

# STARTERS

## PIEROGIES

Pan-fried or boiled	
<b>Potato</b>	8.50
<b>Potato, Cheese, Spinach</b>	8.50
<b>Loaded Baked Potato</b>	8.50

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

<b>Pickled Garden Vegetables</b>	12.50
<b>Cauliflower Hummus</b>	12.50
grilled ciabatta, crudité	
<b>Blue Cheese Bacon Dates</b>	12.50
<b>Corn Chips &amp; Dips</b>	12.50
guacamole, salsa, pimento cheese	

<b>Garlic Black Pepper Wings</b>	14.50
<b>Spinach Dip</b>	14.50
<b>Ahi Tuna Bites*</b>	15.50
<b>Hot Crab &amp; Artichoke Dip</b>	16.50
<b>Mussel Pot</b>	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

<b>Our Bread &amp; Butter</b>	7.50
rustic white boule	
<b>Table Bread Basket</b>	10.50
ND honey butter, J.Q. Dickinson salt, jam	
<b>Skillet Cornbread</b>	10.50
ND honey butter, J.Q. Dickinson salt	

### FARM BREADS

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

### BAKERS PIZZA

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

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

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

### ENTRÉE SALADS

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

<b>Crazy Corn Chicken</b>	19.50
mixed lettuce, roasted sweet corn, hominy, caramel corn, avocado, mango, cotija, cornbread, simple vinaigrette	
<b>Spicy Ahi Tuna Poke*</b>	22.50
napa cabbage, avocado, bell pepper, onion, cilantro, basil, mint, sesame dressing	
<b>Louie Cobb</b>	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.

<b>Baby Cheeseburgers*</b>	15.50	<b>Egg Salad</b>	10.99
<b>Cheddar Cheeseburger*</b>	15.50	<b>Chicken Salad</b>	15.50
<b>All-American Double Cheeseburger*</b>	15.50	cranberry orange bread	
<b>Avocado Poblano Cheeseburger*</b>	16.50	<b>Grilled Cheese &amp; Tomato Soup</b>	15.50
<b>BBQ Pimento Cheeseburger*</b>	16.50	<b>Turkey Avocado</b>	15.50
<b>Mark's Juicy Lucy Cheeseburger*</b>	16.50	green goddess, brie, goat cheese spread, multigrain	
stuffed with house-made American cheese		<b>Roasted Vegetable, Avocado &amp; Brie</b>	16.50
<b>"Grilled Cheese" Bacon Patty Melt*</b>	17.50	apple walnut raisin bread	
<b>Our Best Veggie Cheeseburger</b>	18.50	<b>Spicy Fried Chicken</b>	17.50
muenster, whole grains, black beans, sweet potatoes, beets		<b>Texas Brisket Melt</b>	17.50
		<b>Pastrami Reuben</b>	18.50
		<b>Roasted Prime Rib Dip</b>	22.50

## CHICKEN

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

<b>Southern Fried Chicken</b>	20.50	<b>Spicy Fried Chicken</b>	20.50
mashed potatoes, collard greens		mashed potatoes, collard greens	
<b>Southern Fried Chicken &amp; Glazed Donut</b>	20.50	<b>Spicy Fried Chicken &amp; Glazed Donut</b>	20.50
mac & cheese, green beans		mac & cheese, green beans	
<b>Green Chili Chicken Enchiladas</b>	18.50	<b>Chicken Pot Pie</b>	20.50
avocado salad, street corn		<b>Honey Thyme Spatchcock Chicken</b>	20.50
<b>Chef Hemings' Chicken Jambalaya</b>	20.50	green beans, root vegetable succotash	
choose: honey thyme spatchcock chicken or spicy fried			

## HANDMADE PASTA

From scratch, every day, in our kitchen.

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

<b>Chinese "Take Out" Spare Ribs</b>	22.99
fries, coleslaw	
<b>Steak Frites*</b>	23.99
sautéed green vegetables, béarnaise aioli	
<b>Farmers Platter</b>	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.

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

## ROASTED & POT FOODS

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

## PREMIUM SEAFOOD

Sustainably wild-caught or sustainably farmed. Traceable.

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

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

### GRAIN BOWLS

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

### PROTEIN & VEGETABLES

<b>Herb Chicken Breast</b>	15.50
sautéed green vegetables, sweet & sour tomatoes, coconut nut butter, extra virgin olive oil	
<b>Herb Butter Steamed Cod</b>	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.