

STARTERS

FARM BREADS

Prosciutto 13.50 fig, mascarpone, balsamic	Brie 13.50 onion jam, crisp apple	Avocado Toast 13.50 lime, extra virgin olive oil	Smoked Salmon* 14.50 goat cheese, capers, asparagus, egg salad
Whirley Pop Kettle Corn 7.50	Fried Green Tomatoes 12.50	Spinach Dip 14.50	
Skillet Cornbread 10.50 ND honey butter, J.Q. Dickinson salt	Glazed Bacon Lollis 12.50	Baby Cheeseburgers* 15.50 • 20.50 choose: 3 or 6, served with fries	
Buttermilk Biscuits 10.99 ND honey butter, J.Q. Dickinson salt	Blue Cheese Bacon Dates 12.50	Ahi Tuna Bites* 15.50	
Devil-ish Eggs 11.50 choose: classic, ham, or combo	Pickled Garden Vegetables 12.50	Hot Crab & Artichoke Dip 16.50	
	Garlic Black Pepper Wings 14.50		

5% RESTAURANT RECOVERY CHARGE

While there are many ways society is rebuilding itself post-pandemic, there continues to be devastating and long-lasting impacts on the full-service restaurant industry. Our recovery charge was created so that we can continue to operate as a viable business, employer, and neighbor. The charge helps cover pandemic-related losses and debts; vaccines, boosters, and mental health services for our team members and their families; as well as our ongoing community efforts. We appreciate your continued support by dining in our restaurants.

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

SOUPS & SMALL SALADS

Today's Soup 9.99	Spinach Bacon Blue 12.50 apple, balsamic onions, egg, sherry vinaigrette
Roasted Tomato 9.99	Italian Sunday 12.50 mixed lettuce, cucumbers, radish, roasted tomatoes, fennel, red onion, aged provolone, parmesan, red wine vinaigrette
Farmers Salad* 12.50 mixed lettuce, avocado, dates, tomato, grapes, almonds, parmesan, olives, champagne & sherry vinaigrettes	Quinoa Bowl 13.50 bulgur, wheat berries, kale, roasted brussels sprouts, cauliflower hummus, goji berries, coconut nut butter, savory vinaigrette
Caesar Salad 12.50 little gem lettuce, parmigiano-romano, pecorino, biscuit & cornbread croutons	
Purple & Black Kale 12.50 hazelnuts, dates, radish, pecorino, lemon vinaigrette	

ENTRÉE SALADS

Good All Green 16.50 mixed lettuce, broccolini, green beans, green apple, avocado, feta, toasted seeds, lemon vinaigrette	Fried Chicken 19.50 mixed lettuce, bacon, cheddar, avocado, onion, tomato, buttermilk herb dressing with honey mustard drizzle
Picnic Chicken Salad* 19.50 avocado, almonds, beets, blueberries, raisins on romaine leaves, champagne vinaigrette	Blue Cheese Steak* 22.50 spinach, bacon, egg, apple, balsamic onion, crispy shallots, sherry vinaigrette
Crazy Corn Chicken 19.50 mixed lettuce, roasted sweet corn, hominy, caramel corn, avocado, mango, cotija, cornbread, simple vinaigrette	Spicy Ahi Tuna Poke* 22.50 napa cabbage, avocado, bell pepper, onion, cilantro, basil, mint, sesame vinaigrette
	Louie Cobb 25.50 choose: shrimp, crab +2, or combo +1 romaine, avocado, tomato, egg, danish blue cheese, green onion, lemon vinaigrette

SALAD ADD-ONS

Roasted Chicken 6.50	Steak* 8.50	Grilled Shrimp 8.50
Fried Chicken 6.50	Salmon* 8.50	Scallops* 10.50

BURGERS & SANDWICHES

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

Cheeseburger* 15.50	Egg Salad 10.99
Chili Cheeseburger* 16.50	Chicken Salad 15.50
Avocado Bacon Cheeseburger* 17.50	Grilled Cheese & Tomato Soup 15.50 add: ham +3
Blue Cheese Balsamic Bacon Burger* 17.50	Turkey Avocado 15.50 green goddess, brie, goat cheese spread, multigrain
Goat Cheese Burger* 17.50	Spicy Fried Chicken 17.50
Our Best Veggie Cheeseburger 18.50 muenster, whole grains, black beans, sweet potatoes, beets	Pastrami Reuben 18.50
	Prime Rib Dip* 22.50

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

Ball Park Dog 13.50 yellow mustard, ketchup, relish, onion	Philly Cheese Dog 13.50 pickled hot peppers, 3 cheese sauce
Chicago Dog 13.50 spicy brown mustard, tomato, onion, relish, pickled peppers	Texas Chili Dog 13.50 spicy mustard, grated onion, pimento cheese

SIGNATURES

Chicken Fried Steak 20.50 mashed potatoes, green beans	Slow-Cooked Brisket 21.50 tomato onion glaze, potato latkes, green beans
Yankee Pot Roast 21.50 mashed potatoes, crispy onions	Steak & Enchiladas* 23.50 street corn, avocado salad
Meatloaf & Gravy 21.50 mashed potatoes, green beans	Farmhouse Platter* 24.50 baby cheeseburgers, chili dog, pork ribs, street corn, coleslaw

FROM THE SEA

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

Fish, Chips & Beer 19.99 short white beer	Scallops Meunière* 28.99 butternut squash risotto
Chesapeake Wild Blue Catfish 21.99 blackened, grits, green beans, mango pico de gallo, lemon butter	Crab Cakes 32.99 fries, coleslaw
Shrimp & Grits, Andouille 22.99	Shore-Style Crab Feast 32.99 crab cake, southern fried chicken, street corn, coleslaw, hush puppies
Crispy Shrimp 22.99 fries, coleslaw, cornbread	Shrimp & Crab Risotto 33.99 mushroom & herb cream
Glazed Cedar Plank Salmon* 28.99 mashed potatoes, green beans	

MEATLESS

Roasted Vegetable, Avocado & Brie Sandwich 16.50 apple walnut raisin bread	Spaghetti Squash Pomodoro 17.50 roasted squash, roasted garlic tomato sauce, pecorino	Cauliflower Steak 20.50 mushroom risotto, green beans, tomato-cider glaze	Veggie Loaf 25.50 mashed potatoes, roasted cauliflower & brussels sprouts, mushroom gravy
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HANDMADE PASTA

From scratch, every day, in our kitchen.

Seven Cheese Macaroni 18.50 add: fried chicken tenders +6	Goat Cheese Ravioli & Chicken Cutlet 21.50 butternut squash purée, pecan praline butter
Ham, Apple & Peas Macaroni & Cheese 19.50	Chicken Bolognese Bucatini 22.50
Butternut Squash Ravioli 19.50	Shrimp & Sun-Dried Tomato Bucatini 23.50
Four Cheese Ravioli 19.50 mushrooms, dried cherries, blue cheese	Crab Macaroni & Cheese 32.50
Sausage Mushroom Gnocchi 21.50	

CHICKEN

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

Spatchcock Chicken 20.50 mashed potatoes, green beans choose: Peruvian spiced, honey thyme, or maple mustard		
Chicken & Spinach Enchiladas 18.50 avocado salad, street corn	Chicken Milanese 20.50 arugula salad	Southern Fried Chicken 20.50 buttermilk biscuit, mashed potatoes, collard greens
Chicken Pot Pie 20.50	Spicy Fried Chicken 20.50 buttermilk biscuit, collard greens, grits, honey meunière sauce	Chicken & Waffles 20.50 mac & cheese, green beans choose: southern or spicy fried

FROM THE RANGE

We collaborate with independent ranchers in the mid-Atlantic to buy our meat.
choice of two crop list sides. add: shrimp +8.50, scallops +10.50, lump crab cake +12.50

Herb-Crusted Prime Rib* 10 oz • 28.99 14 oz • 32.99 available after 5pm	Slow-Braised Beef Short Rib 28.99
Steak Frites* 23.99 fries and choice of one crop list side	Ribeye* 10 oz • 30.99
BBQ Pork Ribs 26.99	Aged NY Strip* 12 oz • 31.99
	Filet* 8 oz • 37.99

SPRING CROP LIST SIDES

- 8.99 • serves 2
- Asparagus**
parmesan, lemon zest
- French-Cut Green Beans**
- Zucchini & Peas**
fresh herbs, onion
- Coleslaw**
- Mashed Potatoes**
- Potato Latkes**
- 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.