

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		

SOUPS & SALADS

add: roasted chicken +7.50, fried chicken +7.50, steak* +9.50, salmon* +9.50, shrimp +9.50, scallops* +11.50			
SOUPS & SMALL SALADS		ENTRÉE SALADS	
Today's Soup 9.99	Spinach Bacon Blue 13.50 apple, balsamic onion, egg, sherry vinaigrette	Good All Green 17.50 mixed lettuce, broccoli, green bean, green apple, avocado, feta, toasted seeds, lemon & garlic herb vinaigrettes	Fried Chicken 20.50 mixed lettuce, bacon, cheddar, avocado, onion, tomato, buttermilk herb dressing with honey mustard drizzle
Roasted Tomato 9.99	Italian Sunday 13.50 mixed lettuce, cucumber, radish, roasted tomato, fennel, red onion, aged provolone, parmesan, red wine vinaigrette	Chicken Salad* 20.50 avocado, almond, beet, blueberry, raisin on romaine leaves, champagne vinaigrette	Blue Cheese Steak* 23.50 spinach, bacon, egg, apple, balsamic onion, crispy shallot, sherry vinaigrette
Farmers Salad* 13.50 mixed lettuce, avocado, date, tomato, grape, almond, parmesan, olive, champagne & sherry vinaigrettes	Quinoa Bowl 14.50 bulgur, wheat berries, kale, roasted brussels sprouts, cauliflower hummus, goji berries, coconut nut butter, savory 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
Caesar Salad 13.50 little gem lettuce, parmigiano reggiano, pecorino romano, biscuit & cornbread croutons			Louie Cobb 26.50 choose: shrimp, crab +2, or combo +1 romaine, avocado, tomato, egg, danish blue cheese, green onion, lemon vinaigrette
Purple & Black Kale 13.50 hazelnut, date, radish, pecorino romano, lemon vinaigrette			

WINTER STEWS

Cooked slow & low. Served with a small Farmers Salad and slices of grilled sourdough.			
Beef Burgoo 17.50 potatoes, Founding Spirits Bourbon	Sirloin Chili 17.50 American lager, onion, kidney beans	Pork & Lentil 17.50 cilantro, lime, avocado salad, poached egg	New Brunswick 17.50 rotisserie chicken, lima beans, chickpeas, barley

BURGERS & SANDWICHES

Served on breads mixed, shaped, and baked in our bakery. choice of side: chips, fries, coleslaw, or crop list side			
Cheeseburger* 16.50	Egg Salad 11.99	Seven Cheese Macaroni 19.50 add: fried chicken tenders +7.50	Goat Cheese Ravioli & Chicken Cutlet 22.50 butternut squash purée, pecan praline butter
Our Best Veggie Cheeseburger 16.50 muenster, whole grains, black beans, sweet potatoes, beets	Chicken Salad 16.50	Ham, Apple & Peas Macaroni & Cheese 20.50	Chicken Bolognese Bucatini 23.50
Chili Cheeseburger* 17.50	Grilled Cheese & Tomato Soup 16.50 add: ham +3	Butternut Squash Ravioli 20.50	Shrimp & Sun-Dried Tomato Bucatini 24.50
Avocado Bacon Cheeseburger* 18.50	BLT with Roasted Turkey & Avocado 16.50 lemon aioli, sourdough	Four Cheese Ravioli 20.50 mushrooms, dried cherries, blue cheese	Crab Macaroni & Cheese 33.50
Blue Cheese Balsamic Bacon Burger* 18.50	Spicy Fried Chicken 18.50	Sausage Mushroom Gnocchi 22.50	
Goat Cheese Burger* 18.50	Pastrami Reuben 19.50		
	Prime Rib Dip* 23.50		

HOT DOGS

Quarter-pound hot dogs from 44 Farms. 100% beef, premium steak cuts only. Nitrate free. choice of side: chips, fries, coleslaw, or crop list side			
Ball Park Dog 14.50	Philly Cheese Dog 14.50		
yellow mustard, ketchup, relish, onion	pickled hot peppers, 3 cheese sauce		
Chicago Dog 14.50	Texas Chili Dog 14.50		
spicy brown mustard, tomato, onion, relish, pickled peppers	spicy mustard, grated onion, pimento cheese		

avocado salad, street corn

Chicken Pot Pie

21.50

Classic Chicken Milanese

21.50

Spicy Fried Chicken

21.50

arugula salad

buttermilk biscuit, braised collard greens & cabbage, grits, honey meunière sauce

SIGNATURES

Crop List Platter 21.50 choice of three crop list sides	Slow-Cooked Brisket 22.50 tomato onion glaze, potato latkes, green beans
Chicken Fried Steak 22.50 mashed potatoes, green beans	Steak & Enchiladas* 24.50 street corn, avocado salad
Yankee Pot Roast 22.50 mashed potatoes, crispy onions	Farmhouse Platter* 25.50 baby cheeseburgers, chili dog, pork ribs, street corn, coleslaw
Meatloaf & Gravy 22.50 mashed potatoes, green beans	

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	TODAY'S FISH MKT • choose preparation style.	
Chesapeake Wild Blue Catfish 22.99 blackened, grits, green beans, mango pico de gallo, lemon butter	Crab Cakes 33.99 fries, coleslaw	Simple Style J.Q. Dickinson salt, pepper, lemon served with mashed potatoes & green beans	
Shrimp & Grits, Andouille 23.99	Shore-Style Crab Feast 33.99 crab cake, southern fried chicken, street corn, coleslaw, hush puppies	Meunière shallots, garlic, lemon, browned butter served with green beans, blistered tomato & seared gnocchi	
Crispy Shrimp 23.99 fries, coleslaw, cornbread	Shrimp & Crab Risotto 33.99 mushroom & herb cream	Mushroom Almond Crusted panko, parmesan served with mashed potatoes & green beans	
Glazed Cedar Plank Salmon* 29.99 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 22.50 mashed potatoes, roasted cauliflower & brussels sprouts, mushroom gravy
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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

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.

HANDMADE PASTA

From scratch, every day, in our kitchen.	
Seven Cheese Macaroni 19.50 add: fried chicken tenders +7.50	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.	
Chicken & Spinach Enchiladas 19.50 avocado salad, street corn	Southern Fried Chicken 21.50 buttermilk biscuit, mashed potatoes, braised collard greens & cabbage
Chicken Pot Pie 21.50	Chicken & Waffles 21.50 mac & cheese, green beans choose: southern or spicy fried
Classic Chicken Milanese 21.50 arugula salad	Spatchcock Chicken 21.50 mashed potatoes, green beans choose: peruvian spiced, honey thyme, or maple mustard
Spicy Fried Chicken 21.50 buttermilk biscuit, braised collard greens & cabbage, grits, honey meunière sauce	

FROM THE RANGE

We collaborate with independent ranchers in the mid-Atlantic to buy our meat. Served with mashed potatoes or fries and choice of one crop list side. add: shrimp +9.50, scallops*+11.50, crab cake +13.50	
Herb-Crusted Prime Rib* 10 oz • 29.99 14 oz • 33.99 au jus, horseradish cream <i>available after 5pm</i>	Slow-Braised Beef Short Rib 29.99
Steak Frites* 24.99 fries and choice of one crop list side	Ribeye* 10 oz • 31.99
BBQ Pork Ribs 27.99	Aged NY Strip* 12 oz • 32.99
	Filet* 8 oz • 38.99

WINTER CROP LIST SIDES

<i>serves 2</i>
Lentils, Roasted Turnips & Celery Root 9.50 chimichurri, onion, red pepper, toasted almond & hazelnut, dried cranberries
Braised Collard Greens & Cabbage 9.50 chili flakes, onion
Spiced Braised Red Cabbage 9.50 cherries, clove, coriander, onion, sesame seeds
Sweet Potato 9.50 pecan fig butter
Bacon Mushroom Tart 11.99 onion, gruyere
Hot Honey Roasted Rutabaga 11.99 rosemary, sage

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.