

STARTERS

Whirley Pop Kettle Corn	8.50	Thick-Cut Onion Rings	13.50	Garlic Black Pepper Wings	15.50	PIEROGIES	
Skillet Cornbread	10.50	Cauliflower Hummus	13.50			pan-fried or boiled	
ND honey butter, J.Q. Dickinson salt				Ahi Tuna Bites*	16.50	Potato	9.50
Devil-ish Eggs	12.50	Blue Cheese Bacon Dates	13.50	Baby Cheeseburgers*	16.50 • 21.50	Potato, Cheese, Spinach	9.50
choose: classic, ham, or combo		Corn Chips & Dips	12.50	choose: 3 or 6, served with fries		Loaded Baked Potato	9.50
Fried Green Tomatoes	13.50	guacamole, salsa, pimento cheese		Hot Crab & Artichoke Dip	17.50		
Glazed Bacon Lollis	13.50	Spinach Dip	15.50				

BREAD BITES



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

Coupla' Buttermilk Biscuits	5.99	Brie	8.99	Avocado Toast	8.99
cultured butter, house jam		onion jam, crisp apple		lime, extra virgin olive oil	
Our Bread & Butter	8.99	Prosciutto	8.99	Brick Oven Pretzels	9.99
rustic white boule		fig jam, mascarpone, balsamic glaze		pimento cheese, BBQ mustard, sour cream & onion dip	

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, crop list side, or thick-cut onion rings +\$3

Cheddar Cheeseburger*	16.50	Avocado Poblano Cheeseburger*	17.50
add: avocado +\$1, bacon +\$2		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, crop list side, or thick-cut onion rings +\$3

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		provolone, coleslaw	
Grilled Cheese & Tomato Soup	16.50	Prime Rib Dip	23.50
		kaiser roll	

PASTA & PARMS

Linguine Pomodoro	18.50	Seven Cheese Macaroni	19.50
add: shrimp +9.50		Founding Spirits Vodka Pesto Shrimp Linguine	26.50
Spaghetti Squash Pomodoro	18.50		
Ricotta Gnocchi Pomodoro	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.

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	21.99
short white beer	
Cracker-Crusted Shrimp	23.99
fries, coleslaw, cornbread	
Fishers Fry Combo	27.99
shrimp, white fish, crab cake, fries, coleslaw	
add: big crispy chicken tenders +7.50	

Mid-Atlantic Scallops*	29.99
herb meunière, parmesan risotto, crispy brussels sprouts	
Glazed Cedar Plank Salmon*	29.99
mashed potatoes, french-cut green beans	
Crab Cakes	33.99
fries, coleslaw	
Shrimp & Crab Risotto	33.99
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.

Steak Frites*	24.50
fries, choice of one crop list side	

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
Filet & Shrimp*	44.99

FALL CROP LIST SIDES

Lemon Garlic Roasted Broccoli 9.50	Hot Honey Roasted Butternut Squash 9.50	Cauliflower, Farro & Quinoa 9.50	Roasted Autumn Vegetables 9.50
toasted almonds, pecorino	cranberries, cinnamon, whipped feta	tahini, charred swiss chard, herbs	mulled local apple cider glaze

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.

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

