

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 9.50
Fried Green Tomatoes 13.50	Chips & Dips 13.50 guacamole, salsa, pimento cheese	Hot Crab & Artichoke Dip 17.50	Loaded Baked Potato 9.50
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 5.99 cultured butter, house jam	Prosciutto 8.99 fig jam, mascarpone, balsamic glaze	Table Bread Basket 9.99 ND honey butter, J.Q. Dickinson salt, jam
Our Bread & Butter 8.99 rustic white boule	Avocado Toast 8.99 lime, extra virgin olive oil	Brick Oven Pretzels 9.99 pimento cheese, BBQ mustard, sour cream & onion dip
Brie 8.99 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 9.99	Spinach Bacon Blue 13.50 apple, balsamic onion, egg, sherry vinaigrette
Roasted Tomato Soup 9.99	General's House 13.50 mixed lettuce, radicchio, radish, parmesan, truffle vinaigrette
Bakers Slice & Salad 13.50 margherita slice and Italian Sunday	Italian Sunday 13.50 mixed lettuce, cucumber, radish, roasted tomato, 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 & 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 romaine, avocado, almond, beet, blueberry, raisin, 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 +\$3

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

Served on house-made bread.
choice of side: chips, fries, coleslaw, crop list side, or thick-cut onion rings +\$3

Egg Salad 11.99	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 Pomodoro 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

HANDMADE RAVIOLI

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

PARMS

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

BAKERS PIZZA

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.	Fish, Chips & Beer 21.99 short white beer
Simple Style mashed potatoes & green beans, J.Q. Dickinson salt, pepper, lemon	Cracker-Crusted Shrimp 23.99 fries, coleslaw, cornbread
Blackened sweet potato smash, sautéed spinach, candied corn, tomato butter sauce	Fishers Fry Combo 27.99 shrimp, white fish, crab cake, fries, coleslaw add: big crispy chicken tenders +7.50
Tomato Sofrito parmesan risotto, fried capers, lemon butter sauce	Simple Style Seared Tuna 23.99 sautéed broccoli, choice of one crop list side
Herb-Crusted polenta, roasted tomatoes, balsamic onions, apricot glaze, tartar sauce, lemon butter sauce	Mid-Atlantic Scallops* 29.99 herb meunière, parmesan risotto, crispy brussels sprouts
Pan-Seared creamy parsnip horseradish puree, sweet peas, lemon chicken jus, basil	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

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

BBQ Pork Ribs 27.50 fries, green beans, coleslaw	Mustard Seed-Crusted Twin Lamb Chops* 30.50 mashed potatoes, choice of one crop list side
Steak Frites* 24.50 fries, 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 Friday, Saturday, and Sunday after 5pm	Ribeye* 10 oz • 31.99
	Aged NY Strip* 12 oz • 32.99
	Filet* 8 oz • 38.99
	Filet & Shrimp* 44.99

FALL CROP LIST SIDES

serves 2 • 9.50		
Lemon Garlic Roasted Broccoli toasted almonds, pecorino romano	Hot Honey Roasted Butternut Squash cranberries, cinnamon, whipped feta	Warm Brussels Sprouts & Cabbage Salad black pepper maple mustard, tarragon
Mashed Sweet Potatoes & Toasted Fluff dried corn & brown sugar dusting	Cauliflower, Farro & Quinoa tahini, charred swiss chard, herbs	Roasted Autumn Vegetables mulled local apple cider glaze

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

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.



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	Spatchcock Chicken 21.50 mashed potatoes, green beans choose: peruvian spiced, honey thyme, or maple mustard
Hot Honey Fried Chicken 21.50 parmesan grits, green beans	Big Crispy Tenders 21.50 street corn, thick-cut onion rings
Fried Chicken & Waffle 21.50 choose: southern or spicy fried seven cheese macaroni, green beans swap your waffle for a donut +1	

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	Steak & Enchiladas* 24.50
Meatloaf & Gravy 22.50 mashed potatoes, green beans	Farmers Platter 25.50 fried chicken, BBQ pork ribs, brisket, street corn, coleslaw

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.