	16.99
Devil-ish Eggs choose: classic or bacon	12.99	Cinnamon Sugar Bacon Lollis	13.99	Mini Spicy Tuna Wontons*	16.99
Fried Green Tomatoes herb goat cheese, green goddess	13.99	Spinach Dip & Corn Tortilla Chips	15.99	Hot Crab & Artichoke Dip	17.99
Balsamic Bacon Blue Dates	13.99	Garlic Black Pepper Wings	15.99		

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 +8.99, fried chicken tenders +8.99, steak* +10.99, salmon* +10.99, seared ahi tuna* +10.99, shrimp +10.99, scallops* +12.99

SOUPS & SMALL SALADS

Today’s Soup	9.99	Little Gem Caesar* parmesan, pecorino romano, biscuit & cornbread croutons	14.99
Roasted Tomato Soup	9.99	Purple & Black Kale hazelnut, date, radish, pecorino romano, lemon vinaigrette	14.99
Farmers Salad* avocado, date, tomato, grape, almond, parmigiano reggiano, olive, champagne & sherry vinaigrettes	14.99	Italian Marinated Tomato & Aged Provolone cucumber, radish, pickled peppers, fennel, red onion, red wine vinaigrette	14.99
Drag Through the Garden tomato, green bean, carrot, radish, bell pepper, fennel, cucumber, lemon vinaigrette	14.99	Good All Green broccoli, green bean, apple, avocado, feta, toasted seeds, lemon & garlic herb vinaigrettes	14.99
Farro & Greens squash, kidney & cannellini beans, walnut, dried fruit, red onion, lemon, ginger	14.99		

ENTRÉE SALADS

Hand-Pulled Chilled Chicken* roasted chicken salad with fresh herbs & golden raisins, served atop romaine hearts with avocado, tomato, beet, almond & blueberry tossed in champagne vinaigrette	19.99	Blue Cheese Steak* spinach, bacon, egg, apple, balsamic onion, crispy shallot, sherry vinaigrette	22.99
Fried Chicken Salad* bacon, cheddar, avocado, tomato, onion, buttermilk ranch dressing with honey mustard drizzle	19.99	Spicy Ahi Tuna & Avocado Poke* napa cabbage, bell pepper, onion, cilantro, crispy wontons, sesame seeds, simple vinaigrette	24.99
Many Vegetable avocado, egg, cannellini, onion, pecorino romano	21.99	Louie Cobb choose: shrimp, crab +2, or combo +1 avocado, egg, blue cheese, tomato, green onion, lemon vinaigrette	27.99



BURGERS

House-ground, hand-formed burgers.
choice of side: chips, fries, coleslaw, crop list side, or thick-cut onion rings

Cheddar Cheeseburger* add: avocado +\$3, bacon +\$3	17.99	Goat Cheese Burger* balsamic onions, bread & butter pickles, lemon aioli	19.99
Our Best Veggie Cheeseburger muenster, whole grains, black bean, sweet potato, beet	17.99	Blue Cheese Bacon Burger* balsamic onion, lemon aioli	19.99
Pub Bacon Cheeseburger* griddled muenster & red onion, pickled peppers, spicy pub sauce, kaiser roll	19.99		

CHICKEN

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



Big Crispy Tenders street corn, thick-cut onion rings	20.99	OUR FRIED CHICKEN choose: southern or spicy	
Hot Honey Fried Chicken cheesy cheddar grits, green beans, marinated tomatoes	24.99	Fried Chicken & Biscuit mashed potatoes, collard greens & cabbage	24.99
Spatchcock Chicken mashed potatoes, green beans choose: peruvian spiced, honey thyme, or maple mustard	24.99	Fried Chicken & Waffle seven cheese macaroni, green beans swap your waffle for a donut	24.99

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	12.99	Roasted Veggie, Avocado & Brie apple walnut raisin bread, Louie	18.99
Chicken Salad cranberry orange bread	17.99	Bucky’s Hot Fried Chicken brioche, muenster, coleslaw	19.99
Roasted Turkey BLT & Avocado sourdough, lemon aioli	17.99	Shaved Pastrami Melt	20.99
Grilled Cheese & Tomato Soup multigrain, cheddar, muenster, gruyère	17.99	Prime Rib Dip* kaiser roll, gruyère, griddled onion, mayo, au jus	21.99

PASTA & PARMS

Linguine Pomodoro	19.99	Southern Carbonara Linguine	20.99
Spaghetti Squash Marinara	19.99	Sausage, Mushroom & Amaretto Cream Ricotta Gnocchi	24.99
Ricotta Gnocchi Pomodoro	19.99	Chicken Bolognese Linguine	24.99
Baked Virginia Ham Linguine	19.99	Shrimp & Walnut-Pesto Linguine	27.99
Pappardelle Bolognese	19.99	Shrimp Linguine Pomodoro	30.99
Seven Cheese Macaroni	20.99		

HANDMADE RAVIOLI		PARMS	
Butternut Squash & Mascarpone sage brown butter	19.99	Chicken Parm sautéed broccoli	23.99
Cheese & Roasted Tomato Cream	20.99	Eggplant Parm sautéed broccoli	23.99
Old Bay Crab lemon butter sauce, balsamic glaze	35.99	Chicken Milanese sautéed spinach	24.99



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
Lemon Butter warm spaghetti squash, stracciatella cheese, balsamic glaze, marinated tomatoes, chives
Pan-Seared Panzanella heirloom, campari & cherry tomato medley, red onion, capers, pepperoncini, sourdough croutons, pesto drizzle & balsamic glaze
Blackened house-made crab ravioli, sweet potato peach puree, old bay maple butter, chives
Parmesan Rosemary-Crusted warm summer squash & white bean salad, pistachio pesto butter

Fish, Chips & Slaw	24.50
Cracker-Crusted Shrimp fries, coleslaw, cornbread	26.50
Fishers Fry Combo shrimp, white fish, crab cake, fries, coleslaw add: big crispy chicken tenders +8.99	31.50
Simple Style Seared Tuna sautéed broccoli, one crop list side	33.50
Glazed Cedar Plank Salmon* mashed potatoes, green beans	34.50
Scallops Meunière* butternut risotto	34.50
Shrimp & Crab Risotto wild mushrooms, lemon herb cream	36.50
Crab Cakes, Fries & Slaw lemon butter sauce	37.50

FROM THE RANGE

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

Steak Frites* fries, one crop list side	28.50	BBQ Pork Ribs fries, green beans, coleslaw	30.50
Stuffed Pork Tenderloin braised collard greens & cabbage, mashed potatoes	28.50	Mustard Seed-Crusted Twin Lamb Chops* mashed potatoes, one crop list side	33.50
Steak & Enchiladas* guacamole, street corn	29.50		

Served with mashed potatoes or fries and one crop list side.
add: shrimp +10.99, scallops*+12.99, crab cake +14.99

Herb-Crusted Prime Rib* 10 oz • 37.50 au jus, horseradish cream available Friday & Saturday after 5pm	Ribeye* 12 oz • 36.50
	Aged NY Strip* 10 oz • 37.50
	Filet* 8 oz • 42.50

SEASONAL CROP LIST SIDES

serves 2 • 10.99		
Warm Summer Squash & White Bean Salad eggplant, peppers, onion, garlic, fresh herbs, balsamic glaze, parmigiano reggiano	Roasted Heirloom Carrots Founding Spirits Bourbon-orange glaze	Toasted Garlic Broccolini & Spaghetti Squash Slaw green & napa cabbage, celery, mint, green onion, cilantro, soy glaze, pumpkin & sunflower seeds
Corn Pudding dried corn & cinnamon brown sugar dusting	Sugar Snap & Snow Peas pickled red onion, basil, chives, extra virgin olive oil	Fried Okra spicy mayo, tartar sauce

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.