

STARTERS

Whirley Pop Kettle Corn	8.50
Skillet Cornbread ND honey butter, J.Q. Dickinson salt	11.50
Devil-ish Eggs choose: classic, ham, or combo	12.50
Fried Green Tomatoes	13.50

Thick-Cut Onion Rings	13.50
Blue Cheese Bacon Dates	13.50
Glazed Bacon Lollis	13.50
Garlic Black Pepper Wings	15.50
Spinach Dip	15.50

Baby Cheeseburgers* choose: 3 or 6, served with fries	16.50 • 21.50
Hot Crab & Artichoke Dip	17.50
Ahi Tuna Bites*	16.50

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 cultured butter, house jam	5.99
Prosciutto fig jam, mascarpone, balsamic	8.99

Avocado Toast lime, extra virgin olive oil	8.99
Brie onion jam, crisp apple	8.99

Philly Soft Pretzel pimento cheese, BBQ mustard, sour cream & onion dip	9.99
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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
Roasted Tomato Soup	9.99
Farmers Salad* mixed lettuce, avocado, date, tomato, grape, almond, parmesan, olive, champagne & sherry vinaigrettes	13.50
Drag Through the Garden* mixed lettuce, tomato, green bean, carrot, radish, bell pepper, fennel, cucumber, lemon vinaigrette	13.50
Farro Arugula squash, walnut, dried fruit	13.50

Caesar Salad little gem lettuce, parmigiano reggiano, pecorino romano, biscuit & cornbread croutons	13.50
Purple & Black Kale hazelnut, date, radish, pecorino romano, lemon vinaigrette	13.50
Italian Sunday mixed lettuce, cucumber, radish, roasted tomato, fennel, red onion, aged provolone, parmesan, red wine vinaigrette	13.50

Good All Green mixed lettuce, broccoli, green bean, green apple, avocado, feta, toasted seeds, lemon & garlic herb vinaigrettes	17.50
Chicken Salad* romaine, avocado, almond, beet, blueberry, raisin, champagne vinaigrette	20.50
Many Vegetable avocado, egg, cannellini, onion, pecorino romano	20.50
Southern Fried Chicken* mixed lettuce, bacon, cheddar, avocado, tomato, onion, buttermilk ranch dressing with honey mustard drizzle	20.50

Spicy Ahi Tuna Poke* napa cabbage, avocado, bell pepper, onion, cilantro, basil, mint, sesame vinaigrette	23.50
Blue Cheese Steak* spinach, bacon, egg, apple, balsamic onion, crispy shallot, sherry vinaigrette	23.50
Louie Cobb choose: shrimp, crab +2, or combo +7 romaine, avocado, tomato, egg, danish blue cheese, green onion, lemon vinaigrette	26.50



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

Cheddar Cheeseburger* add: avocado +\$3, bacon +\$3, chili +\$3	16.50
Our Best Veggie Cheeseburger muenster, whole grains, black bean, sweet potato, beet	16.50
Pub Bacon Cheeseburger* griddled muenster & red onion, pickled peppers, spicy pub sauce, kaiser roll	18.50
Goat Cheese Burger*	18.50

Blue Cheese Balsamic Bacon Burger* kaiser roll	18.50
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Ball Park Dog yellow mustard, ketchup, relish, onion	14.50
Chili Dog spicy mustard, grated onion, pimento cheese	14.50

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

Egg Salad	11.99
Chicken Salad cranberry orange bread	16.50
BLT with Roasted Turkey & Avocado lemon aioli, sourdough	16.50
Grilled Cheese & Tomato Soup	16.50

Roasted Vegetable, Avocado & Brie apple walnut raisin bread	17.50
Spicy Fried Chicken	18.50
Shaved Pastrami Melt	19.50
Prime Rib Dip kaiser roll	23.50

WINTER STEWS

Cooked slow & low. Served with a small Farmers Salad and slices of grilled sourdough.

Beef Burgoo potatoes, Founding Spirits Bourbon	17.50
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Sirloin Chili American lager, onion, kidney beans	17.50
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Pork & Lentil cilantro, lime, avocado salad, poached egg	17.50
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New Brunswick rotisserie chicken, lima beans, chickpeas, barley	17.50
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PASTA & PARMS

Linguine Pomodoro add: shrimp+\$9.50	18.50
Spaghetti Squash Pomodoro	18.50
Ricotta Gnocchi Pomodoro	18.50
Baked Virginia Ham Linguine	18.50
Pappardelle Bolognese	18.50

Seven Cheese Macaroni	19.50
Southern Carbonara Linguine	19.50
Sausage Mushroom Ricotta Gnocchi	23.50
Chicken Bolognese Linguine	23.50
Founding Spirits Vodka Pesto Shrimp Linguine	26.50

Butternut Squash brown butter sage sauce	18.50
Cheese tomato butter sauce, roasted cherry tomatoes	19.50
Crab lemon butter sauce, balsamic drizzle	33.50

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



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 short white beer	21.99
Cracker-Crusted Shrimp fries, coleslaw, cornbread	23.99
Fishers Fry Combo shrimp, white fish, crab cake, fries, coleslaw add: big crispy chicken tenders +7.50	27.99

Simple Style Seared Tuna sautéed broccoli, choice of one crop list side	23.99
Glazed Cedar Plank Salmon* mashed potatoes, green beans	29.99
Scallops Meunière* butternut risotto	29.99
Shrimp & Crab Risotto wild mushrooms, lemon herb cream	33.99
Crab Cakes fries, coleslaw	33.99

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	24.50
Stuffed Pork Tenderloin braised collard greens & cabbage, mashed potatoes	24.50
Steak & Enchiladas* street corn, avocado salad	24.50

BBQ Pork Ribs fries, green beans, coleslaw	27.50
Mustard Seed-Crusted Twin Lamb Chops* mashed potatoes, choice of one crop list side	30.50

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

WINTER CROP LIST SIDES

serves 2

Lentils, Roasted Turnips & Celery Root
chimichurri, onion, red pepper, toasted almond & hazelnut, dried cranberries

Braised Collard Greens & Cabbage
chili flakes, onion

Bacon Mushroom Tart
onion, gruyere

Spiced Braised Red Cabbage
cherries, clove, coriander, onion, sesame seeds

Hot Honey Roasted Rutabaga
rosemary, sage

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.