

# STARTERS

## FARM BREADS

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

**5% RESTAURANT RECOVERY CHARGE**  
While society is rebounding well, the pandemic has had devastating and long-lasting impact on the restaurant industry. This charge supports our recovery and ensures we can continue to operate as a viable business, employer, and neighbor. It covers pandemic-related losses and expenses, vaccine clinics and mental health benefits for our team and their families, and ongoing community efforts.

**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		ENTRÉE SALADS	
<b>Today's Soup</b> 9.50	<b>Italian Sunday</b> 11.50 mixed lettuce, cucumbers, radish, roasted tomatoes, fennel, red onion, aged provolone, parmesan, red wine vinaigrette	<b>Good All Green</b> 15.50 mixed lettuce, broccolini, green beans, green apple, avocado, feta, toasted seeds, lemon vinaigrette	<b>Fried Chicken</b> 18.50 mixed lettuce, bacon, cheddar, avocado, onion, tomato, buttermilk herb dressing with honey mustard drizzle
<b>Roasted Tomato</b> 9.50	<b>Gram's Caesar</b> 11.50 romaine, parmesan, herb croutons	<b>Picnic Chicken Salad*</b> 18.50 avocado, almonds, beets, blueberries, raisins on romaine leaves, champagne vinaigrette	<b>Blue Cheese Steak*</b> 21.50 spinach, bacon, egg, apple, balsamic onion, crispy shallots, sherry vinaigrette
<b>Purple &amp; Black Kale</b> 11.50 hazelnuts, dates, radish, pecorino, lemon vinaigrette	<b>Quinoa Bowl</b> 12.50 bulgur, wheat berries, kale, roasted brussels sprouts, cauliflower hummus, goji berries, coconut nut butter, savory vinaigrette	<b>Crazy Corn Chicken</b> 18.50 mixed lettuce, roasted sweet corn, hominy, caramel corn, avocado, mango, cotija, cornbread, simple vinaigrette	<b>Spicy Ahi Tuna Poke*</b> 21.50 napa cabbage, avocado, bell pepper, onion, cilantro, basil, mint, sesame vinaigrette
<b>Spinach Bacon Blue</b> 11.50 apple, balsamic onions, egg, sherry vinaigrette			<b>The Louie</b> 24.50 choose: crab, shrimp, or combo iceberg lettuce, avocado, tomato, onion, lemon vinaigrette
<b>Farmers Salad*</b> 11.50 mixed lettuce, avocado, dates, tomato, grapes, almonds, parmesan, olives, champagne & sherry vinaigrettes			
SALAD ADD-ONS			
<b>Roasted Chicken</b> 6.50	<b>Steak*</b> 8.50	<b>Grilled Shrimp</b> 8.50	
<b>Fried Chicken</b> 6.50	<b>Salmon*</b> 8.50	<b>Scallops*</b> 10.50	

## BURGERS & SANDWICHES

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

<b>Cheeseburger*</b> 14.50	<b>Chicken or Egg Salad</b> 13.50
<b>Chili Cheeseburger*</b> 15.50	<b>Grilled Cheese &amp; Tomato Soup</b> 14.50 add: ham +\$3
<b>Avocado Bacon Burger*</b> 16.50	<b>Turkey Avocado</b> 14.50 green goddess, brie, goat cheese spread, multigrain
<b>Blue Cheese Balsamic Bacon Burger*</b> 16.50	<b>Spicy Fried Chicken</b> 16.50
<b>Goat Cheese Burger*</b> 16.50	<b>Pastrami Reuben</b> 17.50
<b>NEW Our Best Veggie Burger</b> 17.50 whole grains, black beans, sweet potatoes, beets, muenster	<b>Prime Rib Dip*</b> 21.50

## HANDMADE PASTA

From scratch, every day, in our kitchen.

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

## 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

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

## CHICKEN

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

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

## SIGNATURES

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

## 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

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

## FROM THE SEA

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

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

## TODAY'S FISH

MKT • choose preparation style.

**Simple Style**  
J.Q. Dickinson salt, pepper, lemon served with green beans, cauliflower rice & peas

**Meunière**  
shallots, garlic, lemon, browned butter served with green beans, blistered tomato & seared gnocchi

**Mushroom Almond Crusted**  
panko, parmesan served with mashed potatoes & green beans

## MEATLESS

<b>Spaghetti Squash Pomodoro</b> 16.50 roasted squash, roasted garlic tomato sauce, pecorino	<b>Roasted Vegetable, Avocado &amp; Brie Sandwich</b> 15.50 apple walnut raisin bread	<b>Cauliflower Steak</b> 19.50 mushroom risotto, green beans, tomato-cider glaze	<b>Veggie Loaf</b> 24.50 mashed potatoes, roasted cauliflower & brussels sprouts, mushroom gravy
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## SUMMER CROP LIST SIDES

7.99
<b>Minted Watermelon</b> sea salt
<b>Cucumber Snow Peas</b> mint, chives
<b>Cauliflower Rice &amp; Peas</b>
<b>Green Beans</b>
<b>Street Corn</b> cotija, paprika
<b>Mashed Potatoes</b>
<b>Seven Cheese Macaroni</b> +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.