

STARTERS

BREAD BITES



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

Coupla’ Buttermilk Biscuits butter, seasonal house jam	6.99	Prosciutto Fig Farm Bread mascarpone, balsamic glaze	7.99	Skillet Cornbread & Honey Butter	9.99
Our Bread & Butter rustic white boule	7.99	Avocado Toast lime, extra virgin olive oil	7.99	Brick Oven Pretzels pimento cheese, BBQ mustard, sour cream & onion dip	9.99
Brie Apple Farm Bread onion preserves	7.99	Table Bread Basket honey butter, seasonal house jam	8.99		

Whirley Pop Kettle Corn	8.99	Balsamic Bacon Blue Dates	13.99	Mini Spicy Tuna Wontons*	16.99
Devil-ish Eggs choose: classic or bacon	12.99	Cauliflower Hummus grilled ciabatta, crudité	13.99	Hot Crab & Artichoke Dip	17.99
Fried Green Tomatoes herb goat cheese, green goddess	13.99	Corn Tortilla Chips & Dips guacamole, salsa, pimento cheese	13.99	PIEROGIES pan-fried or boiled	
Cinnamon Sugar Bacon Lollis	13.99	Spinach Dip & Corn Tortilla Chips	15.99	Potato	9.99
Thick-Cut Onion Rings mustard seed ketchup, sour cream & onion dip	13.99	Garlic Black Pepper Wings	15.99	Potato, Cheese & Spinach	9.99
		Baby Smash Cheeseburgers* griddled onion, Louie, tartar	16.99	Loaded Baked Potato	9.99

SOUPS & SALADS

add: herb chicken +8.99, fried chicken tenders +8.99, steak* +10.99, salmon* +10.99, seared ahi tuna* +10.99, shrimp +10.99, scallops* +12.99

SOUPS & SMALL SALADS

Today’s Soup	9.99	General’s House	14.99
Roasted Tomato Soup	9.99	radicchio, radish, parmigiano reggiano, truffle vinaigrette	
Bakers Slice & Salad margherita pizza, italian marinated tomato & aged provolone salad	14.99	Italian Marinated Tomato & Aged Provolone	14.99
Farmers Salad* avocado, date, tomato, grape, almond, parmigiano reggiano, olive, champagne & sherry vinaigrettes	14.99	cucumber, radish, pickled peppers, fennel, red onion, red wine vinaigrette	
Little Gem Caesar* parmesan, pecorino romano, biscuit & cornbread croutons	14.99	Purple & Black Kale	14.99
		hazelnut, date, radish, pecorino romano, lemon vinaigrette	
Spinach Bacon Blue apple, balsamic onion, egg, crispy shallot, sherry vinaigrette	14.99	Good All Green	14.99
		broccoli, green bean, apple, avocado, feta, toasted seeds, lemon & garlic herb vinaigrettes	

BURGERS



House-ground, hand-formed burgers.
choice of side: chips, fries, coleslaw, crop list side, or thick-cut onion rings

Cheddar Cheeseburger* add: avocado +\$3, bacon +\$3	17.99	Avocado Poblano Cheeseburger*	18.99
All-American Double Cheeseburger*	17.99	BBQ Pimento Cheeseburger*	18.99
Our Best Veggie Cheeseburger muenster, whole grains, black bean, sweet potato, beet	17.99	Mark’s Juicy Lucy Cheeseburger* stuffed with American cheese	18.99
		Pub Bacon Cheeseburger* griddled muenster & red onion, pickled peppers, spicy pub sauce, kaiser roll	19.99

SANDWICHES

All bread is mixed, shaped, and baked in our bakery.
choice of side: chips, fries, coleslaw, crop list side, or thick-cut onion rings

Egg Salad	12.99	Bucky’s Hot Fried Chicken	19.99
Chicken Salad cranberry orange bread	17.99	brioche, muenster, coleslaw	
Roasted Turkey BLT & Avocado sourdough, lemon aioli	17.99	Texas BBQ Brisket	19.99
Grilled Cheese & Tomato Soup multigrain, cheddar, muenster, gruyère	17.99	brioche, muenster, cheddar, coleslaw, griddled onion, yellow mustard, Joe’s BBQ	
Roasted Veggie, Avocado & Brie apple walnut raisin bread, Louie	18.99	Shaved Pastrami Melt	20.99
		Prime Rib Dip*	21.99
		kaiser roll, gruyère, griddled onion, mayo, au jus	

PASTA & PARMS

Linguine Pomodoro	19.99	Southern Carbonara Linguine	20.99
Spaghetti Squash Marinara	19.99	Sausage, Mushroom & Amaretto Cream Ricotta Gnocchi	24.99
Ricotta Gnocchi Pomodoro	19.99	Chicken Bolognese Linguine	24.99
Baked Virginia Ham Linguine	19.99	Shrimp & Walnut-Pesto Linguine	27.99
Pappardelle Bolognese	19.99	Shrimp Linguine Pomodoro	30.99
Seven Cheese Macaroni	20.99		

BAKERS PIZZA

Using flour from North Dakota farmers, our bakers-style pizza dough is handcrafted
to create the perfect crispy golden crust with a chewy center.

Farm Margherita tomato, mozzarella, aged provolone, basil	18.50	White aged provolone, parmesan, mozzarella, ricotta, garlic, chili flakes, pesto	19.50
Tomato Pie slow-cooked sauce with parmesan	18.50	Pepperoni red sauce, mozzarella, basil	20.50

PREMIUM SEAFOOD



Sustainably wild-caught or sustainably farmed. Traceable.

FRESH SEASONAL CATCH choose preparation style • MKT		Fish, Chips & Slaw	24.50
Simple Style blistered tomatoes, lemon, fresh herbs, two crop list sides		Cracker-Crusted Shrimp fries, coleslaw, cornbread	26.50
Lemon Butter warm spaghetti squash, stracciatella cheese, balsamic glaze, marinated tomatoes, chives		Fishers Fry Combo shrimp, white fish, crab cake, fries, coleslaw add: big crispy chicken tenders +8.99	31.50
Pan-Seared Panzanella heirloom, campari & cherry tomato medley, red onion, capers, pepperoncini, sourdough croutons, pesto drizzle & balsamic glaze		Simple Style Seared Tuna sautéed broccoli, one crop list side	33.50
Blackened house-made crab ravioli, sweet potato peach puree, old bay maple butter, chives		Mid-Atlantic Scallops* herb meunière, parmesan risotto, crispy brussels sprouts	34.50
Parmesan Rosemary-Crusted warm summer squash & white bean salad, pistachio pesto butter		Glazed Cedar Plank Salmon* mashed potatoes, green beans	34.50
		Shrimp & Crab Risotto wild mushrooms, lemon herb cream	36.50
		Crab Cakes, Fries & Slaw lemon butter sauce	37.50

A 22% gratuity will automatically be applied to parties of 8 or more. **DEAR GUESTS WITH ALLERGIES**, your safety is paramount. Not all ingredients are listed. Because of our scratch kitchen, we strongly recommend individuals with severe allergies susceptible to cross-contact do not dine in the restaurant as we cannot guarantee your safety. *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.

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

CHICKEN

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



Big Crispy Tenders street corn, thick-cut onion rings	20.99	OUR FRIED CHICKEN choose: southern or spicy	
Hot Honey Fried Chicken cheesy cheddar grits, green beans, marinated tomatoes	24.99	Fried Chicken & Biscuit mashed potatoes, collard greens & cabbage	24.99
Spatchcock Chicken mashed potatoes, green beans choose: peruvian spiced, honey thyme, or maple mustard	24.99	Fried Chicken & Waffle seven cheese macaroni, green beans <i>swap your waffle for a donut</i>	24.99

SIGNATURES

Crop List Platter three crop list sides	19.99	Yankee Pot Roast mashed potatoes, crispy onions	24.99
Green Chili Chicken Enchiladas guacamole, street corn	20.99	Meatloaf & White Gravy mashed potatoes, green beans, au jus	25.99
Chicken Pot Pie	22.99	Shrimp & Grits, Andouille bacon, tomato	25.99
Braised Chicken Risotto	23.99	Farmers Platter fried chicken, BBQ pork ribs, brisket, street corn, coleslaw	27.99
Veggie Loaf mashed potatoes, mushroom gravy, one crop list side	23.99		

FROM THE RANGE

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

Steak Frites* fries, one crop list side	28.50	BBQ Pork Ribs fries, green beans, coleslaw	30.50
Steak & Enchiladas* guacamole, street corn	29.50	Mustard Seed-Crusted Twin Lamb Chops* mashed potatoes, one crop list side	33.50

Served with mashed potatoes or fries and one crop list side.
add: shrimp +10.99, scallops* +12.99, crab cake +14.99

Herb-Crusted Prime Rib* 10 oz • 37.50 au jus, horseradish cream <i>available Friday, Saturday, and Sunday after 5pm</i>	Ribeye* 12 oz • 36.50
	Aged NY Strip* 10 oz • 37.50
	Filet* 8 oz • 42.50

SEASONAL CROP LIST SIDES

<i>serves 2 • 10.99</i>		
Warm Summer Squash & White Bean Salad eggplant, peppers, onion, garlic, fresh herbs, balsamic glaze, parmigiano reggiano	Roasted Heirloom Carrots Founding Spirits Bourbon-orange glaze	Toasted Garlic Broccolini & Spaghetti Squash Slaw green & napa cabbage, celery, mint, green onion, cilantro, soy glaze, pumpkin & sunflower seeds
Corn Pudding dried corn & cinnamon brown sugar dusting	Sugar Snap & Snow Peas pickled red onion, basil, chives, extra virgin olive oil	Fried Okra spicy mayo, tartar sauce