Buttermilk Biscuits 6.99
ND honey butter, J.Q. Dickinson salt, jam
Skillet Cornbread 8.99
ND honey butter, J.Q. Dickinson salt
Gramma Bev 11.99
Virginia ham, house-made red peppered butter puff
Whirley Pop Kettle Corn 5.99
Fried Green Tomatoes 10.99
Chips, Rings, Crisps, Dips & Ciabatta 11.99
Today’s Soup 8.99
Roasted Tomato Soup 8.99
Farmers Salad 10.99
mixed lettuce, avocado, dates, tomato, grapes, almonds, parmesan, olives, champagne & sherry vinaigrette
Spinach Bacon Blue 10.99
apple, balsamic onions, egg, sherry vinaigrette
Prosciutto 11.99
fig, mascarpone, balsamic
Avocado Toast 11.99
avocado, extra virgin olive oil
Classic 12.99
pimento cheese, green goddess, romesco, cheddar butter, honey
Devilish-Eggs* 9.99 • 16.99
cheese; classic, ham, or combo
Blue Cheese Bacon Dates 10.99
Glazed Bacon Lollis 10.99
Brie 11.99
onion jam, crisp apple
Churro 12.99
fried black bean mint, roasted pepper dip, sour cream & onion dip
Virginia Ham & Biscuits 16.99
three ham slices, fried ham, cheddar butter, honey, whole grain mustard
Garlic Black Pepper Wings 12.99
Hot Crab & Artichoke Dip 15.99
Baby Cheeseburgers* 13.99 • 19.99
choose: 3 or 6
Fried Chicken 17.99
onion, corn, apple, romano
Ceviche & Greens* 17.99
fried green tomato, avocado, cucumber
Blue Cheese Steak 20.99
spinach, bacon, egg, balsamic, onion, crispy shallots, sherry vinaigrette
Spicy Ahi Tuna Poke* 20.99
mahi, pimento cheese, bell pepper, onion, cilantro, basil, mint, sesame vinaigrette
Crab or Shrimp Louis 23.99
(combbo +6)

BURGERS & SANDWICHES
Served on breads mixed, shaped, and baked in our bakery.
choice of side; fries, crisp, pickled potato salad, coleslaw
Cheddar Cheeseburger* 13.99
Chili Cheeseburger* 14.99
Avocado Bacon Burger* 15.99
Blue Cheese Balsamic Bacon Burger* 15.99
Goat Cheese Burger* 15.99
IMPOSSIBLE™ Burger 16.99
Make entirely from plants for people who love meat. add: cheese +1
Big BBQ Cheeseburger* 17.99

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 8pm
Steak Frites 21.99
garlic aioli, sautéed green vegetables
Marinated 4-Chop Lamb Rack 26.99
fried potato salad
Slow-Braised Beef Short Rib 26.99
mashed potatoes, sautéed green vegetables
Stuffed Pork Tenderloin 21.99
bacon, collard greens, combined stuffing
Fork-Tender Pork Ribs 24.99
fried potato salad, green beans

STARS
FARM BREADS & SPREADS
Made entirely from plants
Dry-Aged NY Strip
Seven Cheese Macaroni yellow mustard, ketchup, relish, onion
IMPOSSIBLE™ Burger
Blue Cheese Balsamic Bacon
Chili Cheeseburger*
Goat Cheese Burger*
IMPOSSIBLE™ Burger
Spicy Fried Chicken
Roasted Prime Rib Dip 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
Ball Park Dog 11.99
yellow mustard, ketchup, relish, onion
Chicago Dog 11.99
spicy green mustard, tomato, onion, sweet relish, pickled peppers
Philly Cheese Dog 11.99
pickled hot peppers, 3 cheese sauce
Texas Chili Dog 11.99
spicy mustard, grilled onion, pimento cheese

SOUPS, SMALL & ENTRÉE SALADS
Today’s Soup 8.99
Roasted Tomato Soup 8.99
Farmers Salad 11.99
mixed lettuce, avocado, dates, tomato, grapes, almonds, parmesan, olives, champagne & sherry vinaigrette
Spinach Bacon Blue 10.99
apple, balsamic onions, egg, sherry vinaigrette
Sweet Potato Gnocchi 10.99
chives, sour cream, panko crumbs
Marinated 4-Chop Lamb Rack 26.99
fried potato salad
Shrimp & Crab Risotto 20.99
mahi, pimento cheese, green goddess, lemon herb cream

CHICKEN
Humanely raised on independently-owned American family farms with an all-vegetarian diet and no antibiotics ever.
Spicy Fried
Grilled Chicken & Tomato Soup 13.99
Turkey & Aged Provolone 13.99
Roasted Vegetable & Avocado 14.99
Reuben Melt 16.99
Spicy Fried Chicken 15.99
Roasted Prime Rib Dip 20.99

MEATLESS
IMPOSSIBLE™ “Meat”loaf 23.99
make everything we can from scratch, from our bread & butter to our booze. The
New Brunswick 15.99
rotisserie chicken, kimchee, cornbread, chives, barley

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

HEARTH FOODS
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 farmhouses. We hope you enjoy all that is Founding Farmers.
— Mark Watne
Farmer, Co-Owner; NDSP Farmer Group
— Michael Vucznevich & Dan Simon Co-Owners, Farmers Restaurant Group

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).

5% TEMPORARY PANDEMIC SURCHARGE
As we chart a course for the survival of our restaurants, this dine-in or take-out charge helps us cover pandemic-related expenses, including PPE.

WINTER STEWS
Cooked slow & low. Served with thick-cut ciabatta and a small farmers salad.
Beef Burgo 15.99
potatoes, barrelly broth
Steak Chili 15.99
english ale, onion, kidney beans, cheddar crisps
Pork & Lentil 15.99
cilantro lime, avocado, roasted egg
New Brunswick 15.99
rotisserie chicken, kimchee, cornbread, chives, barley

FROM THE SEA
Premium. Sustainably wild-caught or sustainably farmed. Traceable.

TODAY’S FISH
MKT
Crab Cakes 31.99
Fries, coleslaw
Scallops Meunière* 26.99
buttermilk sauce
Shrimp & Grits, Andouille 20.99
Churned lime, extra virgin olive oil
Cracker-Crusted Shrimp 20.99
pimento cheese, green goddess, lemon herb cream

11/20/20