Devil-ish Eggs*

choose: classic, ham, or combo

Fried Green Tomatoes

8.50 Thick-Cut Onion Rings 11.50 Blue Cheese Bacon Dates

Glazed Bacon Lollis

Garlic Black Pepper Wings

Spinach Dip

13.50 Baby Cheeseburgers* 16.50 • 21.50 choose: 3 or 6, served with fries

Hot Crab & Artichoke Dip 17.50

Ahi Tuna Bites* 16.50



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

Coupla' Buttermilk 5.99 **Biscuits**

cultured butter, house jam

Prosciutto fig jam, mascarpone, balsamic

12.50

8.99

Avocado Toast lime, extra virgin olive oil

13.50

13.50

13.50

15.50

15.50

8.99 Brie onion jam, crisp apple

8.99

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 Roasted Tomato Soup Farmers Salad* 13.50

mixed lettuce, avocado, date, tomato, grape, almond, parmesan, olive, champagne & sherry vinaigrettes

Drag Through the Garden* mixed lettuce, tomato, green bean, carrot, radish, bell pepper, fennel, jicama, cucumber, lemon vinaigrette

Farro Arugula edamame, squash, pine nut, dried fruit

Caesar Salad

little gem lettuce, parmigiano reggiano, pecorino romano, biscuit & cornbread croutons

Purple & Black Kale hazelnut, date, radish, pecorino romano, lemon vinaigrette

Italian Sunday 13.50 mixed lettuce, cucumber, radish, roasted tomato, fennel, red onion, aged provolone, parmesan, red wine vinaigrette

Good All Green

mixed lettuce, broccoli, green bean, green apple, avocado, feta, toasted seeds, lemon & garlic herb vinaigrettes

Chicken Salad* 20.50 romaine, avocado, almond, beet, blueberry, raisin, champagne vinaigrette

Many Vegetable 20.50 avocado, egg, cannellini, onion, pecorino romano

Southern Fried Chicken* 20.50 mixed lettuce, bacon, cheddar, avocado, tomato, onion, buttermilk ranch dressing with honey mustard drizzle

ENTRÉE SALADS

Spicy Ahi Tuna Poke* napa cabbage, avocado, bell pepper, onion, cilantro, basil, mint, sesame vinaigrette

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.

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

Blue Cheese Steak* 23.50 spinach, bacon, egg, apple, balsamic

Louie Cobb 26.50 choose: shrimp, crab +2, or combo +1 romaine, avocado, tomato, egg, danish blue cheese, green onion,

BURGERS & DOGS

13.50

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, crop list side, or thick-cut onion rings +\$3

Cheddar Cheeseburger* 16.50 add: avocado +\$1, bacon +\$2, chili +\$2

Our Best Veggie Cheeseburger 16.50 muenster, whole grains, black bean, sweet potato, beet

Pub Bacon Cheeseburger* 18.50 griddled muenster & red onion, pickled peppers, spicy pub sauce, kaiser roll

Goat Cheeseburger*

Blue Cheese Balsamic Bacon Burger*

Ball Park Dog 14.50

spicy mustard, grated onion.

18.50

yellow mustard, ketchup, relish, onion

pimento cheese

Roasted Vegetable,

Spicy Fried Chicken

apple walnut raisin bread

Avocado & Brie

Prime Rib Dip

kaiser roll

SANDWICHES

All bread is mixed, shaped, and baked in our bakery. choice of side: chips, fries, crop list side, or thick-cut onion rings +\$3

16.50

Egg Salad 11.99 **Chicken Salad** 16.50 cranberry orange bread

BLT with Roasted Turkey & Avocado lemon aioli, sourdough

Grilled Cheese & Tomato Soup 16.50

kaiser roll

Chili Doa 14.50

Chicken & Spinach

Chicken Pot Pie

choice of three crop list sides

mashed potatoes, crispy onions

onion, crispy shallot, sherry vinaigrette

lemon vinaigrette

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

Hot Honey Fried Chicken 21.50 parmesan grits, french-cut green beans Fried Chicken & Waffle

choose: southern or spicy fried seven cheese macaroni, french-cut green beans swap your waffle for a donut +1

Big Crispy Tenders

street corn, thick-cut onion rings

22.50

21.50

21.50

SIGNATURES

Enchiladas avocado salad

Crop List Platter

Yankee Pot Roast 22.50

swap your waffle for a donut +1 21.50 Meatloaf & Gravy 21.50

mashed potatoes french-cut green beans

mashed potatoes.

french-cut green beans

Veggie Loaf 22.50 mashed potatoes, mushroom gravy, choice of one crop list side

Shrimp & Grits, Andouille 23.50

Chicken Fried Steak & Waffle 22.50

PASTA & PARMS

Linguine Pomodoro 18.50 add: shrimp +9.50 Spaghetti Squash 18.50 **Pomodoro**

Ricotta Gnocchi Pomodoro 18.50 Seven Cheese Macaroni **Founding Spirits Vodka Pesto Shrimp Linguine**

19.50 26.50

17.50

18.50

23.50

HANDMADE RAVIOLI

Butternut Squash 18.50 brown butter sage sauce Cheese 19.50 tomato butter sauce.

roasted cherry tomatoes Crab

PARMS

sautéed broccoli

Chicken Milanese 19.50 sautéed spinach Chicken Parm 23.50 sautéed broccoli **Eggplant Parm** 23.50

33.50 lemon butter sauce, balsamic drizzle

FROM THE RANGE

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

Steak Frites* fries, choice of one crop list side

Stuffed Pork Tenderloin 24.50 bacon & collard greens, mashed potatoes

Steak & Enchiladas* 24.50 street corn, avocado salad

BBQ Pork Ribs 27.50

fries, french-cut green beans, coleslaw **Mustard Seed-Crusted** 30.50 **Twin Lamb Chops*** mashed potatoes, choice of one crop list side

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

FALL CROP LIST SIDES

Lemon Garlic Roasted Broccoli 9.50 toasted almonds, Hot Honey Roasted Butternut Squash 9.50 cranberries, cinnamon,

Cauliflower, Farro **& Quinoa** 9.50 tahini charred swiss chard, herbs

Roasted Autumn Vegetables 9.50 mulled local apple cider glaze



PREMIUM SEAFOOD

Sustainably wild-caught or sustainably farmed. Traceable.

TODAY'S FISH

MKT • choose preparation style.

Blackened

sweet potato smash, sautéed spinach, candied corn, tomato

Tomato Sofrito parmesan risotto, fried capers, lemon butter sauce

Pan-Seared

polenta, roasted tomatoes, balsamic onions, apricot glaze, tartar sauce,

creamy parsnip horseradish puree,

sweet peas, lemon chicken jus, basil

Herb-Crusted

lemon butter sauce

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

Scallops Meunière*

Glazed Cedar Plank Salmon* 29.99 mashed potatoes, french-cut green beans

add: big crispy chicken tenders +7.50

butternut risotto Shrimp & Crab Risotto 33.99

wild mushrooms, lemon herb cream

Crab Cakes 33.99 fries, coleslaw

pecorino

whipped feta

29.99