

STARTERS

Whirley Pop Kettle Corn 8.50	Thick-Cut Onion Rings 13.50	Garlic Black Pepper Wings 15.50	PIEROGIES pan-fried or boiled
Skillet Cornbread 11.50 ND honey butter, J.Q. Dickinson salt	Cauliflower Hummus 13.50 grilled ciabatta, crudité	Ahi Tuna Bites* 16.50	Potato 9.50
Devil-ish Eggs 12.50 choose: classic, ham, or combo	Blue Cheese Bacon Dates 13.50	Baby Cheeseburgers* 16.50 • 21.50 choose: 3 or 6, served with fries	Potato, Cheese & Spinach Loaded Baked Potato 9.50
Fried Green Tomatoes 13.50	Chips & Dips 13.50 guacamole, salsa, pimento cheese	Hot Crab & Artichoke Dip 17.50	
Glazed Bacon Lollis 13.50	Spinach Dip 15.50		

BREAD BITES



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

Coupla' Buttermilk Biscuits 6.50 cultured butter, house jam	Prosciutto 8.50 fig jam, mascarpone, balsamic	Table Bread Basket 9.50 ND honey butter, J.Q. Dickinson salt, house jam
Our Bread & Butter 8.50 rustic white boule	Avocado Toast 8.50 lime, extra virgin olive oil	Brick Oven Pretzels 10.50 pimento cheese, BBQ mustard, sour cream & onion dip
Brie 8.50 onion jam, crisp apple		

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 9.50	Spinach Bacon Blue 13.50 apple, balsamic onion, egg, crispy shallot, sherry vinaigrette
Roasted Tomato Soup 9.50	General's House 13.50 mixed lettuce, radicchio, radish, parmesan, truffle vinaigrette
Bakers Slice & Salad 13.50 margherita pizza, Italian Sunday	Italian Sunday 13.50 mixed lettuce, cucumber, radish, roasted tomato, pickled peppers, fennel, red onion, aged provolone, parmesan, red wine vinaigrette
Farmers Salad* 13.50 mixed lettuce, avocado, date, tomato, grape, almond, parmesan, olive, champagne & sherry vinaigrettes	Purple & Black Kale 13.50 hazelnut, date, radish, pecorino romano, lemon vinaigrette
Caesar Salad 13.50 little gem lettuce, parmigiano reggiano, pecorino romano, biscuit & cornbread croutons	

ENTRÉE SALADS

Good All Green 17.50 mixed lettuce, broccoli, green bean, green apple, avocado, feta, toasted seeds, lemon & garlic herb vinaigrettes	Crazy Corn Chicken 20.50 mixed lettuce, roasted sweet corn, hominy, caramel corn, avocado, mango, cotija, cornbread, simple vinaigrette
Chicken Salad* 20.50 hand-pulled roasted chicken salad with fresh herbs & golden raisins, served atop romaine hearts with avocado, tomato, beet, almond & blueberry tossed in champagne vinaigrette	Spicy Ahi Tuna Poke* 23.50 napa cabbage, avocado, bell pepper, onion, cilantro, basil, mint, sesame vinaigrette
Southern Fried Chicken* 20.50 mixed lettuce, bacon, cheddar, avocado, tomato, onion, buttermilk ranch dressing with honey mustard drizzle	Louie Cobb 26.50 choose: shrimp, crab +2, or combo +1 romaine, avocado, tomato, egg, danish blue cheese, green onion, lemon vinaigrette



BURGERS

House-ground, hand-formed burger patties.
choice of side: chips, fries, coleslaw, crop list side, or thick-cut onion rings

Cheddar Cheeseburger* 16.50 add: avocado +\$3, bacon +\$3	Avocado Poblano Cheeseburger* 17.50
All-American Double Cheeseburger* 16.50	BBQ Pimento Cheeseburger* 17.50
Our Best Veggie Cheeseburger 16.50 muenster, whole grains, black bean, sweet potato, beet	Mark's Juicy Lucy Cheeseburger* 17.50 stuffed with American cheese
	Pub Bacon Cheeseburger* 18.50 griddled muenster & red onion, pickled peppers, spicy pub sauce, kaiser roll

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 11.50	Roasted Vegetable, Avocado & Brie 17.50 apple walnut raisin bread
Chicken Salad 16.50 cranberry orange bread	Spicy Fried Chicken 18.50
BLT with Roasted Turkey & Avocado 16.50 lemon aioli, sourdough	BBQ Texas Brisket 18.50 muenster, white cheddar, coleslaw
Grilled Cheese & Tomato Soup 16.50	Shaved Pastrami Melt 19.50
	Prime Rib Dip* 23.50 kaiser roll

PASTA & PARMS

Linguine Pomodoro 18.50 add: shrimp +9.50	Seven Cheese Macaroni 19.50
Spaghetti Squash Marinara 18.50	Southern Carbonara Linguine 19.50
Ricotta Gnocchi Pomodoro 18.50	Sausage Mushroom Ricotta Gnocchi 23.50
Baked Virginia Ham Linguine 18.50	Chicken Bolognese Linguine 23.50
Pappardelle Bolognese 18.50	Founding Spirits Vodka Pesto Shrimp Linguine 26.50

BAKERS PIZZA

Using flour from North Dakota farmers, our bakers-style pizza dough is handcrafted to create the perfect crispy golden crust with a chewy center.

Farm Margherita 16.99 tomato, mozzarella, aged provolone, basil	White 18.99 aged provolone, parmesan, mozzarella, ricotta, garlic, chili flakes, pesto
Tomato Pie 17.99 slow-cooked sauce with parmesan	Pepperoni 19.99 red sauce, mozzarella, basil



PREMIUM SEAFOOD

Sustainably wild-caught or sustainably farmed. Traceable.

TODAY'S FISH

MKT • choose preparation style.

Simple Style

J.Q. Dickinson salt, pepper, lemon, mashed potatoes, green beans

Blackened

sweet potato smash, sautéed spinach, candied corn, tomato butter sauce

Tomato Soffritto

parmesan risotto, fried capers, lemon butter sauce

Herb-Crusted

polenta, roasted tomatoes, balsamic onions, apricot glaze, pickle mayo, lemon butter sauce

Pan-Seared

creamy parsnip horseradish purée, sweet peas, lemon chicken jus, basil

Fish, Chips & Beer 21.99 short white beer	Cracker-Crusted Shrimp 23.99 fries, coleslaw, cornbread
Simple Style Seared Tuna 23.99 sautéed broccoli, choice of one crop list side	Fishers Fry Combo 27.99 shrimp, white fish, crab cake, fries, coleslaw add: big crispy chicken tenders +7.50
Mid-Atlantic Scallops* 29.99 herb meunière, parmesan risotto, crispy brussels sprouts	Glazed Cedar Plank Salmon* 29.99 mashed potatoes, green beans
Crab Cakes 33.99 fries, coleslaw	Shrimp & Crab Risotto 33.99 wild mushrooms, lemon herb cream

Herb-Crusted Prime Rib*

10 oz • 29.99
au jus, horseradish cream
available Friday, Saturday,
and Sunday 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 9.99 chimichurri, onion, red pepper, toasted almond & hazelnut, dried cranberries	Braised Collard Greens & Cabbage 9.99 chili flakes, onion	Bacon Mushroom Tart 11.99 onion, gruyere
Sweet Potato 9.99 pecan fig butter	Spiced Braised Red Cabbage 9.99 cherries, clove, coriander, onion, sesame seeds	Hot Honey Roasted Rutabaga 11.99 rosemary, sage

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

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.



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 buttermilk biscuit, mashed potatoes, braised collard greens & cabbage, white gravy	Fried Chicken & Waffle 21.50 choose: southern or spicy seven cheese macaroni, green beans, white gravy, maple syrup swap your waffle for a donut +1
Hot Honey Fried Chicken 21.50 parmesan grits, green beans, sweet & sour tomatoes	Spatchcock Chicken 21.50 mashed potatoes, green beans choose: peruvian spiced, honey thyme, or maple mustard
Big Crispy Tenders 21.50 street corn, thick-cut onion rings	

SIGNATURES

Green Chili Chicken Enchiladas 19.50 avocado salad, street corn	Yankee Pot Roast 22.50 mashed potatoes, crispy onions
Chicken Pot Pie 21.50	Veggie Loaf 22.50 mashed potatoes, mushroom gravy, choice of one crop list side
Braised Chicken Risotto 21.50	Shrimp & Grits, Andouille 23.50
Crop List Platter 21.50 choice of three crop list sides	Farmers Platter 25.50 fried chicken, BBQ pork ribs, brisket, street corn, coleslaw
Meatloaf & Gravy 22.50 mashed potatoes, green beans	

FROM THE RANGE

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

Steak & Enchiladas* 24.99 avocado salad, street corn	BBQ Pork Ribs 27.99 fries, green beans, coleslaw
Steak Frites* 24.99 fries, choice of one crop list side	Mustard Seed-Crusted Twin Lamb Chops* 30.99 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