

STARTERS

Whirley Pop Kettle Corn 8.50	Thick-Cut Onion Rings 13.50	Baby Cheeseburgers* 16.50 • 21.50 choose: 3 or 6, served with fries
Skillet Cornbread 11.50 ND honey butter, J.Q. Dickinson salt	Blue Cheese Bacon Dates 13.50	Hot Crab & Artichoke Dip 17.50
Devil-ish Eggs 12.50 choose: classic, ham, or combo	Glazed Bacon Lollis 13.50	Ahi Tuna Bites* 16.50
Fried Green Tomatoes 13.50	Garlic Black Pepper Wings 15.50	
	Spinach Dip 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

BREAD BITES



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

Coupla' Buttermilk Biscuits 5.99 cultured butter, house jam	Avocado Toast 8.99 lime, extra virgin olive oil	Brick Oven Pretzels 9.99 pimento cheese, BBQ mustard, sour cream & onion dip
Prosciutto 8.99 fig jam, mascarpone, balsamic	Brie 8.99 onion jam, crisp apple	

SOUPS & SALADS

add: herb chicken +7.50, fried chicken +7.50, steak* +9.50, salmon* +9.50, tuna* +9.50, shrimp +9.50, scallops* +11.50

SOUPS & SMALL SALADS

Today's Soup 9.99	Caesar Salad 13.50 little gem lettuce, parmigiano reggiano, pecorino romano, biscuit & cornbread croutons
Roasted Tomato Soup 9.99	Purple & Black Kale 13.50 hazelnut, date, radish, pecorino romano, lemon vinaigrette
Farmers Salad* 13.50 mixed lettuce, avocado, date, tomato, grape, almond, parmesan, olive, champagne & sherry vinaigrettes	Italian Sunday 13.50 mixed lettuce, cucumber, radish, roasted tomato, fennel, red onion, aged provolone, parmesan, red wine vinaigrette
Drag Through the Garden* 13.50 mixed lettuce, tomato, green bean, carrot, radish, bell pepper, fennel, cucumber, lemon vinaigrette	
Farro Arugula 13.50 squash, walnut, dried fruit	

ENTRÉE SALADS

Good All Green 17.50 mixed lettuce, broccoli, green bean, green apple, avocado, feta, toasted seeds, lemon & garlic herb vinaigrettes	Spicy Ahi Tuna Poke* 23.50 napa cabbage, avocado, bell pepper, onion, cilantro, basil, mint, sesame vinaigrette
Chicken Salad* 20.50 romaine, avocado, almond, beet, blueberry, raisin, champagne vinaigrette	Blue Cheese Steak* 23.50 spinach, bacon, egg, apple, balsamic onion, crispy shallot, sherry vinaigrette
Many Vegetable 20.50 avocado, egg, cannellini, onion, pecorino romano	Louie Cobb 26.50 choose: shrimp, crab +2, or combo +1 romaine, avocado, tomato, egg, danish blue cheese, green onion, lemon vinaigrette
Southern Fried Chicken* 20.50 mixed lettuce, bacon, cheddar, avocado, tomato, onion, buttermilk ranch dressing with honey mustard drizzle	



BURGERS & DOGS

House-ground, hand-formed burger patties. Quarter-pound, nitrate-free
44 Farms hot dogs made from 100% beef, premium steak cuts only.
choice of side: chips, fries, coleslaw, crop list side, or thick-cut onion rings +\$.3

Cheddar Cheeseburger* 16.50 add: avocado +\$.1, bacon +\$.2, chili +\$.2	Blue Cheese Balsamic Bacon Burger* 18.50 kaiser roll
Our Best Veggie Cheeseburger 16.50 muenster, whole grains, black bean, sweet potato, beet	Ball Park Dog 14.50 yellow mustard, ketchup, relish, onion
Pub Bacon Cheeseburger* 18.50 griddled muenster & red onion, pickled peppers, spicy pub sauce, kaiser roll	Chili Dog 14.50 spicy mustard, grated onion, pimento cheese
Goat Cheese Burger* 18.50	

CHICKEN

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



Fried Chicken 21.50 choose: southern or spicy fried buttermilk biscuit, mashed potatoes, braised greens	Spatchcock Chicken 21.50 mashed potatoes, green beans choose: peruvian spiced, honey thyme, or maple mustard
Hot Honey Fried Chicken 21.50 parmesan grits, green beans	Big Crispy Tenders 21.50 street corn, thick-cut onion rings
Fried Chicken & Waffle 21.50 choose: southern or spicy fried seven cheese macaroni, green beans swap your waffle for a donut +1	

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 +\$.3

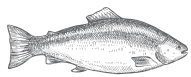
Egg Salad 11.99	Roasted Vegetable, Avocado & Brie 17.50 apple walnut raisin bread
Chicken Salad 16.50 cranberry orange bread	Spicy Fried Chicken 18.50
BLT with Roasted Turkey & Avocado 16.50 lemon aioli, sourdough	Shaved Pastrami Melt 19.50
Grilled Cheese & Tomato Soup 16.50	Prime Rib Dip 23.50 kaiser roll

SIGNATURES

Corn Dog 14.50 think-cut onion rings, fries, coleslaw	Chicken Fried Steak & Waffle 22.50 mashed potatoes, green beans swap your waffle for a donut +1
Chicken & Spinach Enchiladas 19.50 avocado salad	Meatloaf & Gravy 22.50 mashed potatoes, green beans
Chicken Pot Pie 21.50	Veggie Loaf 22.50 mashed potatoes, mushroom gravy, choice of one crop list side
Crop List Platter 21.50 choice of three crop list sides	Shrimp & Grits, Andouille 23.50
Yankee Pot Roast 22.50 mashed potatoes, crispy onions	

PASTA & PARMS

Linguine Pomodoro 18.50 add: shrimp+\$.9.50	Seven Cheese Macaroni 19.50	HANDMADE RAVIOLI	PARMS
Spaghetti Squash Pomodoro 18.50	Southern Carbonara Linguine 19.50	Butternut Squash 18.50 brown butter sage sauce	Chicken Milanese 19.50 sautéed spinach
Ricotta Gnocchi Pomodoro 18.50	Sausage Mushroom Ricotta Gnocchi 23.50	Cheese 19.50 tomato butter sauce, roasted cherry tomatoes	Chicken Parm 23.50 sautéed broccoli
Baked Virginia Ham Linguine 18.50	Chicken Bolognese Linguine 23.50	Crab 33.50 lemon butter sauce, balsamic drizzle	Eggplant Parm 23.50 sautéed broccoli
Pappardelle Bolognese 18.50	Founding Spirits Vodka Pesto Shrimp Linguine 26.50		



PREMIUM SEAFOOD

Sustainably wild-caught or sustainably farmed. Traceable.

TODAY'S FISH

MKT • choose preparation style.

Simple Style
mashed potatoes & green beans, J.Q. Dickinson salt, pepper, lemon

Blackened
sweet potato smash, sautéed spinach, candied corn, tomato butter sauce

Tomato Sofrito
parmesan risotto, fried capers, lemon butter sauce

Herb-Crusted
polenta, roasted tomatoes, balsamic onions, apricot glaze, tartar sauce, lemon butter sauce

Pan-Seared
creamy parsnip horseradish puree, sweet peas, lemon chicken jus, basil

Fish, Chips & Beer 21.99
short white beer

Cracker-Crusted Shrimp 23.99
fries, coleslaw, cornbread

Fishers Fry Combo 27.99
shrimp, white fish, crab cake, fries, coleslaw
add: big crispy chicken tenders +7.50

Simple Style Seared Tuna 23.99
sautéed broccoli, choice of one crop list side

Glazed Cedar Plank Salmon* 29.99
mashed potatoes, green beans

Scallops Meunière* 29.99
butternut risotto

Shrimp & Crab Risotto 33.99
wild mushrooms, lemon herb cream

Crab Cakes 33.99
fries, coleslaw

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

Steak Frites* 24.50 fries, choice of one crop list side	BBQ Pork Ribs 27.50 fries, green beans, coleslaw
Stuffed Pork Tenderloin 24.50 bacon & collard greens, mashed potatoes	Mustard Seed-Crusted Twin Lamb Chops* 30.50 mashed potatoes, choice of one crop list side
Steak & Enchiladas* 24.50 street corn, avocado salad	

Served with mashed potatoes or fries and choice of one crop list side.
add: shrimp +9.50, scallops*+11.50, crab cake +13.50

Herb-Crusted Prime Rib*
10 oz • 29.99
au jus, horseradish cream
available after 5pm

Ribeye* 10 oz • 31.99
Aged NY Strip* 12 oz • 32.99
Filet* 8 oz • 38.99
Filet & Crab Cake* 44.99

FALL CROP LIST SIDES

serves 2 • 9.50		
Lemon Garlic Roasted Broccoli toasted almonds, pecorino romano	Hot Honey Roasted Butternut Squash cranberries, cinnamon, whipped feta	Warm Brussels Sprouts & Cabbage Salad black pepper maple mustard, tarragon
Mashed Sweet Potatoes & Toasted Fluff dried corn & brown sugar dusting	Cauliflower, Farro & Quinoa tahini, charred swiss chard, herbs	Roasted Autumn Vegetables mulled local apple cider glaze

WELLNESS CHARGE We believe hospitality begins with a healthy team and a stable, equitable work environment. To ensure both, a 5% surcharge is added to all dine-in checks that supports free mental health resources for our teams and their families, access to health insurance, paid sick leave, and increased operating costs. It is not a gratuity. Our goal is to be transparent while maintaining the value and standards our guests have come to know and love. We appreciate your support and kindness. If you would prefer, we will remove the charge upon request.