

# STARTERS

## FARM BREADS & SPREADS

<b>Buttermilk Biscuits</b> 6.99 ND honey butter, J.Q. Dickinson salt, jam	<b>Prosciutto</b> 11.99 fig, mascarpone, balsamic	<b>Brie</b> 11.99 onion jam, crisp apple
<b>Skillet Cornbread</b> 8.99 ND honey butter, J.Q. Dickinson salt	<b>Avocado Toast</b> 11.99 lime, extra virgin olive oil	<b>Churned</b> 12.99 charred tomato mint, roasted pepper dip, sour cream & onion dip
<b>Gramma Bev</b> 11.99 Virginia ham, house-made honey roasted peanut butter	<b>Classic</b> 12.99 pimento cheese, green goddess, romesco, churned butter, honey	<b>Virginia Ham &amp; Biscuits</b> 16.99 three hams, tart jelly, churned butter, honey, whole grain mustard

<b>Whirley Pop Kettle Corn</b> 5.99	<b>Devil-ish Eggs*</b> 9.99 • 16.99 choose: classic, ham, or combo	<b>Garlic Black Pepper Wings</b> 12.99
<b>Fried Green Tomatoes</b> 10.99	<b>Blue Cheese Bacon Dates</b> 10.99	<b>Hot Crab &amp; Artichoke Dip</b> 13.99
<b>Chips, Rings, Crisps, Dips &amp; Ciabatta</b> 11.99	<b>Glazed Bacon Lollis</b> 10.99	<b>Baby Cheeseburgers*</b> 13.99 • 18.99 choose: 3 or 6

## SOUPS, SMALL & ENTRÉE SALADS

<b>Today's Soup</b> 8.99	<b>Farro Arugula</b> 10.99 edamame, squash, pine nuts, dried fruit	<b>Fried Chicken</b> 17.99 onion, corn, apple, romano	<b>Spicy Ahi Tuna Poke*</b> 20.99 napa cabbage, avocado, bell pepper, onion, cilantro, basil, mint, sesame vinaigrette
<b>Roasted Tomato Soup</b> 8.99	<b>Many Vegetable</b> 17.99 avocado, egg, cannellini, onion, romano	<b>Ceviche &amp; Greens*</b> 17.99 fried green tomato, avocado, cucumber	<b>Crab or Shrimp Louie</b> 23.99 (combo +6) iceberg lettuce, onion, avocado, tomato
<b>Farmers Salad</b> 10.99 mixed lettuce, avocado, dates, tomato, grapes, almonds, parmesan, olives, champagne & sherry vinaigrettes	<b>Chicken Salad</b> 17.99 avocado, almonds, beets, blueberries, raisins on romaine leaves, champagne vinaigrette	<b>Blue Cheese Steak</b> 20.99 spinach, bacon, egg, apple, balsamic onion, crispy shallots, sherry vinaigrette	
<b>Spinach Bacon Blue</b> 10.99 apple, balsamic onions, egg, sherry vinaigrette			

## BURGERS & SANDWICHES

Served on breads mixed, shaped, and baked in our bakery.

choice of side: chips, fries, pickled potato salad, mini farmers salad, or coleslaw

<b>Cheddar Cheeseburger*</b> 13.99	<b>Egg Salad</b> 12.99
<b>Chili Cheeseburger*</b> 14.99	<b>Grilled Cheese &amp; Tomato Soup</b> 13.99
<b>Avocado Bacon Burger*</b> 15.99	<b>Turkey &amp; Aged Provolone</b> 13.99
<b>Blue Cheese Balsamic Bacon Burger*</b> 15.99	<b>Roasted Vegetable &amp; Avocado</b> 14.99
<b>Goat Cheese Burger*</b> 15.99	<b>Reuben Melt</b> 16.99
<b>IMPOSSIBLE™ Burger</b> 16.99 <i>Made entirely from plants for people who love meat. add: cheese +1</i>	<b>Spicy Fried Chicken</b> 15.99
<b>Big BBQ Cheeseburger*</b> 17.99	<b>Roasted Prime Rib Dip</b> 20.99

## 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

<b>Ball Park Dog</b> 11.99 yellow mustard, ketchup, relish, onion	<b>Philly Cheese Dog</b> 11.99 pickled hot peppers, 3 cheese sauce
<b>Chicago Dog</b> 11.99 spicy brown mustard, tomato, onion, sweet relish, pickled peppers	<b>Texas Chili Dog</b> 11.99 spicy mustard, grated onion, pimento cheese

## WINTER STEWS

Cooked slow & low. Served with thick-cut ciabatta and a small farmers salad.

<b>Beef Burgoo</b> 15.99 potatoes, kentucky bourbon	<b>Steak Chili</b> 15.99 english ale, onion, kidney beans, cheddar crisps	<b>Pork &amp; Lentil</b> 15.99 cilantro, lime, avocado, poached egg	<b>New Brunswick</b> 15.99 rotisserie chicken, bacon, lima beans, chickpeas, barley
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## 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.

<b>Seven Cheese Macaroni</b> 15.99	<b>Ham, Apple &amp; Peas Macaroni &amp; Cheese</b> 17.99	<b>Spicy Shrimp Marinara Bucatini</b> 21.99
<b>Cheese Ravioli</b> 16.99	<b>Southern Carbonara Bucatini</b> 18.99	<b>Shrimp &amp; Eggplant Linguine</b> 21.99
<b>Butternut Squash Mascarpone Ravioli</b> 17.99	<b>Sausage Mushroom Gnocchi</b> 19.99	<b>Lobster &amp; Cheese Ravioli</b> 28.99
	<b>Chicken Bolognese Bucatini</b> 20.99	

## HEARTH FOODS

<b>Roasted Turkey &amp; Gravy</b> 18.99 mashed potatoes, green beans, cornbread stuffing	<b>Yankee Pot Roast</b> 19.99 mashed potatoes	<b>Stuffed Pork Tenderloin</b> 21.99 bacon, collard greens, cornbread stuffing	<b>Steak &amp; Enchiladas*</b> 21.99 street corn, avocado salad
<b>Meatloaf &amp; Gravy</b> 19.99 mashed potatoes, sautéed green vegetables	<b>Campfire Trout with Lemon Butter</b> 20.99 sweet & sour tomato, spinach, mashed potatoes	<b>Fork-Tender Pork Ribs</b> 24.99 fried potato salad, green beans	

## 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 • 26.99

au jus, horseradish cream, classic loaded baked potato, sautéed green vegetables

available at 5pm

<b>Steak Frites</b> 21.99 béarnaise, sautéed green vegetables
<b>Marinated 4-Chop Lamb Rack</b> 26.99 fried potato salad
<b>Slow-Braised Beef Short Rib</b> 26.99 mashed potatoes, sautéed green vegetables

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

<b>Center Cut Ribeye</b> 10 oz • 26.99	<b>Filet Mignon</b> 8 oz • 34.99
<b>Dry-Aged NY Strip</b> 12 oz • 29.99	<b>Filet Mignon &amp; Shrimp</b> 42.99

## FROM THE SEA

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

<b>Today's Fish</b> MKT	<b>Crab Cakes</b> 31.99 fries, coleslaw
<b>Fish, Chips &amp; Beer</b> 17.99 short white beer	<b>Scallops Meunière*</b> 26.99 butternut risotto
<b>Shrimp &amp; Grits, Andouille</b> 20.99	<b>Simply Seared Sushi-Grade Tuna</b> 27.99 crispy brussels sprouts, tomatoes, 3-bean salad, lemon
<b>Cracker-Crusted Shrimp</b> 20.99 fries, coleslaw, cornbread	<b>Shrimp &amp; Crab Risotto</b> 30.99 wild mushrooms, lemon herb cream
<b>Glazed Cedar Plank Salmon*</b> 26.99 mashed potatoes, roasted vegetables	

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

### 4.5% TEMPORARY PANDEMIC SURCHARGE

As we chart a course for the survival of our restaurants, this dine-in only charge helps us cover pandemic-related expenses, including PPE.