

# STARTERS

<b>Whirley Pop Kettle Corn</b> 8.50	<b>Fried Green Tomatoes</b> 13.50	<b>Baby Cheeseburgers*</b> 16.50 • 21.50 choose: 3 or 6, served with fries
<b>Skillet Cornbread</b> 11.50 ND honey butter, J.Q. Dickinson salt	<b>Glazed Bacon Lollis</b> 13.50	<b>Ahi Tuna Bites*</b> 16.50
<b>Devil-ish Eggs</b> 12.50 choose: classic, ham, or combo	<b>Blue Cheese Bacon Dates</b> 13.50	<b>Hot Crab &amp; Artichoke Dip</b> 17.50
	<b>Garlic Black Pepper Wings</b> 15.50	
	<b>Spinach Dip</b> 15.50	

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

## BREAD BITES



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

<b>Coupla' Buttermilk Biscuits</b> 6.50 cultured butter, house jam	<b>Brie</b> 8.50 onion jam, crisp apple	<b>Smoked Salmon*</b> 9.50 goat cheese, capers, asparagus, egg salad
<b>Prosciutto</b> 8.50 fig, mascarpone, balsamic	<b>Avocado Toast</b> 8.50 lime, extra virgin olive oil	

**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.

# SOUPS & SALADS

add: herb chicken +7.50, fried chicken +7.50, steak\* +9.50, salmon\* +9.50, shrimp +9.50, scallops\* +11.50

## SOUPS & SMALL SALADS

<b>Today's Soup</b> 9.50	<b>Purple &amp; Black Kale</b> 13.50 hazelnut, date, radish, pecorino romano, lemon vinaigrette
<b>Roasted Tomato Soup</b> 9.50	<b>Spinach Bacon Blue</b> 13.50 apple, balsamic onion, egg, crispy shallot, sherry vinaigrette
<b>Farmers Salad*</b> 13.50 mixed lettuce, avocado, date, tomato, grape, almond, parmesan, olive, champagne & sherry vinaigrettes	<b>Italian Sunday</b> 13.50 mixed lettuce, cucumber, radish, roasted tomato, pickled peppers, fennel, red onion, aged provolone, parmesan, red wine vinaigrette
<b>Caesar Salad</b> 13.50 little gem lettuce, parmigiano reggiano, pecorino romano, biscuit & cornbread croutons	

## ENTRÉE SALADS

<b>Good All Green</b> 17.50 mixed lettuce, broccoli, green bean, green apple, avocado, feta, toasted seeds, lemon & garlic herb vinaigrettes	<b>Southern Fried Chicken*</b> 20.50 mixed lettuce, bacon, cheddar, avocado, onion, tomato, buttermilk ranch dressing with honey mustard drizzle
<b>Chicken Salad*</b> 20.50 chicken pulled roasted chicken salad with fresh herbs & golden raisins, served atop romaine hearts with avocado, tomato, beet, almond & blueberry tossed in champagne vinaigrette	<b>Spicy Ahi Tuna Poke*</b> 23.50 napa cabbage, avocado, bell pepper, onion, cilantro, basil, mint, sesame vinaigrette
<b>Crazy Corn Chicken</b> 20.50 mixed lettuce, roasted sweet corn, hominy, caramel corn, avocado, mango, cotija, cornbread, simple vinaigrette	<b>Louie Cobb</b> 26.50 choose: shrimp, crab +2, or combo +1 romaine, avocado, tomato, egg, danish blue cheese, green onion, lemon vinaigrette

# WINTER STEWS

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

<b>Beef Burgoo</b> 17.50 potatoes, Founding Spirits Bourbon	<b>Sirloin Chili</b> 17.50 American lager, onion, kidney beans	<b>Pork &amp; Lentil</b> 17.50 cilantro, lime, avocado salad, poached egg	<b>New Brunswick</b> 17.50 rotisserie chicken, lima beans, chickpeas, barley
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# 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

<b>Cheddar Cheeseburger*</b> 16.50 add: avocado +\$3, bacon +\$3, chili +\$3	<b>Goat Cheese Burger*</b> 18.50
<b>Our Best Veggie Cheeseburger</b> 16.50 muenster, whole grains, black bean, sweet potato, beet	<b>Ball Park Dog</b> 14.50 yellow mustard, ketchup, relish, onion
<b>Blue Cheese Balsamic Bacon Burger*</b> 18.50 kaiser roll	<b>Chili Dog</b> 14.50 spicy mustard, grated onion, pimento cheese

# CHICKEN

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



<b>Fried Chicken</b> 21.50 choose: southern or spicy buttermilk biscuit, mashed potatoes, braised collard greens & cabbage, white gravy	<b>Fried Chicken &amp; Waffle</b> 21.50 choose: southern or spicy seven cheese macaroni, green beans, white gravy, maple syrup
<b>Spatchcock Chicken</b> 21.50 choose: peruvian spiced, honey thyme, or maple mustard mashed potatoes, green beans	<b>Classic Chicken Milanese</b> 21.50 arugula salad

# SANDWICHES

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

<b>Egg Salad</b> 11.50	<b>Roasted Vegetable, Avocado &amp; Brie</b> 17.50 apple walnut raisin bread
<b>Chicken Salad</b> 16.50 cranberry orange bread	<b>Spicy Fried Chicken</b> 18.50
<b>BLT with Roasted Turkey &amp; Avocado</b> 16.50 lemon aioli, sourdough	<b>Shaved Pastrami Melt</b> 19.50
<b>Grilled Cheese &amp; Tomato Soup</b> 16.50	<b>Prime Rib Dip*</b> 23.50 kaiser roll

# SIGNATURES

<b>Chicken &amp; Spinach Enchiladas</b> 19.50 avocado salad, street corn	<b>Yankee Pot Roast</b> 22.50 mashed potatoes, crispy onions
<b>Crop List Platter</b> 21.50 choice of three crop list sides	<b>Meatloaf &amp; Gravy</b> 22.50 mashed potatoes, green beans
<b>Chicken Pot Pie</b> 21.50	<b>Slow-Cooked Brisket</b> 22.50 tomato-onion glaze, potato latkes, green beans
<b>Veggie Loaf</b> 22.50 mashed potatoes, mushroom gravy, choice of one crop list side	<b>Shrimp &amp; Grits, Andouille</b> 23.50
<b>Chicken Fried Steak &amp; Waffle</b> 22.50 seven cheese macaroni, green beans, white gravy, maple syrup	<b>Farmers Platter</b> 25.50 fried chicken, BBQ pork ribs, brisket, street corn, coleslaw

# HANDMADE PASTA

<b>Spaghetti Squash Marinara</b> 18.50	<b>Four Cheese Ravioli</b> 20.50 mushrooms, dried cherries, blue cheese	<b>Sausage Mushroom Ricotta Gnocchi</b> 23.50	<b>Chicken Bolognese Linguine</b> 23.50
<b>Butternut Squash Ravioli</b> 18.50	<b>Ham, Apple &amp; Peas Macaroni &amp; Cheese</b> 20.50	<b>Goat Cheese Ravioli &amp; Chicken Cutlet</b> 22.50 butternut squash purée, pecan praline butter	<b>Shrimp &amp; Sun-Dried Tomato Linguine</b> 24.50
<b>Seven Cheese Macaroni</b> 19.50			<b>Crab Macaroni &amp; Cheese</b> 33.50



# PREMIUM SEAFOOD

Sustainably wild-caught or sustainably farmed. Traceable.

## TODAY'S FISH

MKT • choose preparation style.

### Simple Style

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

### Meunière

shallots, garlic, lemon, browned butter, green beans, blistered tomato, seared ricotta gnocchi

### Mushroom Almond Crusted

panko, parmesan, mashed potatoes, green beans

<b>Fish, Chips &amp; Beer</b> 21.99 short white beer	<b>Blackened Chesapeake Wild Blue Catfish</b> 22.99 parmesan grits, green beans, mango pico de gallo, lemon butter
<b>Cracker-Crusted Shrimp</b> 23.99 fries, coleslaw, cornbread	<b>Glazed Cedar Plank Salmon*</b> 29.99 mashed potatoes, green beans
<b>Scallops Meunière*</b> 29.99 butternut squash risotto	<b>Crab Cakes</b> 33.99 fries, coleslaw
<b>Shrimp &amp; Crab Risotto</b> 33.99 wild mushrooms, lemon herb cream	<b>Shore-Style Crab Feast</b> 33.99 crab cake, southern fried chicken, street corn, coleslaw, buttermilk biscuit

# FROM THE RANGE

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

<b>Steak Frites*</b> 24.99 fries, choice of one crop list side	<b>Steak &amp; Enchiladas*</b> 24.99 avocado salad, street corn
<b>BBQ Pork Ribs</b> 27.99 fries, green beans, coleslaw	

Served with mashed potatoes or fries and choice of one crop list side. add: shrimp +9.50, scallops\*+11.50, crab cake +13.50

**Herb-Crusted Prime Rib\***  
10 oz • 29.99  
au jus, horseradish cream  
available after 5pm

<b>Ribeye*</b> 10 oz • 31.99
<b>Aged NY Strip*</b> 12 oz • 32.99
<b>Filet*</b> 8 oz • 38.99

# WINTER CROP LIST SIDES

serves 2

<b>Lentils, Roasted Turnips &amp; Celery Root</b> 9.99 chimichurri, onion, red pepper, toasted almond & hazelnut, dried cranberries	<b>Braised Collard Greens &amp; Cabbage</b> 9.99 chili flakes, onion	<b>Bacon Mushroom Tart</b> 11.99 onion, gruyere
<b>Sweet Potato</b> 9.99 pecan fig butter	<b>Spiced Braised Red Cabbage</b> 9.99 cherries, clove, coriander, onion, sesame seeds	<b>Hot Honey Roasted Rutabaga</b> 11.99 rosemary, sage

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.