

# STARTERS

## BREAD BITES



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

<b>Coupla' Buttermilk Biscuits</b> cultured butter, house jam	6.99	<b>Brie Farm Bread</b> onion jam, crisp apple	7.99	<b>Smoked Salmon Farm Bread*</b> goat cheese, capers, asparagus, egg salad	8.99
<b>Prosciutto Farm Bread</b> fig, mascarpone, balsamic	7.99	<b>Avocado Toast</b> lime, extra virgin olive oil	7.99	<b>Skillet Cornbread</b> ND honey butter, J.Q. Dickinson salt	9.99
<b>Whirley Pop Kettle Corn</b>	8.99	<b>Glazed Bacon Lollis</b>	13.99	<b>Baby Cheeseburgers*</b> choose: 3 or 6, served with fries	16.99 • 21.99
<b>Devil-ish Eggs</b> choose: classic, ham, or combo	12.99	<b>Blue Cheese Bacon Dates</b>	13.99	<b>Ahi Tuna Bites*</b>	16.99
<b>Fried Green Tomatoes</b>	13.99	<b>Spinach Dip</b>	15.99	<b>Hot Crab &amp; Artichoke Dip</b>	17.99
		<b>Garlic Black Pepper Wings</b>	15.99		

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

# SOUPS & SALADS

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

## SOUPS & SMALL SALADS

<b>Today's Soup</b>	9.99	<b>Purple &amp; Black Kale</b> hazelnut, date, radish, pecorino romano, lemon vinaigrette	14.99
<b>Roasted Tomato Soup</b>	9.99	<b>Spinach Bacon Blue</b> apple, balsamic onion, egg, crispy shallot, sherry vinaigrette	14.99
<b>Farmers Salad*</b> mixed lettuce, avocado, date, tomato, grape, almond, parmigiano reggiano, olive, champagne & sherry vinaigrettes	14.99	<b>Italian Sunday</b> mixed lettuce, cucumber, radish, roasted tomato, pickled peppers, fennel, red onion, aged provolone, parmigiano reggiano, red wine vinaigrette	14.99
<b>Caesar Salad</b> little gem lettuce, parmigiano reggiano, pecorino romano, biscuit & cornbread croutons	14.99		

## ENTRÉE SALADS

<b>Good All Green</b> mixed lettuce, broccoli, green bean, green apple, avocado, feta, toasted seeds, lemon & garlic herb vinaigrettes	18.99	<b>Crazy Corn Chicken</b> mixed lettuce, roasted sweet corn, hominy, caramel corn, avocado, mango, cotija, cornbread, simple vinaigrette, chipotle buttermilk	21.99
<b>Chicken Salad*</b> hand-pulled roasted chicken salad with fresh herbs & golden raisins, served atop romaine hearts with avocado, tomato, beet, almond & blueberry tossed in champagne vinaigrette	19.99	<b>Spicy Ahi Tuna Poke*</b> napa cabbage, avocado, bell pepper, onion, cilantro, basil, mint, sesame vinaigrette	24.99
<b>Fried Chicken Salad*</b> mixed lettuce, bacon, cheddar, avocado, onion, tomato, buttermilk ranch dressing with honey mustard drizzle	19.99	<b>Louie Cobb</b> choose: shrimp, crab +2, or combo +1 romaine, avocado, tomato, egg, danish blue cheese, green onion, lemon vinaigrette	27.99



# BURGERS & DOGS

House-ground, hand-formed burger patties. Nitrate-free hot dogs made from 100% beef. choice of side: chips, fries, coleslaw, or crop list side

<b>Cheddar Cheeseburger*</b> add: avocado +\$3, bacon +\$3, chili +\$3	17.99	<b>Goat Cheese Burger*</b> balsamic onions, bread & butter pickles, lemon aioli	19.99
<b>Our Best Veggie Cheeseburger</b> muenster, whole grains, black bean, sweet potato, beet	17.99	<b>12-INCH HOT DOGS</b>	
<b>Blue Cheese Balsamic Bacon Burger*</b> kaiser roll	19.99	<b>Ball Park Dog</b> yellow mustard, ketchup, relish, onion	15.99
		<b>Chili Dog</b> spicy mustard, grated onion, pimento cheese	15.99

# CHICKEN

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



<b>Fried Chicken</b> choose: southern or spicy buttermilk biscuit, mashed potatoes, braised collard greens & cabbage, white gravy	24.99	<b>Fried Chicken &amp; Waffle</b> choose: southern or spicy seven cheese macaroni, green beans, white gravy, maple syrup	24.99
<b>Spatchcock Chicken</b> choose: peruvian spiced, honey thyme, or maple mustard mashed potatoes, green beans	24.99	<b>Classic Chicken Milanese</b> arugula salad	24.99

# SIGNATURES

<b>Crop List Platter</b> choice of three crop list sides	19.99	<b>Yankee Pot Roast</b> mashed potatoes, crispy onions	24.99
<b>Chicken &amp; Spinach Enchiladas</b> avocado salad, street corn	20.99	<b>Meatloaf &amp; Gravy</b> mashed potatoes, green beans	25.99
<b>Chicken Pot Pie</b>	22.99	<b>Shrimp &amp; Grits, Andouille</b>	25.99
<b>Veggie Loaf</b> mashed potatoes, mushroom gravy, choice of one crop list side	23.99	<b>Chicken Fried Steak &amp; Waffle</b> seven cheese macaroni, green beans, white gravy, maple syrup	26.99
<b>Slow-Cooked Brisket</b> tomato-onion glaze, potato latkes, green beans	23.99	<b>Farmers Platter</b> fried chicken, BBQ pork ribs, brisket, street corn, coleslaw	27.99

# WINTER STEWS

Cooked slow & low. Served with a mini Farmers Salad and slices of grilled sourdough.

<b>Beef Burgoo</b> potatoes, Founding Spirits Bourbon	19.99	<b>Sirloin Chili</b> American lager, onion, kidney beans	19.99	<b>Pork &amp; Lentil</b> cilantro, lime, avocado salad, poached egg	19.99	<b>New Brunswick</b> roisserie chicken, lima beans, chickpeas, barley	19.99
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# HANDMADE PASTA

<b>Spaghetti Squash Marinara</b>	19.99	<b>Four Cheese Ravioli</b> mushrooms, dried cherries, blue cheese	21.99	<b>Goat Cheese Ravioli &amp; Chicken Cutlet</b> butternut squash purée, pecan praline butter	23.99	<b>Chicken Bolognese Linguine</b>	24.99
<b>Butternut Squash Ravioli &amp; Brussels</b>	19.99	<b>Ham, Apple &amp; Peas Macaroni &amp; Cheese</b>	21.99	<b>Sausage Mushroom Ricotta Gnocchi</b>	24.99	<b>Shrimp &amp; Sun-Dried Tomato Linguine</b>	25.99
<b>Seven Cheese Macaroni</b>	20.99					<b>Crab Macaroni &amp; Cheese</b>	35.99



# PREMIUM SEAFOOD

Sustainably wild-caught or sustainably farmed. Traceable.

## TODAY'S FRESH CATCH

choose preparation style • MKT

### Tomato Brunswick-Braised with Cheese Ravioli

potato, barley, squash, zucchini, garbanzo & lima beans, peas, carrot, shallot, cilantro, rustic boule, whipped butter

### Herb Butter-Basted

lemon aioli, garlic, parsley, dill, chives, fries, tartar

### Simple Style

blistered tomatoes, lemon oil, parsley, chives, lemon, choice of two crop list sides

## MADE WITH FOUNDRING SPIRITS

### Bourbon Cedar Plank

BBQ honey glaze, serrano sour cream, hot hoppin' jambalaya rice

### Bourbon Balsamic Sweet Onion

tomato butter, chives, waffle chips, sautéed broccoli

<b>Fish, Chips &amp; Beer</b> short white beer	24.50
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<b>Blackened Chesapeake Wild Blue Catfish</b> parmesan grits, green beans, mango pico de gallo, lemon butter	25.50
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<b>Cracker-Crusted Shrimp</b> fries, coleslaw, cornbread	26.50
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<b>Glazed Cedar Plank Salmon*</b> mashed potatoes, green beans	34.50
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<b>Scallops Meunière*</b> butternut squash risotto	34.50
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<b>Shrimp &amp; Crab Risotto</b> wild mushrooms, lemon herb cream	36.50
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<b>Shore-Style Crab Feast</b> crab cake, southern fried chicken, street corn, coleslaw, buttermilk biscuit	36.50
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<b>Crab Cakes</b> fries, coleslaw	37.50
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<b>Steak Frites*</b> fries, choice of one crop list side	28.50	<b>Steak &amp; Enchiladas*</b> avocado salad, street corn	29.50
<b>BBQ Pork Ribs</b> fries, green beans, coleslaw	30.50		

Served with mashed potatoes or fries and choice of 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  
available after 5pm

<b>Ribeye*</b>	10 oz • 36.50
<b>Aged NY Strip*</b>	12 oz • 37.50
<b>Filet*</b>	8 oz • 42.50

# SEASONAL CROP LIST SIDES

serves 2 • 10.99

**Hot Hoppin' Jambalaya Rice**  
andouille, black eyed peas, green & red peppers, onion, tomato, poblano & pickled peppers

**Spiced Braised Red Cabbage**  
goat cheese, cherry, apple, clove, coriander, onion, sesame seeds

**Roasted Heirloom Carrots & Parsnips**  
Founding Spirits Bourbon-orange glaze

**Cauliflower & Braised Leek Tarts**  
guyère, thyme

**Braised Collard Greens & Cabbage**  
chili flakes, onion

**Sweet Potato**  
pecan fig butter

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.