

STARTERS

PIEROGIES

Pan-fried or boiled

Potato	6.99
Potato, Cheese, Spinach	6.99
Loaded Baked Potato	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	10.99
Glazed Bacon Lollis	10.99
Corn Chips & Dips	10.99
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	

5% RESTAURANT RECOVERY CHARGE

As we continue to chart a course forward from the devastating pandemic impact on the restaurant industry, this charge supports increased supply chain costs, pandemic-related expenses, and helps the restaurant continue to be a viable business and employer as we strive for a "new normal."

We are farmers. We are restaurateurs. Together, we created this restaurant. We make everything we can from scratch, from our bread & butter to our booze. The family farmers of the North Dakota Farmers Union, who collectively own this restaurant, are represented on every plate, as are the country's founding mothers and fathers—who were also farmers. Our first foray into Pennsylvania, we honor its farmlands and the history of nearby Valley Forge and King of Prussia Inn.

Welcome to our Pennsylvania-inspired farmhouse. We hope you enjoy all that is Founding Farmers.

— 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

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

FARM BREADS

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

BAKERS PIZZA

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

SOUP & SALADS

SOUP & SMALL SALADS

Today's Soup	8.99	General's House	10.99
Bakers Slice & Salad	10.99	mixed lettuce, radicchio, radish, parmesan, truffle vinaigrette	
Farmers*	10.99	Italian Sunday	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	
Spinach Bacon Blue	10.99	Purple & Black Kale	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*	10
Fried Chicken	6	Salmon*	8	Grilled Shrimp	8		

ENTRÉE SALADS

Good All Green	14.99	Picnic Chicken Salad*	17.99
mixed lettuce, broccolini, green beans, green apple, avocado, feta, toasted seeds, lemon vinaigrette		avocado, almonds, beets, blueberries, raisins on romaine leaves	
Spicy Fried Chicken*	17.99	Spicy Ahi Tuna Poke*	20.99
mixed lettuce, bacon, cheddar, avocado, tomato, onion, honey mustard, champagne vinaigrette		napa cabbage, avocado, bell pepper, onion, cilantro, basil, mint, sesame dressing	
Crazy Corn Chicken	17.99	Half-Pound Louie	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	

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.

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

CHICKEN

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

Southern Fried Chicken	18.99	Spicy Fried Chicken	18.99
mashed potatoes, collard greens		mashed potatoes, collard greens	
Southern Fried Chicken & Glazed Donut	18.99	Spicy Fried Chicken & Glazed Donut	18.99
mac & cheese, green beans		mac & cheese, green beans	

Green Chili Chicken Enchiladas	16.99	Chicken Pot Pie	18.99
avocado salad, street corn		Honey Thyme Spatchcock Chicken	18.99
Chef Hemings' Chicken Jambalaya	18.99	green beans, root vegetable succotash	
choose: honey thyme spatchcock chicken or spicy fried			

HANDMADE PASTA

From scratch, every day, in our kitchen.

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

FROM THE RANGE

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

Steak Frites*	21.99
sautéed green vegetables, béarnaise aioli	
Farmers Platter	21.99
fried chicken, Chinese "take out" spare ribs, brisket, pickled potato salad, coleslaw	
Chinese "Take Out" Spare Ribs	20.99
fries, coleslaw	

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

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

ROASTED & POT FOODS

Braised Chicken Risotto	18.99	Steak & Enchiladas*	21.99
Roasted Turkey & Gravy	18.99	Fisherman's Stew	27.99
Meatloaf & Gravy	19.99	choose: mild or spicy tomato broth white fish, shrimp, mussels, rustic white boule	
Pennsylvania Pot Roast	19.99		

PREMIUM SEAFOOD

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

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

DAN'S COMFORT FOODS

add protein: herb chicken +6, steak* +8, salmon* +8, tuna* +8, grilled shrimp +8, scallops* +10

Spaghetti Squash Pomodoro	15.99
Cauliflower Steak	18.99
mushroom risotto, broccolini, tomato-cider glaze	
IMPOSSIBLE™ "Meat"loaf	23.99
vegetarian recipe using plant-based Impossible Burger, served with vegan mashed potatoes, green beans	

GRAIN BOWLS

Quinoa Bowl	11.99
bulgur, wheat berries, kale, brussels sprouts, cauliflower hummus, goji berries, coconut nut butter	
Farro Bowl	11.99
black lentils, roasted eggplant & mushrooms, carrots, peanut butter, cashew butter, pistachios	

PROTEIN & VEGETABLES

Herb Chicken Breast	13.99
sautéed green vegetables, sweet & sour tomatoes, coconut nut butter, extra virgin olive oil	
Herb Butter Steamed Cod	19.99
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.