

STARTERS

PIEROGIES

Pan-fried or boiled	
Potato	8.50
Potato, Cheese, Spinach	8.50
Loaded Baked Potato	8.50

Whirley Pop Kettle Corn	7.50
Pretzels & Dips	9.50
pimento cheese, BBQ mustard, sour cream & onion	
Devil-ish Eggs	11.50
choose: classic, ham, or combo	
Fried Green Tomatoes	12.50
Glazed Bacon Lollis	12.50

Pickled Garden Vegetables	12.50
Cauliflower Hummus	12.50
grilled ciabatta, crudité	
Blue Cheese Bacon Dates	12.50
Corn Chips & Dips	12.50
guacamole, salsa, pimento cheese	

Garlic Black Pepper Wings	14.50
Spinach Dip	14.50
Ahi Tuna Bites*	15.50
Hot Crab & Artichoke Dip	16.50
Mussel Pot	19.50
white wine & garlic or spicy Provençal, rustic white boule	

5% RESTAURANT RECOVERY CHARGE

While there are many ways society is rebuilding itself post-pandemic, there continues to be devastating and long-lasting impacts on the full-service restaurant industry. Our recovery charge was created so that we can continue to operate as a viable business, employer, and neighbor. The charge helps cover pandemic-related losses and debts; vaccines, boosters, and mental health services for our team members and their families; as well as our ongoing community efforts. We appreciate your continued support by dining in our restaurants.

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

FROM OUR BAKERY

Mixed, shaped, and baked in small batches right downstairs.

TABLE BREADS

Our Bread, Our Butter	7.50
rustic white boule	
Table Bread Basket	10.50
ND honey butter, J.Q. Dickinson salt, jam	
Skillet Cornbread	10.50
ND honey butter, J.Q. Dickinson salt	

FARM BREADS

Brie	13.50
onion jam, crisp apple	
Prosciutto	13.50
fig, mascarpone, balsamic glaze	
Avocado Toast	13.50
lime, extra virgin olive oil	

BAKERS PIZZA

Farm Margherita	16.50
tomato, mozzarella, aged provolone, basil	
Tomato Pie	16.50
slow-cooked sauce with parmesan	
White	18.50
aged provolone, parmesan, mozzarella, ricotta, garlic, chili flakes, pesto	
Pepperoni	19.50
red sauce, mozzarella, basil	

SOUP & SALADS

add: herb chicken +6.50, fried chicken +6.50, steak* +8.50, salmon* +8.50, tuna* +8.50, grilled shrimp +8.50, scallops* +10.50

SOUP & SMALL SALADS

Today's Soup	9.99
Bakers Slice & Salad	12.50
margherita slice and Italian Sunday	
Farmers Salad*	12.50
mixed lettuce, avocado, dates, tomato, grapes, almonds, parmesan, olives, champagne & sherry vinaigrettes	
Caesar Salad	12.50
little gem lettuce, parmigiano-romano, pecorino, biscuit & cornbread croutons	
Spinach Bacon Blue	12.50
apple, balsamic onions, egg, sherry vinaigrette	

General's House	12.50
mixed lettuce, radicchio, radish, parmesan, truffle vinaigrette	
Italian Sunday	12.50
mixed lettuce, cucumbers, radish, roasted tomatoes, fennel, red onion, aged provolone, parmesan, red wine vinaigrette	
Purple & Black Kale	12.50
hazelnuts, dates, radish, pecorino, lemon vinaigrette	

Good All Green	16.50
mixed lettuce, broccolini, green beans, green apple, avocado, feta, toasted seeds, lemon vinaigrette	
Spicy Fried Chicken*	19.50
mixed lettuce, bacon, cheddar, avocado, tomato, onion, honey mustard, champagne vinaigrette	
Picnic Chicken Salad*	19.50
avocado, almonds, beets, blueberries, raisins on romaine leaves	

ENTRÉE SALADS

Crazy Corn Chicken	19.50
mixed lettuce, roasted sweet corn, hominy, caramel corn, avocado, mango, cotija, cornbread, simple vinaigrette	
Spicy Ahi Tuna Poke*	22.50
napa cabbage, avocado, bell pepper, onion, cilantro, basil, mint, sesame dressing	
Louie Cobb	25.50
choose: shrimp, crab +2, or combo +1 romaine, avocado, tomato, egg, danish blue cheese, green onion, lemon vinaigrette	

BURGERS & SANDWICHES

Served on breads mixed, shaped, and baked right downstairs.
choice of side: fries, chips, coleslaw, pickled veggie potato salad, or Italian Sunday salad.

Baby Cheeseburgers*	15.50	Egg Salad	13.50
Cheddar Cheeseburger*	15.50	Chicken Salad	15.50
All-American Double Cheeseburger*	15.50	cranberry orange bread	
Avocado Poblano Cheeseburger*	16.50	Grilled Cheese & Tomato Soup	15.50
BBQ Pimento Cheeseburger*	16.50	Turkey Avocado	15.50
Mark's Juicy Lucy Cheeseburger*	16.50	green goddess, brie, goat cheese spread, multigrain	
stuffed with house-made American cheese		Roasted Vegetable, Avocado & Brie	16.50
"Grilled Cheese" Bacon Patty Melt*	17.50	apple walnut raisin bread	
Our Best Veggie Burger	18.50	Spicy Fried Chicken	17.50
muenster, whole grains, black beans, sweet potatoes, beets		Texas Brisket Melt	17.50
		Pastrami Reuben	18.50
		Roasted Prime Rib Dip	22.50

CHICKEN

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

Southern Fried Chicken	20.50	Spicy Fried Chicken	20.50
mashed potatoes, collard greens		mashed potatoes, collard greens	
Southern Fried Chicken & Glazed Donut	20.50	Spicy Fried Chicken & Glazed Donut	20.50
mac & cheese, green beans		mac & cheese, green beans	

Green Chili Chicken Enchiladas	18.50	Chicken Pot Pie	20.50
avocado salad, street corn		Honey Thyme Spatchcock Chicken	20.50
Chef Hemings' Chicken Jambalaya	20.50	green beans, root vegetable succotash	
choose: honey thyme spatchcock chicken or spicy fried			

HANDMADE PASTA

From scratch, every day, in our kitchen.

Roasted Mushroom Pappardelle	17.50	Cheese Ravioli	18.50	Cheese Ravioli Bolognese	21.50	Founding Spirits Vodka Pesto Shrimp & Crab Fettuccine	22.50
amaretto cream		Cacio e Pepe	18.50	Short Rib Ragu Macaroni	21.50	Seafood Bucatini	25.50
Linguine Pomodoro	17.50	cream, parmesan, pecorino, toasted black pepper		Spicy Shrimp Fettuccine	22.50	red sauce, shrimp, mussels, white fish	
parmesan, basil		Butternut Squash Ravioli	19.50				
Seven Cheese Macaroni	18.50						

FROM THE RANGE

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

Herb-Crusted Prime Rib*

10 oz • 28.99

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

available after 5pm

Chinese "Take Out" Spare Ribs	22.99
fries, coleslaw	
Steak Frites*	23.99
sautéed green vegetables, béarnaise aioli	
Farmers Platter	23.99
fried chicken, Chinese "take out" spare ribs, brisket, pickled potato salad, coleslaw	

Served with sautéed green vegetables and mashed potatoes or an Idaho baked potato (after 5pm) - choose: classic loaded, pimento cheese, sour cream & onion.

Pork Milanese	24.99	Aged NY Strip*	12 oz • 31.99
King Short Rib	28.99	Filet*	8 oz • 37.99
Ribeye*	10 oz • 30.99	Filet & Shrimp*	43.99

ROASTED & POT FOODS

Braised Chicken Risotto	20.50	Steak & Enchiladas*	23.50
Roasted Turkey & Gravy	20.50	Fisherman's Stew	29.50
Meatloaf & Gravy	21.50	choose: mild or spicy tomato broth white fish, shrimp, mussels, rustic white boule	
Pennsylvania Pot Roast	21.50		

PREMIUM SEAFOOD

Sustainably wild-caught or sustainably farmed. Traceable.

Today's Fish	MKT	Glazed Cedar Plank Salmon*	28.99
Fish, Chips & Beer	19.99	mashed potatoes, root vegetable succotash	
Shrimp & Grits	22.99	Simply Seared Sushi-Grade Tuna*	29.99
Cracker-Crusted Shrimp	22.99	crispy brussels sprouts, farro, black lentil salad, cashew nut butter, lemon butter	
Campfire Trout	22.99	Crab Cakes	32.99
farm-a-roni, sautéed green vegetables, sweet & sour tomatoes, lemon butter		fries, coleslaw	
Mid-Atlantic Scallops*	28.99	Shrimp & Crab Risotto	32.99
herb meunière, parmesan risotto, crispy brussels sprouts		wild mushrooms, lemon herb cream	
		Shore-Style Crab Feast	32.99
		crab cakes, southern fried chicken, street corn, coleslaw, cornbread	

DAN'S COMFORT FOODS

add protein: herb chicken +6.50, steak* +8.50, salmon* +8.50, tuna* +8.50, grilled shrimp +8.50, scallops* +10.50

Spaghetti Squash Pomodoro	17.50
Cauliflower Steak	20.50
mushroom risotto, broccolini, tomato-cider glaze	
Veggie Loaf	25.50
mashed potatoes, roasted cauliflower & brussels sprouts, mushroom gravy	

GRAIN BOWLS

Quinoa Bowl	13.50
bulgur, wheat berries, kale, brussels sprouts, cauliflower hummus, goji berries, coconut nut butter	
Farro Bowl	13.50
black lentils, roasted eggplant & mushrooms, carrots, peanut butter, cashew butter, pistachios	

PROTEIN & VEGETABLES

Herb Chicken Breast	15.50
sautéed green vegetables, sweet & sour tomatoes, coconut nut butter, extra virgin olive oil	
Herb Butter Steamed Cod	21.50
corn, mushrooms, cannellini beans, leeks, fennel, spinach, star anise, vegetable broth	

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.