

STARTERS

FARM BREADS

Prosciutto 14.50 fig, mascarpone, balsamic	Brie 14.50 onion jam, crisp apple	Avocado Toast 14.50 lime, extra virgin olive oil	Smoked Salmon* 15.50 goat cheese, capers, asparagus, egg salad
Whirley Pop Kettle Corn 8.50	Fried Green Tomatoes 13.50	Baby Cheeseburgers* 16.50 • 21.50 choose: 3 or 6, served with fries	
Skillet Cornbread 11.50 ND honey butter, J.Q. Dickinson salt	Glazed Bacon Lollis 13.50	Ahi Tuna Bites* 16.50	
Buttermilk Biscuits 11.99 ND honey butter, J.Q. Dickinson salt	Blue Cheese Bacon Dates 13.50	Hot Crab & Artichoke Dip 17.50	
Devil-ish Eggs 12.50 choose: classic, ham, or combo	Garlic Black Pepper Wings 15.50		
	Spinach Dip 15.50		

WELLNESS CHARGE
We believe hospitality begins with a healthy team and a stable, equitable work environment. To ensure both, a 5% surcharge is added to all dine-in checks that supports free mental health resources for our teams and their families, access to health insurance, paid sick leave, and increased operating costs. It is not a gratuity. Our goal is to be transparent while maintaining the value and standards our guests have come to know and love. We appreciate your support and kindness. If you would prefer, we will remove the charge upon request.

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 13.50 apple, balsamic onions, egg, sherry vinaigrette
Roasted Tomato 9.99	Italian Sunday 13.50 mixed lettuce, cucumbers, radish, roasted tomatoes, fennel, red onion, aged provolone, parmesan, red wine vinaigrette
Farmers Salad* 13.50 mixed lettuce, avocado, dates, tomato, grapes, almonds, parmesan, olives, champagne & sherry vinaigrettes	Quinoa Bowl 14.50 bulgur, wheat berries, kale, roasted brussels sprouts, cauliflower hummus, goji berries, coconut nut butter, savory vinaigrette
Caesar Salad 13.50 little gem lettuce, parmigiano reggiano, pecorino romano, biscuit & cornbread croutons	
Purple & Black Kale 13.50 hazelnuts, dates, radish, pecorino romano, lemon vinaigrette	

ENTRÉE SALADS

Good All Green 17.50 mixed lettuce, broccolini, green beans, green apple, avocado, feta, toasted seeds, lemon vinaigrette	Fried Chicken 20.50 mixed lettuce, bacon, cheddar, avocado, onion, tomato, buttermilk herb dressing with honey mustard drizzle
Picnic Chicken Salad* 20.50 avocado, almonds, beets, blueberries, raisins on romaine leaves, champagne vinaigrette	Blue Cheese Steak* 23.50 spinach, bacon, egg, apple, balsamic onion, crispy shallots, sherry vinaigrette
Crazy Corn Chicken 20.50 mixed lettuce, roasted sweet corn, hominy, caramel corn, avocado, mango, cotija, cornbread, simple vinaigrette	Spicy Ahi Tuna Poke* 23.50 napa cabbage, avocado, bell pepper, onion, cilantro, basil, mint, sesame vinaigrette
	Louie Cobb 26.50 choose: shrimp, crab +2, or combo +1 romaine, avocado, tomato, egg, danish blue cheese, green onion, lemon vinaigrette

SALAD ADD-ONS

Roasted Chicken 7.50	Steak* 9.50	Grilled Shrimp 9.50
Fried Chicken 7.50	Salmon* 9.50	Scallops* 11.50

BURGERS & SANDWICHES

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

Cheeseburger* 16.50	Egg Salad 11.99
Chili Cheeseburger* 17.50	Chicken Salad 16.50
Avocado Bacon Cheeseburger* 18.50	Grilled Cheese & Tomato Soup 16.50 add: ham +3
Blue Cheese Balsamic Bacon Burger* 18.50	BLT with Roasted Turkey & Avocado 16.50 lemon aioli, sourdough
Goat Cheese Burger* 18.50	Turkey Avocado 16.50 green goddess, brie, goat cheese spread, multigrain
Our Best Veggie Cheeseburger 19.50 muenster, whole grains, black beans, sweet potatoes, beets	Spicy Fried Chicken 18.50
	Pastrami Reuben 19.50
	Prime Rib Dip* 23.50

HANDMADE PASTA

From scratch, every day, in our kitchen.

Seven Cheese Macaroni 19.50 add: fried chicken tenders +6	Goat Cheese Ravioli & Chicken Cutlet 22.50 butternut squash purée, pecan praline butter
Ham, Apple & Peas Macaroni & Cheese 20.50	Chicken Bolognese Bucatini 23.50
Butternut Squash Ravioli 20.50	Shrimp & Sun-Dried Tomato Bucatini 24.50
Four Cheese Ravioli 20.50 mushrooms, dried cherries, blue cheese	Crab Macaroni & Cheese 33.50
Sausage Mushroom Gnocchi 22.50	

CHICKEN

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

Spatchcock Chicken 21.50 mashed potatoes, green beans choose: peruvian spiced, honey thyme, or maple mustard		
Chicken & Spinach Enchiladas 19.50 avocado salad, street corn	Chicken Milanese 21.50 arugula salad	Southern Fried Chicken 21.50 buttermilk biscuit, mashed potatoes, collard greens
Chicken Pot Pie 21.50	Spicy Fried Chicken 21.50 buttermilk biscuit, collard greens, grits, honey meunière sauce	Chicken & Waffles 21.50 mac & cheese, green beans choose: southern or spicy fried

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 14.50 yellow mustard, ketchup, relish, onion	Philly Cheese Dog 14.50 pickled hot peppers, 3 cheese sauce
Chicago Dog 14.50 spicy brown mustard, tomato, onion, relish, pickled peppers	Texas Chili Dog 14.50 spicy mustard, grated onion, pimento cheese

SIGNATURES

Chicken Fried Steak 22.50 mashed potatoes, green beans	Slow-Cooked Brisket 22.50 tomato onion glaze, potato latkes, green beans
Yankee Pot Roast 22.50 mashed potatoes, crispy onions	Steak & Enchiladas* 24.50 street corn, avocado salad
Meatloaf & Gravy 22.50 mashed potatoes, green beans	Farmhouse Platter* 25.50 baby cheeseburgers, chili dog, pork ribs, street corn, coleslaw

FROM THE SEA

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

Fish, Chips & Beer 21.99 short white beer	Scallops Meunière* 29.99 butternut squash risotto
Chesapeake Wild Blue Catfish 22.99 blackened, grits, green beans, mango pico de gallo, lemon butter	Crab Cakes 33.99 fries, coleslaw
Shrimp & Grits, Andouille 23.99	Shore-Style Crab Feast 33.99 crab cake, southern fried chicken, street corn, coleslaw, hush puppies
Crispy Shrimp 23.99 fries, coleslaw, cornbread	Shrimp & Crab Risotto 33.99 mushroom & herb cream
Glazed Cedar Plank Salmon* 29.99 mashed potatoes, green beans	

TODAY'S FISH

MKT • choose preparation style.

Simple Style J.Q. Dickinson salt, pepper, lemon served with mashed potatoes & green beans
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

Roasted Vegetable, Avocado & Brie Sandwich 17.50 apple walnut raisin bread	Spaghetti Squash Pomodoro 18.50 roasted squash, roasted garlic tomato sauce, pecorino romano	Cauliflower Steak 21.50 mushroom risotto, green beans, tomato-cider glaze	Veggie Loaf 26.50 mashed potatoes, roasted cauliflower & brussels sprouts, mushroom gravy
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SUMMER CROP LIST SIDES

serves 2

Spaghetti Squash Stracciatella 9.99 balsamic glaze, sweet & sour tomato relish
Wilted Summer Greens 9.99 blueberry balsamic vinaigrette
Pickled Veggie Potato Salad 9.99
Roast Zucchini with Minted Garlic Goat Cheese 10.99 toasted pumpkin seed, hazelnut, cashew
Braised Citrus-Honey Heirloom Carrots 10.99
Fried Okra 10.99 spicy mayo, tartar sauce
Warm Summer Squash & White Bean Salad 11.99 basil, parmesan cheese

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.