

# STARTERS

## PIEROGIES

Pan-fried or boiled

<b>Potato</b>	6.99
<b>Potato, Cheese, Spinach</b>	6.99
<b>Loaded Baked Potato</b>	6.99

**Whirley Pop Kettle Corn** 5.99

**Pretzels & Dips** 7.99

pimento cheese, BBQ mustard, sour cream & onion

**Devil-ish Eggs** 9.99

choose: classic, ham, or combo

**Fried Green Tomatoes** 10.99

**Cauliflower Hummus** 10.99

grilled ciabatta, crudité

**Blue Cheese Bacon Dates**

**Glazed Bacon Lollis**

**Corn Chips & Dips**

guacamole, salsa, pimento cheese

**Garlic Black Pepper Wings** 12.99

**Ahi Tuna Bites\*** 13.99

**Hot Crab & Artichoke Dip** 13.99

**Mussel Pot** 17.99

white wine & garlic or spicy Provençal, rustic white boule

## FROM OUR BAKERY

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

### TABLE BREADS

<b>Our Bread, Our Butter</b>	5.99
rustic white boule	
<b>Table Bread Basket</b>	8.99
ND honey butter, J.Q. Dickinson salt, jam	
<b>Skillet Cornbread</b>	8.99
ND honey butter, J.Q. Dickinson salt	

### FARM BREADS

<b>Brie</b>	11.99
onion jam, crisp apple	
<b>Prosciutto</b>	11.99
fig, mascarpone, balsamic glaze	
<b>Avocado Toast</b>	11.99
lime, extra virgin olive oil	

### BAKERS PIZZA

<b>Farm Margherita</b>	14.99
tomato, mozzarella, aged provolone, basil	
<b>Tomato Pie</b>	14.99
slow-cooked sauce with parmesan	
<b>White</b>	16.99
aged provolone, parmesan, mozzarella, ricotta, garlic, chili flakes, pesto	
<b>Pepperoni</b>	17.99
red sauce, mozzarella, basil	

## SOUP & SALADS

### SOUP & SMALL SALADS

<b>Today's Soup</b>	8.99	<b>General's House</b>	10.99
<b>Bakers Slice &amp; Salad</b>	10.99	mixed lettuce, radicchio, radish, parmesan, truffle vinaigrette	
<b>Farmers</b>	10.99	<b>Italian Sunday</b>	10.99
mixed lettuce, avocado, dates, tomato, grapes, almonds, parmesan, olives, champagne & sherry vinaigrettes		mixed lettuce, cucumbers, radish, roasted tomatoes, fennel, red onion, aged provolone, parmesan, red wine vinaigrette	
<b>Spinach Bacon Blue</b>	10.99	<b>Purple &amp; Black Kale</b>	10.99
apple, balsamic onions, egg, sherry vinaigrette		hazelnuts, dates, radish, pecorino, lemon vinaigrette	

### SALAD ADD-ON

Herb Chicken	6	Steak	8	Tuna*	8	Scallops*	8
Fried Chicken	6	Salmon*	8	Grilled Shrimp	8		

## BURGERS & SANDWICHES

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

<b>Baby Cheeseburgers*</b>	13.99	<b>Egg Salad</b>	12.99
<b>Cheddar Cheeseburger*</b>	13.99	<b>Chicken Salad</b>	13.99
<b>All-American Double Cheeseburger*</b>	13.99	cranberry orange bread	
<b>Avocado Poblano Cheeseburger*</b>	14.99	<b>Grilled Cheese &amp; Tomato Soup</b>	13.99
<b>BBQ Pimento Cheeseburger*</b>	14.99	<b>Turkey Avocado</b>	13.99
<b>Mark's Juicy Lucy Cheeseburger*</b>	14.99	green goddess, brie, goat cheese spread, multigrain	
stuffed with house-made American cheese		<b>Roasted Vegetable &amp; Avocado</b>	14.99
<b>"Grilled Cheese" Bacon Patty Melt*</b>	15.99	goat cheese spread, multigrain	
<b>IMPOSSIBLE™ Burger</b>	16.99	<b>Spicy Fried Chicken</b>	15.99
made entirely from plants for people who love meat.		<b>Texas Brisket Melt</b>	15.99
add: cheese +1		<b>Roasted Prime Rib Dip</b>	20.99

### ENTRÉES

<b>Good All Green</b>	14.99	<b>Picnic Chicken Salad</b>	17.99
mixed lettuce, broccolini, green beans, green apple, avocado, feta, toasted seeds, lemon vinaigrette		avocado, almonds, beets, blueberries, raisins on romaine leaves	
<b>Spicy Fried Chicken</b>	17.99	<b>Spicy Ahi Tuna Poke*</b>	20.99
mixed lettuce, bacon, cheddar, avocado, tomato, onion, honey mustard, champagne vinaigrette		napa cabbage, avocado, bell pepper, onion, cilantro, basil, mint, sesame dressing	
<b>Crazy Corn Chicken</b>	17.99	<b>Half-Pound Louie</b>	23.99
mixed lettuce, roasted sweet corn, hominy, caramel corn, avocado, mango, cotija, cornbread, chipotle buttermilk & cilantro lime vinaigrette		choose: crab, shrimp, or combo iceberg lettuce, avocado, tomato, onion, lemon vinaigrette	

## CHICKEN

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

<b>Southern Fried Chicken</b>	18.99	<b>Spicy Fried Chicken</b>	18.99
mashed potatoes, collard greens		mashed potatoes, collard greens	
<b>Southern Fried Chicken &amp; Glazed Donut</b>	18.99	<b>Spicy Fried Chicken &amp; Glazed Donut</b>	18.99
mac & cheese, green beans		mac & cheese, green beans	
<b>Green Chili Chicken Enchiladas</b>	16.99	<b>Chicken Pot Pie</b>	18.99
avocado salad, street corn		<b>Beer Can Roasted Chicken</b>	18.99
<b>Chef Hemings' Chicken Jambalaya</b>	18.99	green beans, root vegetable succotash	
choose: beer can roasted or spicy fried			

## HANDMADE PASTA

From scratch, every day, in our kitchen. Inspired by the techniques and recipes of Founding Farmer Thomas Jefferson, the father of Macaroni & Cheese.

<b>Roasted Mushroom Pappardelle</b>	15.99	<b>Cheese Ravioli</b>	16.99	<b>Cheese Ravioli Bolognese</b>	19.99	<b>Founding Spirits Vodka &amp; Pesto Shrimp Fettuccine</b>	20.99
amaretto cream		<b>Cacio e Pepe</b>	16.99	<b>Short Rib Ragù Macaroni</b>	19.99	<b>Seafood Bucatini</b>	23.99
<b>Linguine Pomodoro</b>	15.99	cream, parmesan, pecorino, toasted black pepper		<b>Spicy Shrimp Fettuccine</b>	20.99	red sauce, shrimp, mussels, white fish	
parmesan, basil		<b>Butternut Squash Ravioli</b>	17.99				

## STEAK HOUSE

We collaborate with independent ranchers in the mid-Atlantic to buy our beef.  
Our pork is from Leidy's in Souderton, PA.

**Herb-Crusted Prime Rib**  
10 oz • 26.99

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

available at 5pm

<b>Steak Frites*</b>	21.99
tenderloin medallions, sautéed green vegetables	
<b>Farmers Platter</b>	21.99
fried chicken, Chinese "take out" spare ribs, brisket, pickled potato salad, coleslaw	
<b>Chinese "Take Out" Spare Ribs</b>	20.99
fries, coleslaw	

served with sautéed green vegetables and choice of Idaho baked potato (after 5pm): classic loaded, pimento cheese, sour cream & onion or fries.

<b>Pork Milanese</b>	22.99	<b>Delmonico</b>	12 oz • 33.99
<b>Center Cut Ribeye</b>	10 oz • 26.99	<b>Filet Mignon</b>	8 oz • 34.99
<b>King Short Rib</b>	26.99	<b>Filet Mignon &amp; Shrimp</b>	42.99
<b>Dry-Aged NY Strip</b>	12 oz • 29.99		

## ROASTED & POT FOODS

<b>Braised Chicken Risotto</b>	18.99	<b>NY Strip &amp; Enchiladas*</b>	21.99
<b>Roasted Turkey &amp; Gravy</b>	18.99	<b>Fisherman's Stew</b>	27.99
<b>Meatloaf &amp; Gravy</b>	19.99	choose: mild or spicy tomato broth white fish, shrimp, mussels, rustic white boule	
<b>Pennsylvania Pot Roast</b>	19.99		

## PREMIUM SEAFOOD

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

<b>Today's Fish</b>	MKT	<b>Glazed Cedar Plank Salmon*</b>	26.99
<b>Fish, Chips &amp; Beer</b>	17.99	mashed potatoes, root vegetable succotash	
<b>Shrimp &amp; Grits</b>	20.99	<b>Simply Seared Sushi-Grade Tuna*</b>	27.99
<b>Cracker-Crusted Shrimp</b>	20.99	crispy brussels sprouts, farro, black lentil salad, cashew nut butter, lemon butter	
fries, coleslaw, cornbread		<b>Shrimp &amp; Crab Risotto</b>	30.99
<b>Campfire Trout</b>	20.99	wild mushrooms, lemon herb cream	
farm-a-roni, sautéed green vegetables, sweet & sour tomatoes, lemon butter		<b>Shore-Style Crab Feast</b>	30.99
<b>Mid-Atlantic Scallops</b>	26.99	crab cake, southern fried chicken, street corn, coleslaw	
herb meunière, parmesan risotto, crispy brussels sprouts		<b>Chesapeake-Style Crab Cake</b>	31.99
		jumbo lump crab, fries, coleslaw	

## DAN'S COMFORT FOODS

add protein to any grain bowl: herb chicken +6, steak +8, salmon\* +8, tuna\* +8, grilled shrimp +8, scallops\* +8

<b>Spaghetti Squash Pomodoro</b>	15.99	<b>GRAIN BOWLS</b>		<b>PROTEIN &amp; VEGETABLES</b>	
<b>Cauliflower Steak</b>	18.99	<b>Quinoa Bowl</b>	11.99	<b>Herb Chicken Breast</b>	13.99
mushroom risotto, broccolini, tomato-cider glaze		bulgur, wheat berries, kale, brussels sprouts, cauliflower hummus, goji berries, coconut nut butter		sautéed green vegetables, sweet & sour tomatoes, coconut nut butter, extra virgin olive oil	
<b>IMPOSSIBLE™ "Meat"loaf</b>	23.99	<b>Farro Bowl</b>	11.99	<b>Herb Butter Steamed Cod</b>	19.99
vegetarian recipe using plant-based Impossible Burger, served with mashed potatoes & green beans		black lentils, roasted eggplant & mushrooms, carrots, peanut butter, cashew butter, pistachios		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.