

STARTERS

FARM BREADS

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		

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

5% TEMPORARY PANDEMIC SURCHARGE

As we chart a course for the survival of our restaurants, this dine-in only charge helps us cover pandemic-related expenses, including PPE.

SOUPS & SALADS

SOUPS & SMALL SALADS

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	

SALAD ADD-ONS

Roasted Chicken 6	Steak* 8	Grilled Shrimp 8
Fried Chicken 6	Salmon* 8	Scallops* 8

ENTRÉES

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

BURGERS & SANDWICHES

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

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

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, sweet relish, pickled peppers	Texas Chili Dog 11.99 spicy mustard, grated onion, pimento cheese

SIGNATURES

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.

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

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™ Meatloaf 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. Inspired by the techniques and recipes of Founding Farmer Thomas Jefferson, the father of Macaroni & Cheese.

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.

<p>Spatchcock Chicken 18.99 mashed potatoes, green beans choose: Peruvian spiced, honey thyme, or maple mustard</p>		
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 and buy the majority of our beef from family-owned, J.W. Treuth, working directly with Pennsylvania cattle farmers. Our pork is from Leidy's in Souderton, PA.

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

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

CROP LIST SIDES

6.99

Honey Scotch Carrots

Cauliflower Rice & Peas

Warm Lentil Salad

Asparagus

parmesan, lemon zest

Mashed Potatoes

Seven Cheese Macaroni

+2

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.