

STARTERS

BREAD BITES



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

Coupla’ Buttermilk Biscuits butter, seasonal house jam	6.99	Brie Apple Farm Bread onion preserves	7.99	Smoked Salmon Farm Bread* goat cheese, capers, egg salad	8.99
Prosciutto Fig Farm Bread mascarpone, balsamic glaze	7.99	Avocado Toast lime, extra virgin olive oil	7.99	Skillet Cornbread & Honey Butter	9.99
Whirley Pop Kettle Corn	8.99	Cinnamon Sugar Bacon Lollis	13.99	Baby Smash Cheeseburgers* griddled onion, Louie, tartar	16.99
Devil-ish Eggs choose: classic or bacon	12.99	Balsamic Bacon Blue Dates	13.99	Mini Spicy Tuna Wontons*	16.99
Fried Green Tomatoes herb goat cheese, green goddess	13.99	Spinach Dip & Corn Tortilla Chips	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

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

ENTRÉE SALADS

Hand-Pulled Chilled Chicken* 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 & Avocado Poke* napa cabbage, bell pepper, onion, cilantro, crispy wontons, sesame seeds, simple vinaigrette	24.99
Fried Chicken Salad* bacon, cheddar, avocado, onion, tomato, buttermilk ranch dressing with honey mustard drizzle	19.99	Louie Cobb choose: shrimp, crab +2, or combo +1 avocado, egg, blue cheese, tomato, green onion, lemon vinaigrette	27.99
Crazy Corn Chicken roasted sweet corn, hominy, caramel corn, avocado, mango, cotija, cornbread, simple vinaigrette, chipotle buttermilk	21.99		



BURGERS

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

Cheddar Cheeseburger* add: avocado +\$3, bacon +\$3	17.99	Blue Cheese Bacon Burger* balsamic onion, lemon aioli	19.99
Our Best Veggie Cheeseburger muenster, whole grains, black bean, sweet potato, beet	17.99	Goat Cheese Burger* balsamic onions, bread & butter pickles, lemon aioli	19.99

CHICKEN

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



Spatchcock Chicken choose: peruvian spiced, honey thyme, or maple mustard mashed potatoes, green beans	24.99	OUR FRIED CHICKEN choose: southern or spicy	
Classic Chicken Milanese arugula salad	24.99	Fried Chicken & Biscuit mashed potatoes, collard greens & cabbage	24.99
		Fried Chicken & Waffle seven cheese macaroni, green beans	24.99

SANDWICHES

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

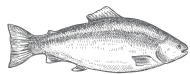
Egg Salad	12.99	Roasted Veggie, Avocado & Brie apple walnut raisin bread, Louie	18.99
Chicken Salad cranberry orange bread	17.99	Bucky’s Hot Fried Chicken brioche, muenster, coleslaw	19.99
Roasted Turkey BLT & Avocado sourdough, lemon aioli	17.99	Shaved Pastrami Melt	20.99
Grilled Cheese & Tomato Soup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

SIGNATURES

Crop List Platter three crop list sides	19.99	Yankee Pot Roast mashed potatoes, crispy onions	24.99
Chicken & Spinach 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
Veggie Loaf mashed potatoes, mushroom gravy, 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

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	Sausage, Mushroom & Amaretto Cream Ricotta Gnocchi	24.99
Butternut Squash & Mascarpone Ravioli sage brown butter	19.99	Ham, Apple & Peas Macaroni & Cheese	21.99	Chicken Bolognese Linguine	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.

FRESH SEASONAL CATCH choose preparation style • MKT		Fish, Chips & Slaw	24.50	Steak Frites* fries, one crop list side	28.50	BBQ Pork Ribs fries, green beans, coleslaw	30.50
Simple Style blistered tomatoes, lemon, fresh herbs, two crop list sides		Blackened Chesapeake Wild Blue Catfish cheesy cheddar grits, green beans, mango pico de gallo, lemon butter	25.50	Chimichurri Skirt Steak & Chicken Enchiladas* street corn, guacamole, cotija	29.50		
Lemon Butter warm spaghetti squash, stracciatella cheese, balsamic glaze, marinated tomatoes, chives		Cracker-Crusted Shrimp fries, coleslaw, cornbread	26.50				
Pan-Seared Panzanella heirloom, campari & cherry tomato medley, red onion, capers, pepperoncini, sourdough croutons, pesto drizzle & balsamic glaze		Glazed Cedar Plank Salmon* mashed potatoes, green beans	34.50				
Blackened house-made crab ravioli, sweet potato peach puree, old bay maple butter, chives		Scallops Meunière* butternut squash risotto	34.50				
Parmesan Rosemary-Crusted warm summer squash & white bean salad, pistachio pesto butter		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 & 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

FROM THE RANGE

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

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
available after 5pm

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

SEASONAL CROP LIST SIDES

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