

STARTERS

PIEROGIES

Pan-fried or boiled

Potato	7.50
Potato, Cheese, Spinach	7.50
Loaded Baked Potato	7.50

Whirley Pop Kettle Corn	6.50
Pretzels & Dips	8.50
pimento cheese, BBQ mustard, sour cream & onion	
Devil-ish Eggs	10.50
choose: classic, ham, or combo	
Fried Green Tomatoes	11.50

Cauliflower Hummus	11.50
grilled ciabatta, crudité	
Blue Cheese Bacon Dates	11.50
Glazed Bacon Lollis	11.50
Corn Chips & Dips	11.50
guacamole, salsa, pimento cheese	

Garlic Black Pepper Wings	13.50
Ahi Tuna Bites*	14.50
Hot Crab & Artichoke Dip	14.50
Mussel Pot	18.50
white wine & garlic or spicy Provençal, rustic white boule	

5% RESTAURANT RECOVERY CHARGE

While society is rebounding well, the pandemic has had devastating and long-lasting impact on the restaurant industry. This charge supports our recovery and ensures we can continue to operate as a viable business, employer, and neighbor. It covers pandemic-related losses and expenses, vaccine clinics and mental health benefits for our team and their families, and ongoing community efforts.

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	6.50
rustic white boule	
Table Bread Basket	9.50
ND honey butter, J.Q. Dickinson salt, jam	
Skillet Cornbread	9.50
ND honey butter, J.Q. Dickinson salt	

FARM BREADS

Brie	12.50
onion jam, crisp apple	
Prosciutto	12.50
fig, mascarpone, balsamic glaze	
Avocado Toast	12.50
lime, extra virgin olive oil	

BAKERS PIZZA

Farm Margherita	15.50
tomato, mozzarella, aged provolone, basil	
Tomato Pie	15.50
slow-cooked sauce with parmesan	
White	17.50
aged provolone, parmesan, mozzarella, ricotta, garlic, chili flakes, pesto	
Pepperoni	18.50
red sauce, mozzarella, basil	

SOUP & SALADS

SOUP & SMALL SALADS

Today's Soup	9.50	General's House	11.50
Bakers Slice & Salad	11.50	mixed lettuce, radicchio, radish, parmesan, truffle vinaigrette	
Farmers*	11.50	Italian Sunday	11.50
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	11.50	Purple & Black Kale	11.50
apple, balsamic onions, egg, sherry vinaigrette		hazelnuts, dates, radish, pecorino, lemon vinaigrette	

SALAD ADD-ON

Herb Chicken	6.50	Steak*	8.50	Tuna*	8.50	Scallops*	10.50
Fried Chicken	6.50	Salmon*	8.50	Grilled Shrimp	8.50		

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*	14.50	Egg Salad	13.50
Cheddar Cheeseburger*	14.50	Chicken Salad	14.50
All-American Double Cheeseburger*	14.50	cranberry orange bread	
Avocado Poblano Cheeseburger*	15.50	Grilled Cheese & Tomato Soup	14.50
BBQ Pimento Cheeseburger*	15.50	Turkey Avocado	14.50
Mark's Juicy Lucy Cheeseburger*	15.50	green goddess, brie, goat cheese spread, multigrain	
stuffed with house-made American cheese		Roasted Vegetable, Avocado & Brie	15.50
"Grilled Cheese" Bacon Patty Melt*	16.50	apple walnut raisin bread	
NEW Our Best Veggie Burger	17.50	Spicy Fried Chicken	16.50
whole grains, black beans, sweet potatoes, beets, muenster		Texas Brisket Melt	16.50
		Pastrami Reuben	17.50
		Roasted Prime Rib Dip	21.50

ENTRÉE SALADS

Good All Green	15.50	Picnic Chicken Salad*	18.50
mixed lettuce, broccolini, green beans, green apple, avocado, feta, toasted seeds, lemon vinaigrette		avocado, almonds, beets, blueberries, raisins on romaine leaves	
Spicy Fried Chicken*	18.50	Spicy Ahi Tuna Poke*	21.50
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	18.50	The Louie	24.50
mixed lettuce, roasted sweet corn, hominy, caramel corn, avocado, mango, cotija, cornbread, simple 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.

Southern Fried Chicken	19.50	Spicy Fried Chicken	19.50
mashed potatoes, collard greens		mashed potatoes, collard greens	
Southern Fried Chicken & Glazed Donut	19.50	Spicy Fried Chicken & Glazed Donut	19.50
mac & cheese, green beans		mac & cheese, green beans	

Green Chili Chicken Enchiladas	17.50	Chicken Pot Pie	19.50
avocado salad, street corn		Honey Thyme Spatchcock Chicken	19.50
Chef Hemings' Chicken Jambalaya	19.50	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	16.50	Cheese Ravioli	17.50	Cheese Ravioli Bolognese	20.50	Founding Spirits Vodka Pesto Shrimp & Crab Fettuccine	21.50
amaretto cream		Cacio e Pepe	17.50	Short Rib Ragu Macaroni	20.50	Seafood Bucatini	24.50
Linguine Pomodoro	16.50	cream, parmesan, pecorino, toasted black pepper		Spicy Shrimp Fettuccine	21.50	red sauce, shrimp, mussels, white fish	
parmesan, basil		Butternut Squash Ravioli	18.50				
Seven Cheese Macaroni	17.50						

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 • 27.99
au jus, horseradish cream, classic loaded baked potato, sautéed green vegetables
available after 5pm

Steak Frites*	22.99
sautéed green vegetables, béarnaise aioli	
Farmers Platter	22.99
fried chicken, Chinese "take out" spare ribs, brisket, pickled potato salad, coleslaw	
Chinese "Take Out" Spare Ribs	21.99
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	23.99	Delmonico*	12 oz • 34.99
King Short Rib	27.99	Filet*	8 oz • 36.99
Ribeye*	10 oz • 29.99	Filet & Shrimp*	42.99
Aged NY Strip*	12 oz • 30.99		

ROASTED & POT FOODS

Braised Chicken Risotto	19.50	Steak & Enchiladas*	22.50
Roasted Turkey & Gravy	19.50	Fisherman's Stew	28.50
Meatloaf & Gravy	20.50	choose: mild or spicy tomato broth white fish, shrimp, mussels, rustic white boule	
Pennsylvania Pot Roast	20.50		

PREMIUM SEAFOOD

Sustainably wild-caught or sustainably farmed. Traceable.

Today's Fish	MKT	Glazed Cedar Plank Salmon*	27.99
Fish, Chips & Beer	18.99	mashed potatoes, root vegetable succotash	
Shrimp & Grits	21.99	Simply Seared Sushi-Grade Tuna*	28.99
Cracker-Crusted Shrimp	21.99	crispy brussels sprouts, farro, black lentil salad, cashew nut butter, lemon butter	
Campfire Trout	21.99	Shrimp & Crab Risotto	31.99
farm-a-roni, sautéed green vegetables, sweet & sour tomatoes, lemon butter		wild mushrooms, lemon herb cream	
Mid-Atlantic Scallops*	27.99	Shore-Style Crab Feast	31.99
herb meunière, parmesan risotto, crispy brussels sprouts		crab cakes, southern fried chicken, street corn, coleslaw	
		Crab Cakes	MKT
		fries, coleslaw	

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

Spaghetti Squash Pomodoro	16.50
Cauliflower Steak	19.50
mushroom risotto, broccolini, tomato-cider glaze	
Veggie Loaf	24.50
mashed potatoes, roasted cauliflower & brussels sprouts, mushroom gravy	

GRAIN BOWLS

Quinoa Bowl	12.50
bulgur, wheat berries, kale, brussels sprouts, cauliflower hummus, goji berries, coconut nut butter	
Farro Bowl	12.50
black lentils, roasted eggplant & mushrooms, carrots, peanut butter, cashew butter, pistachios	

PROTEIN & VEGETABLES

Herb Chicken Breast	14.50
sautéed green vegetables, sweet & sour tomatoes, coconut nut butter, extra virgin olive oil	
Herb Butter Steamed Cod	20.50
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.