

# STARTERS

## FARM BREADS & SPREADS

<b>Buttermilk Biscuits</b> ND honey butter, J.Q. Dickinson salt, jam	7.50	<b>Avocado Toast</b> lime, extra virgin olive oil	12.50	<b>Churned Spreads</b> charred tomato mint, roasted pepper dip, sour cream & onion dip	13.50
<b>Skillet Cornbread</b> ND honey butter, J.Q. Dickinson salt	9.50	<b>Classic Spreads</b> pimento cheese, green goddess, romesco, churned butter, honey	13.50	<b>Ham &amp; Biscuits</b> three hams, tart jelly, churned butter, whole grain mustard, pimento cheese	17.50
<b>Prosciutto</b> fig, mascarpone, balsamic	12.50	<b>Brie</b> onion jam, crisp apple	12.50		

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<b>Whirley Pop Kettle Corn</b>	6.50	<b>Devil-ish Eggs*</b> choose: classic, ham, or combo choose: 6 or 12	10.50 • 17.50	<b>Garlic Black Pepper Wings</b>	13.50
<b>Fried Green Tomatoes</b>	11.50	<b>Blue Cheese Bacon Dates</b>	11.50	<b>Hot Crab &amp; Artichoke Dip</b>	14.50
<b>Chips, Rings, Crisps, Dips &amp; Ciabatta</b>	12.50	<b>Glazed Bacon Lollis</b>	11.50	<b>Baby Cheeseburgers*</b> choose: 3 or 6	14.50 • 19.50

**5% RESTAURANT RECOVERY CHARGE**  
As we continue to chart a course forward from the devastating pandemic impact on the restaurant industry, this charge supports increased supply chain costs, pandemic-related expenses, and helps the restaurant continue to be a viable business and employer as we strive for a "new normal."

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

## SOUPS, SMALL & ENTRÉE SALADS

<b>Today's Soup</b>	9.50	<b>Farro Arugula</b> edamame, squash, pine nuts, dried fruit	11.50	<b>Spicy Fried Chicken*</b> mixed lettuce, bacon, cheddar, avocado, tomato, onion, honey mustard, champagne vinaigrette	18.50	<b>Spicy Ahi Tuna Poke*</b> napa cabbage, avocado, bell pepper, onion, cilantro, basil, mint, sesame vinaigrette	21.50
<b>Roasted Tomato Soup</b>	9.50	<b>Many Vegetable</b> avocado, egg, cannellini, onion, romano	18.50	<b>Ceviche &amp; Greens*</b> fried green tomato, avocado, cucumber	18.50	<b>The Louie</b> choose: crab, shrimp, or combo iceberg lettuce, avocado, tomato, onion, lemon vinaigrette	24.50
<b>Farmers Salad*</b> mixed lettuce, avocado, dates, tomato, grapes, almonds, parmesan, olives, champagne & sherry vinaigrettes	11.50	<b>Chicken Salad*</b> avocado, almonds, beets, blueberries, raisins on romaine leaves, champagne vinaigrette	18.50	<b>Blue Cheese Steak*</b> spinach, bacon, egg, apple, balsamic onion, crispy shallots, sherry vinaigrette	21.50		

## BURGERS & SANDWICHES

Served on breads mixed, shaped, and baked in our bakery.  
choice of side: chips, fries, pickled veggie potato salad, mini farmers salad\*, or coleslaw

<b>Cheddar Cheeseburger*</b>	14.50	<b>Egg Salad</b>	12.99
<b>Chili Cheeseburger*</b>	15.50	<b>Grilled Cheese &amp; Tomato Soup</b>	14.50
<b>Avocado Bacon Burger*</b>	16.50	<b>Turkey &amp; Aged Provolone</b>	14.50
<b>Blue Cheese Balsamic Bacon Burger*</b>	16.50	<b>Roasted Vegetable &amp; Avocado</b>	15.50
<b>Goat Cheese Burger*</b>	16.50	<b>Reuben Melt</b>	17.50
<b>IMPOSSIBLE™ Burger</b> made entirely from plants for people who love meat add: cheese +1	17.50	<b>Spicy Fried Chicken</b>	16.50
<b>Big BBQ Cheeseburger*</b>	18.50	<b>Prime Rib Dip</b>	21.50

## CHICKEN

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

<b>Spicy Fried Chicken</b> collard greens, grits, honey meunière, biscuit	19.50	<b>Honey Thyme Spatchcock Chicken</b> hearth vegetables, sautéed spinach	19.50
<b>Southern Fried Chicken</b> collard greens, mashed potatoes, gravy, biscuit	19.50	<b>Chicken &amp; Spinach Enchiladas</b> avocado salad	16.50
<b>Chicken Pot Pie</b>	19.50	<b>Chicken Fried Steak &amp; Jefferson Donut</b> mac & cheese, green beans	19.50
<b>Fried Chicken &amp; Jefferson Donut</b> choose: southern or spicy fried served with mac & cheese, green beans	19.50		

## HOT DOGS

Quarter-pound hot dogs from 44 Farms. 100% beef, premium steak cuts only. Nitrate free.  
choice of side: fries, chips, coleslaw, pickled veggie potato salad, or mini farmers salad\*

<b>Ball Park Dog</b> yellow mustard, ketchup, relish, onion	12.50	<b>Philly Cheese Dog</b> pickled hot peppers, 3 cheese sauce	12.50
<b>Chicago Dog</b> spicy brown mustard, tomato, onion, relish, pickled peppers	12.50	<b>Texas Chili Dog</b> spicy mustard, grated onion, pimento cheese	12.50

## MEATLESS

<b>Mushroom Gruyère Reuben</b>	15.50	<b>IMPOSSIBLE™ "Meat"loaf</b> vegetarian recipe using plant-based Impossible Burger, served with vegan mashed potatoes, green beans	24.50
<b>Linguine With Vegetables</b>	19.50		
<b>Cauliflower Steak &amp; Risotto</b>	19.50		

## HANDMADE PASTA

From scratch, every day, in our kitchen.

<b>Seven Cheese Macaroni</b>	17.50	<b>Ham, Apple &amp; Peas Macaroni &amp; Cheese</b>	18.50	<b>Spicy Shrimp Marinara Bucatini</b>	22.50
<b>Cheese Ravioli</b>	17.50	<b>Southern Carbonara Bucatini*</b>	19.50	<b>Shrimp &amp; Eggplant Linguine</b>	22.50
<b>Butternut Squash Mascarpone Ravioli</b>	18.50	<b>Sausage Mushroom Gnocchi</b>	20.50	<b>Lobster &amp; Cheese Ravioli</b>	29.50
		<b>Chicken Bolognese Bucatini</b>	21.50		

## HEARTH FOODS

<b>Roasted Turkey &amp; Gravy</b> mashed potatoes, green beans, cornbread stuffing	19.50	<b>Yankee Pot Roast</b> mashed potatoes	20.50	<b>Stuffed Pork Tenderloin</b> bacon, collard greens, cornbread stuffing	22.50	<b>Steak &amp; Enchiladas*</b> street corn, avocado salad	22.50
<b>Meatloaf &amp; Gravy</b> mashed potatoes, sautéed green vegetables	20.50	<b>Campfire Trout</b> sweet & sour tomatoes, spinach, mashed potatoes	21.50	<b>Fork-Tender Pork Ribs</b> fried potato salad, green beans	25.50		

## FROM THE RANGE

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

<b>Herb-Crusted Prime Rib*</b> 10 oz • 27.99 au jus, horseradish cream, classic loaded baked potato, sautéed green vegetables <i>available after 5pm</i>	<b>Steak Frites*</b> béarnaise, sautéed green vegetables	22.99
	<b>Marinated 4-Chop Lamb Rack*</b> fried potato salad	27.99
	<b>Slow-Braised Beef Short Rib</b> mashed potatoes, sautéed green vegetables	27.99

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

<b>Ribeye*</b>	10 oz • 29.99	<b>Filet*</b>	8 oz • 36.99
<b>Aged NY Strip*</b>	12 oz • 30.99	<b>Filet &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> fries, coleslaw	MKT
<b>Fish, Chips &amp; Beer</b> short white beer	18.99	<b>Scallops Meunière*</b> butternut risotto	27.99
<b>Shrimp &amp; Grits, Andouille</b>	21.99	<b>Simply Seared Sushi-Grade Tuna*</b> crispy brussels sprouts, tomatoes, 3-bean salad, lemon	28.99
<b>Cracker-Crusted Shrimp</b> fries, coleslaw, cornbread	21.99	<b>Shrimp &amp; Crab Risotto</b> wild mushrooms, lemon herb cream	31.99
<b>Glazed Cedar Plank Salmon*</b> mashed potatoes, roasted vegetables	27.99		

**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). \*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.