

STARTERS

BREAD BITES



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

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

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

ENTRÉE SALADS

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| Good All Green mixed lettuce, broccoli, green bean, green apple, avocado, feta, toasted seeds, lemon & garlic herb vinaigrettes | 18.99 | Crazy Corn Chicken mixed lettuce, roasted sweet corn, hominy, caramel corn, avocado, mango, cotija, cornbread, simple vinaigrette, chipotle buttermilk | 21.99 |
| Chicken Salad* 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 | Spicy Ahi Tuna Poke* napa cabbage, avocado, bell pepper, onion, cilantro, basil, mint, sesame vinaigrette | 24.99 |
| Fried Chicken Salad* mixed lettuce, bacon, cheddar, avocado, onion, tomato, buttermilk ranch dressing with honey mustard drizzle | 19.99 | Louie Cobb 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. Quarter-pound, nitrate-free hot dogs made from 100% beef. choice of side: chips, fries, coleslaw, or crop list side

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| Cheddar Cheeseburger* add: avocado +\$3, bacon +\$3, chili +\$3 | 17.99 | Goat Cheese Burger* balsamic onions, bread & butter pickles, lemon aioli | 19.99 |
| Our Best Veggie Cheeseburger muenster, whole grains, black bean, sweet potato, beet | 17.99 | Ball Park Dog yellow mustard, ketchup, relish, onion | 15.99 |
| Blue Cheese Balsamic Bacon Burger* kaiser roll | 19.99 | Chili Dog 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.



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

SANDWICHES

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

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| Egg Salad | 12.99 | Roasted Vegetable, Avocado & Brie apple walnut raisin bread | 18.99 |
| Chicken Salad cranberry orange bread | 17.99 | Spicy Fried Chicken | 19.99 |
| BLT with Roasted Turkey & Avocado lemon aioli, sourdough | 17.99 | Shaved Pastrami Melt | 20.99 |
| Grilled Cheese & Tomato Soup | 17.99 | Prime Rib Dip* kaiser roll | 21.99 |

SIGNATURES

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

HANDMADE PASTA

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



PREMIUM SEAFOOD

Sustainably wild-caught or sustainably farmed. Traceable.

TODAY'S FISH

choose preparation style • MKT

Simple Style

J.Q. Dickinson salt, pepper, lemon, mashed potatoes, green beans

Lemon Butter

warm spaghetti squash, stracciatella cheese, balsamic glaze, sweet & sour tomatoes, chives

Pan-Seared Panzanella

heirloom, campari & yoom tomato medley, red onion, capers, pepperoncini, sourdough croutons, pesto drizzle & balsamic glaze

Blackened

house-made crab ravioli, sweet potato peach puree, old bay maple butter, chives

Parmesan Rosemary-Crusted

warm summer squash & white bean salad, pistachio pesto butter

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| Fish, Chips & Beer short white beer | 24.50 |
| Blackened Chesapeake Wild Blue Catfish parmesan grits, green beans, mango pico de gallo, lemon butter | 25.50 |
| Cracker-Crusted Shrimp fries, coleslaw, cornbread | 26.50 |
| Glazed Cedar Plank Salmon* mashed potatoes, green beans | 34.50 |
| Scallops Meunière* butternut squash risotto | 34.50 |
| Shrimp & Crab Risotto wild mushrooms, lemon herb cream | 36.50 |
| Shore-Style Crab Feast crab cake, southern fried chicken, street corn, coleslaw, buttermilk biscuit | 36.50 |
| Crab Cakes fries, coleslaw | 37.50 |

FROM THE RANGE

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

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| Steak Frites* fries, choice of one crop list side | 28.50 | Steak & Enchiladas* avocado salad, street corn | 29.50 |
| BBQ Pork Ribs 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

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| Ribeye* | 10 oz • 36.50 |
| Aged NY Strip* | 12 oz • 37.50 |
| Filet* | 8 oz • 42.50 |

SUMMER CROP LIST SIDES

serves 2 • 10.99

Warm Summer Squash & White Bean Salad
eggplant, peppers, onion, garlic, fresh herbs, balsamic glaze, parmigiano reggiano

Roasted Heirloom Carrots
Founding Spirits
Bourbon-orange glaze

Sugar Snap & Snow Peas
pickled red onion, basil, chives, extra virgin olive oil

Corn Pudding
dried corn & cinnamon
brown sugar dusting

Toasted Garlic Broccolini & Spaghetti Squash Slaw
yellow & napa cabbage, celery, mint, green onion, cilantro, soy glaze, pumpkin & sunflower seeds

Fried Okra
spicy mayo, tartar sauce

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.