

STARTERS

FARM BREADS & SPREADS

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

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

5% RESTAURANT RECOVERY CHARGE
While society is rebounding well, the pandemic has had devastating and long-lasting impact on the restaurant industry. This charge supports our recovery and ensures we can continue to operate as a viable business, employer, and neighbor. It covers pandemic-related losses and expenses, vaccine clinics and mental health benefits for our team and their families, and ongoing community efforts.

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

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

Cheddar Cheeseburger*	14.50	Egg Salad	12.99
Chili Cheeseburger*	15.50	Grilled Cheese & Tomato Soup	14.50
Avocado Bacon Burger*	16.50	Turkey & Aged Provolone	14.50
Blue Cheese Balsamic Bacon Burger*	16.50	Roasted Vegetable, Avocado & Brie apple walnut raisin bread	15.50
Goat Cheese Burger*	16.50	Pastrami Reuben	17.50
Our Best Veggie Burger whole grains, black beans, sweet potatoes, beets, muenster	17.50	Spicy Fried Chicken	16.50
Big BBQ Cheeseburger*	18.50	Prime Rib Dip	21.50

CHICKEN

Humanely 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	19.50	Honey Thyme Spatchcock Chicken hearth vegetables, sautéed spinach	19.50
Southern Fried Chicken collard greens, mashed potatoes, gravy, biscuit	19.50	Chicken & Spinach Enchiladas avocado salad	16.50
Chicken Pot Pie	19.50		
Fried Chicken & Jefferson Donut choose: southern or spicy fried served with mac & cheese, green beans	19.50	Chicken Fried Steak & Jefferson Donut 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*

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

MEATLESS

Mushroom Gruyère Reuben	15.50	Veggie Loaf mashed potatoes, roasted cauliflower & brussels sprouts, mushroom gravy	24.50
Linguine With Vegetables	19.50		
Cauliflower Steak & Risotto	19.50		

HANDMADE PASTA

From scratch, every day, in our kitchen.

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

HEARTH FOODS

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

FROM THE RANGE

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

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

Ribeye*	10 oz • 29.99	Filet*	8 oz • 36.99
Aged NY Strip*	12 oz • 30.99	Filet & Shrimp*	42.99

FROM THE SEA

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

Today's Fish	MKT	Crab Cakes fries, coleslaw	MKT
Fish, Chips & Beer short white beer	18.99	Scallops Meunière* butternut risotto	27.99
Shrimp & Grits, Andouille	21.99	Simply Seared Sushi-Grade Tuna* crispy brussels sprouts, tomatoes, 3-bean salad, lemon	28.99
Cracker-Crusted Shrimp fries, coleslaw, cornbread	21.99	Shrimp & Crab Risotto wild mushrooms, lemon herb cream	31.99
Glazed Cedar Plank Salmon* 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.