

STARTERS

FARM BREADS & SPREADS

Buttermilk Biscuits ND honey butter, J.Q. Dickinson salt, jam	6.99	Prosciutto fig, mascarpone, balsamic	11.99	Brie onion jam, crisp apple	11.99
Skillet Cornbread ND honey butter, J.Q. Dickinson salt	8.99	Avocado Toast lime, extra virgin olive oil	11.99	Churned Spreads charred tomato mint, roasted pepper dip, sour cream & onion dip	12.99
Gramma Bev Virginia ham, house-made honey roasted peanut butter	11.99	Classic Spreads pimento cheese, green goddess, romesco, churned butter, honey	12.99	Virginia Ham & Biscuits three hams, tart jelly, churned butter, honey, whole grain mustard	16.99
Whirley Pop Kettle Corn	5.99	Devil-ish Eggs* choose: classic, ham, or combo choose: 6 or 12	9.99 • 16.99	Garlic Black Pepper Wings	12.99
Fried Green Tomatoes	10.99	Blue Cheese Bacon Dates	10.99	Hot Crab & Artichoke Dip	13.99
Chips, Rings, Crisps, Dips & Ciabatta	11.99	Glazed Bacon Lollis	10.99	Baby Cheeseburgers* choose: 3 or 6	13.99 • 18.99

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

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

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

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

CHICKEN

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

Spicy Fried Chicken collard greens, grits, honey meunière, biscuit	18.99	Honey Thyme Spatchcock Chicken hearth vegetables, sautéed spinach	18.99
Southern Fried Chicken collard greens, mashed potatoes, gravy, biscuit	18.99	Chicken & Spinach Enchiladas avocado salad	15.99
Chicken Pot Pie	18.99	Chicken Fried Steak & Jefferson Donut mac & cheese, green beans	18.99
Fried Chicken & Jefferson Donut choose: southern or spicy fried served with mac & cheese, green beans	18.99		

HOT DOGS

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

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

MEATLESS

Mushroom Gruyère Reuben	14.99	IMPOSSIBLE™ "Meat"loaf vegetarian recipe using plant-based Impossible Burger, served with vegan mashed potatoes, green beans	23.99
Linguine With Vegetables	18.99		
Cauliflower Steak & Risotto	18.99		

HANDMADE PASTA

From scratch, every day, in our kitchen.

Seven Cheese Macaroni	16.99	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

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

FROM THE RANGE

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

Herb-Crusted Prime Rib*

10 oz • 26.99

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

available at 5pm

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

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

Center Cut Ribeye*	10 oz • 26.99	Filet Mignon*	8 oz • 34.99
Dry-Aged NY Strip*	12 oz • 29.99	Filet Mignon & Shrimp*	42.99

FROM THE SEA

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

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

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.