

STARTERS

FARM BREADS

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| Prosciutto 11.99 fig, mascarpone, balsamic | Brie 11.99 onion jam, crisp apple | Avocado Toast 11.99 lime, extra virgin olive oil | Smoked Salmon* 12.99 goat cheese, capers, asparagus, egg salad |
| Whirley Pop Kettle Corn 5.99 | Devil-ish Eggs 9.99 choose: classic, ham, or combo | Garlic Black Pepper Wings 12.99 | Baby Cheeseburgers* 13.99 • 18.99 choose: 3 or 6 |
| Buttermilk Biscuits 6.99 ND honey butter, J.Q. Dickinson salt | Fried Green Tomatoes 10.99 | Ahi Tuna Bites* 13.99 | Hot Crab & Artichoke Dip 13.99 |
| Skillet Cornbread 8.99 ND honey butter, J.Q. Dickinson salt | Glazed Bacon Lollis 10.99 | | |
| | Blue Cheese Bacon Dates 10.99 | | |

5% RESTAURANT RECOVERY CHARGE

As we continue to chart a course forward from the devastating pandemic impact on the restaurant industry, this charge supports increased supply chain costs, pandemic-related expenses, and helps the restaurant continue to be a viable business and employer as we strive for a "new normal."

We are farmers. We are restaurateurs. Together, we created this restaurant. We make everything we can from scratch, from our bread & butter to our booze. The family farmers of the North Dakota Farmers Union, who collectively own this restaurant, are represented on every plate, as are the country's founding mothers and fathers—who were also farmers.

Welcome to our Maryland-inspired farmhouse. We hope you enjoy all that is Founding Farmers.

— Mark Watne
Farmer, Co-Owner, NDFU President

— Michael Vucurevich & Dan Simons
Co-Owners, Farmers Restaurant Group

SOUPS & SALADS

SOUPS & SMALL SALADS

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| Today's Soup 8.99 | Italian Sunday 10.99 mixed lettuce, cucumbers, radish, roasted tomatoes, fennel, red onion, aged provolone, parmesan, red wine vinaigrette |
| Roasted Tomato 8.99 | Gram's Caesar 10.99 romaine, parmesan, herb croutons |
| Purple & Black Kale 10.99 hazelnuts, dates, radish, pecorino, lemon vinaigrette | Quinoa Bowl 11.99 bulgur, wheat berries, kale, roasted brussels sprouts, cauliflower hummus, goji berries, coconut nut butter, savory vinaigrette |
| Spinach Bacon Blue 10.99 apple, balsamic onions, egg, sherry vinaigrette | |
| Farmers Salad* 10.99 mixed lettuce, avocado, dates, tomato, grapes, almonds, parmesan, olives, champagne & sherry vinaigrettes | |

ENTRÉE SALADS

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| Good All Green 14.99 mixed lettuce, broccolini, green beans, green apple, avocado, feta, toasted seeds, lemon vinaigrette | Fried Chicken 17.99 mixed lettuce, bacon, cheddar, avocado, onion, tomato, buttermilk herb dressing with honey mustard drizzle |
| Picnic Chicken Salad* 17.99 avocado, almonds, beets, blueberries, raisins on romaine leaves, champagne vinaigrette | Blue Cheese Steak* 20.99 spinach, bacon, egg, apple, balsamic onion, crispy shallots, sherry vinaigrette |
| Crazy Corn Chicken 17.99 mixed lettuce, roasted sweet corn, hominy, caramel corn, avocado, mango, cotija, cornbread, chipotle buttermilk & cilantro lime vinaigrette | Spicy Ahi Tuna Poke* 20.99 napa cabbage, avocado, bell pepper, onion, cilantro, basil, mint, sesame vinaigrette |
| | Half-Pound Louie 23.99 choose: crab, shrimp, or combo iceberg lettuce, avocado, tomato, onion, lemon vinaigrette |

WINTER STEWS

Cooked slow & low. Served with our scratch-made bread and a small Farmers Salad.

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| Beef Burgoo 15.99 potatoes, Founding Spirits Bourbon | Steak Chili 15.99 lager, onion, kidney beans | Pork & Lentil 15.99 cilantro, lime, avocado, poached egg | New Brunswick 15.99 rotisserie chicken, lima beans, chickpeas, barley | SALAD ADD-ONS |
| | | | | Roasted Chicken 6 |
| | | | | Fried Chicken 6 |
| | | | | Steak* 8 |
| | | | | Salmon* 8 |
| | | | | Grilled Shrimp 8 |
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BURGERS & SANDWICHES

Served on breads mixed, shaped, and baked in our bakery.
choice of side: chips, fries, or crop list side

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| Cheeseburger* 13.99 | Chicken or Egg Salad 12.99 |
| Chili Cheeseburger* 14.99 | Grilled Cheese & Tomato Soup 13.99 add: ham +3 |
| Avocado Bacon Burger* 15.99 | Turkey Avocado 13.99 green goddess, brie, goat cheese spread, multigrain |
| Blue Cheese Balsamic Bacon Burger* 15.99 | Spicy Fried Chicken 15.99 |
| Goat Cheese Burger* 15.99 | Reuben Melt 16.99 |
| IMPOSSIBLE™ Burger 16.99 made entirely from plants for people who love meat. add: cheese +1 | Prime Rib Dip* 20.99 |

HOT DOGS

Quarter-pound hot dogs from 44 Farms. 100% beef, premium steak cuts only. Nitrate free.

choice of side: chips, fries, or crop list side. double down dog +5

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| Ball Park Dog 11.99 yellow mustard, ketchup, relish, onion | Philly Cheese Dog 11.99 pickled hot peppers, 3 cheese sauce |
| Chicago Dog 11.99 spicy brown mustard, tomato, onion, relish, pickled peppers | Texas Chili Dog 11.99 spicy mustard, grated onion, pimento cheese |

SIGNATURES

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| Yankee Pot Roast 19.99 mashed potatoes, crispy onions | Slow-Cooked Brisket 19.99 tomato onion glaze, potato latkes, green beans |
| Chicken Fried Steak 18.99 mashed potatoes, green beans | Steak & Enchiladas* 21.99 street corn, avocado salad |
| Meatloaf & Gravy 19.99 mashed potatoes, green beans | Farmhouse Platter* 22.99 baby cheeseburgers, chili dog, pork ribs, street corn, coleslaw |

FROM THE SEA

Premium. Sustainably wild-caught or sustainably farmed. Traceable.

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| Fish, Chips & Beer 17.99 short white beer | Scallops Meunière* 26.99 butternut squash risotto |
| Chesapeake Wild Blue Catfish 19.99 blackened. grits, green beans, mango pico de gallo, lemon butter | Shore-Style Crab Feast 30.99 crab cake, southern fried chicken, corn on the cob, coleslaw, hush puppies |
| Shrimp & Grits, Andouille 20.99 | Shrimp & Crab Risotto 31.99 mushroom & herb cream |
| Crispy Shrimp 20.99 fries, coleslaw, cornbread | Crab Cakes 31.99 fries, coleslaw |
| Glazed Cedar Plank Salmon* 26.99 mashed potatoes, green beans | |

MEATLESS

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| Spaghetti Squash Pomodoro 15.99 roasted squash, roasted garlic tomato sauce, pecorino | Roasted Vegetable & Avocado Sandwich 14.99 roasted peppers & eggplant, tomato, avocado, cucumber, goat cheese spread choice of crop list side | Cauliflower Steak 18.99 mushroom risotto, green beans, tomato-cider glaze | IMPOSSIBLE™ "Meat"loaf 23.99 vegetarian recipe using plant-based Impossible Burger, served with vegan mashed potatoes, green beans |
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HANDMADE PASTA

From scratch, every day, in our kitchen.

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| Seven Cheese Macaroni 16.99 add: fried chicken tenders +6 | Goat Cheese Ravioli & Chicken Cutlet 19.99 butternut squash purée, pecan praline butter |
| Ham, Apple & Peas Macaroni & Cheese 17.99 | Chicken Bolognese Bucatini 20.99 |
| Butternut Squash Mascarpone Ravioli 17.99 | Shrimp & Sun-Dried Tomato Bucatini 21.99 |
| Four Cheese Ravioli 17.99 mushrooms, dried cherries, blue cheese | Crab Macaroni & Cheese 30.99 |
| Sausage Mushroom Gnocchi 19.99 | |

CHICKEN

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

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| Spatchcock Chicken 18.99 mashed potatoes, green beans choose: Peruvian spiced, honey thyme, or maple mustard | | |
| Chicken & Spinach Enchiladas 16.99 avocado salad, street corn | Chicken Milanese 18.99 arugula salad | Southern Fried Chicken 18.99 buttermilk biscuit, mashed potatoes, collard greens |
| Chicken Pot Pie 18.99 | Spicy Fried Chicken 18.99 buttermilk biscuit, collard greens, grits, honey meunière sauce | Chicken & Waffles 18.99 mac & cheese, green beans choose: southern or spicy fried |

FROM THE RANGE

We collaborate with independent ranchers in the mid-Atlantic to buy our beef. Our pork is from Leidy's in Souderton, PA.

choice of two crop list sides. add: shrimp +8, scallops +10, lump crab cake +12

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| Herb-Crusted Prime Rib* 10 oz • 26.99 14 oz • 30.99 available after 5pm | Boneless Ribeye* 10 oz • 26.99 |
| Steak Frites* 21.99 fries and choice of one crop list side | Slow-Braised Beef Short Rib 26.99 |
| BBQ Pork Ribs 24.99 | Dry-Aged NY Strip* 12 oz • 29.99 |
| | Center Cut Filet* 8 oz • 34.99 |

WINTER CROP LIST SIDES

6.99

- Sautéed Green Vegetables
- Honey Scotch Carrots
- Cilantro Lime Rice
- Baked Sweet Potato pecan fig butter
- Mashed Potatoes
- Seven Cheese Macaroni +2
- Potato Latkes

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.