

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	Cauliflower Hummus	13.50	Ahi Tuna Bites*	16.50	Potato	9.50
ND honey butter, J.Q. Dickinson salt		Blue Cheese Bacon Dates	13.50	Baby Cheeseburgers*	16.50 • 21.50	Potato, Cheese, Spinach	9.50
Devil-ish Eggs	12.50	Chips & Dips	13.50	choose: 3 or 6, served with fries		Loaded Baked Potato	9.50
choose: classic, ham, or combo		Spinach Dip	15.50	Hot Crab & Artichoke Dip	17.50		
Fried Green Tomatoes	13.50						
Glazed Bacon Lollis	13.50						

BREAD BITES



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

Coupla' Buttermilk Biscuits	5.99	Prosciutto	8.99	Table Bread Basket	9.99
cultured butter, house jam		fig jam, mascarpone, balsamic glaze		ND honey butter, J.Q. Dickinson salt, jam	
Our Bread & Butter	8.99	Avocado Toast	8.99	Brick Oven Pretzels	9.99
rustic white boule		lime, extra virgin olive oil		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
Roasted Tomato Soup	9.99	apple, balsamic onion, egg, sherry vinaigrette	
Bakers Slice & Salad	13.50	General's House	13.50
margherita slice and Italian Sunday		mixed lettuce, radicchio, radish, parmesan, truffle vinaigrette	
Farmers Salad*	13.50	Italian Sunday	13.50
mixed lettuce, avocado, date, tomato, grape, almond, parmesan, olive, champagne & sherry vinaigrettes		mixed lettuce, cucumber, radish, roasted tomato, fennel, red onion, aged provolone, parmesan, red wine vinaigrette	
Caesar Salad	13.50	Purple & Black Kale	13.50
little gem lettuce, parmigiano reggiano, pecorino romano, biscuit & cornbread croutons		hazelnut, date, radish, pecorino romano, lemon vinaigrette	

ENTRÉE SALADS

Good All Green	17.50	Crazy Corn Chicken	20.50
mixed lettuce, broccoli, green bean, green apple, avocado, feta, toasted seeds, lemon & herb vinaigrettes		mixed lettuce, roasted sweet corn, hominy, caramel corn, avocado, mango, cotija, cornbread, simple vinaigrette	
Chicken Salad*	20.50	Spicy Ahi Tuna Poke*	23.50
romaine, avocado, almond, beet, blueberry, raisin, champagne vinaigrette		napa cabbage, avocado, bell pepper, onion, cilantro, basil, mint, sesame vinaigrette	
Southern Fried Chicken*	20.50	Louie Cobb	26.50
mixed lettuce, bacon, cheddar, avocado, tomato, onion, buttermilk ranch dressing with honey mustard drizzle		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	Avocado Poblano Cheeseburger*	17.50
add: avocado +\$3, bacon +\$3		BBQ Pimento Cheeseburger*	17.50
All-American Double Cheeseburger*	16.50	Mark's Juicy Lucy Cheeseburger*	17.50
		stuffed with American cheese	
Our Best Veggie Cheeseburger	16.50	Pub Bacon Cheeseburger*	18.50
muenster, whole grains, black bean, sweet potato, beet		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

Egg Salad	11.99	Roasted Vegetable, Avocado & Brie	17.50
Chicken Salad	16.50	apple walnut raisin bread	
cranberry orange bread		Spicy Fried Chicken	18.50
BLT with Roasted Turkey & Avocado	16.50	BBQ Texas Brisket	18.50
lemon aioli, sourdough		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	Seven Cheese Macaroni	19.50
add: shrimp +9.50		Southern Carbonara Linguine	19.50
Spaghetti Squash Pomodoro	18.50	Sausage Mushroom Ricotta Gnocchi	23.50
Ricotta Gnocchi Pomodoro	18.50	Chicken Bolognese Linguine	23.50
Baked Virginia Ham Linguine	18.50	Founding Spirits Vodka Pesto Shrimp Linguine	26.50
Pappardelle Bolognese	18.50		

BAKERS PIZZA

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



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

Cracker-Crusted Shrimp

fries, coleslaw, cornbread

Fishers Fry Combo

shrimp, white fish, crab cake, fries, coleslaw

add: big crispy chicken tenders +7.50

Simple Style Seared Tuna

sautéed broccoli, choice of one crop list side

Mid-Atlantic Scallops*

herb meunière, parmesan risotto, crispy brussels sprouts

Glazed Cedar Plank Salmon*

mashed potatoes, green beans

Crab Cakes

fries, coleslaw

Shrimp & Crab Risotto

wild mushrooms, lemon herb cream

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

FROM THE RANGE

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

BBQ Pork Ribs	27.50	Mustard Seed-Crusted Twin Lamb Chops*	30.50
fries, green beans, coleslaw		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

WINTER CROP LIST SIDES

serves 2

Lentils, Roasted Turnips & Celery Root

chimichurri, onion, red pepper, toasted almond & hazelnut, dried cranberries

Sweet Potato

pecan fig butter

Braised Collard Greens & Cabbage

chili flakes, onion

Spiced Braised Red Cabbage

cherries, clove, coriander, onion, sesame seeds

Bacon Mushroom Tart

onion, gruyere

Hot Honey Roasted Rutabaga

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.



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

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

SIGNATURES

Green Chili Chicken Enchiladas	19.50	Yankee Pot Roast	22.50
avocado salad, street corn		mashed potatoes, crispy onions	
Chicken Pot Pie	21.50	Veggie Loaf	22.50
Braised Chicken Risotto	21.50	mashed potatoes, mushroom gravy, choice of one crop list side	
Crop List Platter	21.50	Shrimp & Grits, Andouille	23.50
choice of three crop list sides		Steak & Enchiladas*	24.50
Meatloaf & Gravy	22.50	Farmers Platter	25.50
mashed potatoes, green beans		fried chicken, BBQ pork ribs, brisket, street corn, coleslaw	

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.