

STARTERS

FARM BREADS

Prosciutto 12.50 fig, mascarpone, balsamic	Brie 12.50 onion jam, crisp apple	Avocado Toast 12.50 lime, extra virgin olive oil	Smoked Salmon* 13.50 goat cheese, capers, asparagus, egg salad
Whirley Pop Kettle Corn 6.50	Devil-ish Eggs 10.50 choose: classic, ham, or combo	Garlic Black Pepper Wings 13.50	Baby Cheeseburgers* 14.50 • 19.50 choose: 3 or 6, served with fries
Buttermilk Biscuits 7.50 ND honey butter, J.Q. Dickinson salt	Fried Green Tomatoes 11.50	Ahi Tuna Bites* 14.50	Hot Crab & Artichoke Dip 14.50
Skillet Cornbread 9.50 ND honey butter, J.Q. Dickinson salt	Glazed Bacon Lollis 11.50		
	Blue Cheese Bacon Dates 11.50		

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

Today's Soup 9.50	Italian Sunday 11.50 mixed lettuce, cucumbers, radish, roasted tomatoes, fennel, red onion, aged provolone, parmesan, red wine vinaigrette
Roasted Tomato 9.50	Gram's Caesar 11.50 romaine, parmesan, herb croutons
Purple & Black Kale 11.50 hazelnuts, dates, radish, pecorino, lemon vinaigrette	Quinoa Bowl 12.50 bulgur, wheat berries, kale, roasted brussels sprouts, cauliflower hummus, goji berries, coconut nut butter, savory vinaigrette
Spinach Bacon Blue 11.50 apple, balsamic onions, egg, sherry vinaigrette	
Farmers Salad* 11.50 mixed lettuce, avocado, dates, tomato, grapes, almonds, parmesan, olives, champagne & sherry vinaigrettes	

ENTRÉE SALADS

Good All Green 15.50 mixed lettuce, broccolini, green beans, green apple, avocado, feta, toasted seeds, lemon vinaigrette	Fried Chicken 18.50 mixed lettuce, bacon, cheddar, avocado, onion, tomato, buttermilk herb dressing with honey mustard drizzle
Picnic Chicken Salad* 18.50 avocado, almonds, beets, blueberries, raisins on romaine leaves, champagne vinaigrette	Blue Cheese Steak* 21.50 spinach, bacon, egg, apple, balsamic onion, crispy shallots, sherry vinaigrette
Crazy Corn Chicken 18.50 mixed lettuce, roasted sweet corn, hominy, caramel corn, avocado, mango, cotija, cornbread, simple vinaigrette	Spicy Ahi Tuna Poke* 21.50 napa cabbage, avocado, bell pepper, onion, cilantro, basil, mint, sesame vinaigrette
	The Louie 24.50 choose: crab, shrimp, or combo iceberg lettuce, avocado, tomato, 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* 14.50	Chicken or Egg Salad 13.50
Chili Cheeseburger* 15.50	Grilled Cheese & Tomato Soup 14.50 add: ham +3
Avocado Bacon Burger* 16.50	Turkey Avocado 14.50 green goddess, brie, goat cheese spread, multigrain
Blue Cheese Balsamic Bacon Burger* 16.50	Spicy Fried Chicken 16.50
Goat Cheese Burger* 16.50	Reuben Melt 17.50
IMPOSSIBLE™ Burger 17.50 made entirely from plants for people who love meat. add: cheese +1	Prime Rib Dip* 21.50

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. double down dog +5

Ball Park Dog 12.50 yellow mustard, ketchup, relish, onion	Philly Cheese Dog 12.50 pickled hot peppers, 3 cheese sauce
Chicago Dog 12.50 spicy brown mustard, tomato, onion, relish, pickled peppers	Texas Chili Dog 12.50 spicy mustard, grated onion, pimento cheese

SIGNATURES

Yankee Pot Roast 20.50 mashed potatoes, crispy onions	Slow-Cooked Brisket 20.50 tomato onion glaze, potato latkes, green beans
Chicken Fried Steak 19.50 mashed potatoes, green beans	Steak & Enchiladas* 22.50 street corn, avocado salad
Meatloaf & Gravy 20.50 mashed potatoes, green beans	Farmhouse Platter* 23.50 baby cheeseburgers, chili dog, pork ribs, street corn, coleslaw

FROM THE SEA

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

Fish, Chips & Beer 18.99 short white beer	Scallops Meunière* 27.99 butternut squash risotto
Chesapeake Wild Blue Catfish 20.99 blackened. grits, green beans, mango pico de gallo, lemon butter	Shore-Style Crab Feast 31.99 crab cakes, southern fried chicken, street corn, coleslaw, hush puppies
Shrimp & Grits, Andouille 21.99	Shrimp & Crab Risotto 32.99 mushroom & herb cream
Crispy Shrimp 21.99 fries, coleslaw, cornbread	Crab Cakes MKT fries, coleslaw
Glazed Cedar Plank Salmon* 27.99 mashed potatoes, green beans	

MEATLESS

Spaghetti Squash Pomodoro 16.50 roasted squash, roasted garlic tomato sauce, pecorino	Roasted Vegetable & Avocado Sandwich 15.50 roasted peppers & eggplant, tomato, avocado, cucumber, goat cheese spread choice of crop list side	Cauliflower Steak 19.50 mushroom risotto, green beans, tomato-cider glaze	IMPOSSIBLE™ "Meat"loaf 24.50 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.

Seven Cheese Macaroni 17.50 add: fried chicken tenders +6	Goat Cheese Ravioli & Chicken Cutlet 20.50 butternut squash purée, pecan praline butter
Ham, Apple & Peas Macaroni & Cheese 18.50	Chicken Bolognese Bucatini 21.50
Butternut Squash Mascarpone Ravioli 18.50	Shrimp & Sun-Dried Tomato Bucatini 22.50
Four Cheese Ravioli 18.50 mushrooms, dried cherries, blue cheese	Crab Macaroni & Cheese 31.50
Sausage Mushroom Gnocchi 20.50	

CHICKEN

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

Spatchcock Chicken 19.50 mashed potatoes, green beans choose: Peruvian spiced, honey thyme, or maple mustard		
Chicken & Spinach Enchiladas 17.50 avocado salad, street corn	Chicken Milanese 19.50 arugula salad	Southern Fried Chicken 19.50 buttermilk biscuit, mashed potatoes, collard greens
Chicken Pot Pie 19.50	Spicy Fried Chicken 19.50 buttermilk biscuit, collard greens, grits, honey meunière sauce	Chicken & Waffles 19.50 mac & cheese, green beans choose: southern or spicy fried

FROM THE RANGE

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

choice of two crop list sides. add: shrimp +8.50, scallops*+10.50, lump crab cake +12.50

Herb-Crusted Prime Rib* 10 oz • 27.99 14 oz • 31.99 available after 5pm	Slow-Braised Beef Short Rib 27.99
Steak Frites* 22.99 fries and choice of one crop list side	Ribeye* 10 oz • 29.99
BBQ Pork Ribs 25.99	Aged NY Strip* 12 oz • 30.99
	Filet* 8 oz • 36.99

SPRING CROP LIST SIDES

7.99
Honey Scotch Carrots
Asparagus parmesan, lemon zest
Warm Lentil Salad
Cauliflower Rice & Peas
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.