

# STARTERS

<b>Whirley Pop Kettle Corn</b>	6.50	<b>Blue Cheese Bacon Dates</b>	11.50	<b>Ahi Tuna Bites*</b>	14.50
<b>Devil-ish Eggs</b>	10.50	<b>Glazed Bacon Lollis</b>	11.50	<b>Hot Crab &amp; Artichoke Dip</b>	14.50
choose: classic, ham, or combo		<b>Corn Chips &amp; Dips</b>	11.50	<b>Mussel Pot</b>	18.50
<b>Fried Green Tomatoes</b>	11.50	guacamole, salsa, pimento cheese		white wine & garlic or spicy Provençal, rustic white boule	
<b>Cauliflower Hummus</b>	11.50	<b>Garlic Black Pepper Wings</b>	13.50		
grilled ciabatta, crudité					

## FROM OUR BAKERY

Our breads are mixed, shaped, and baked in small batches daily.

<b>Our Bread, Our Butter</b>	6.50	<b>Skillet Cornbread</b>	9.50	<b>Brie Farm Bread</b>	12.50
rustic white boule		ND honey butter, J.Q. Dickinson salt		onion jam, crisp apple	
<b>Pimento Cheddar Biscuits</b>	7.50	<b>Avocado Toast</b>	12.50	<b>Prosciutto Farm Bread</b>	12.50
		lime, extra virgin olive oil		fig, mascarpone, balsamic	

# SOUP & SALADS

## SOUP & SMALL SALADS

add: herb chicken +6.50, fried chicken +6.50, steak\* +8.50, salmon\* +8.50, tuna\* +8.50, grilled shrimp +8.50, scallops\* +10.50

<b>Today's Soup</b>	9.50	<b>General's House</b>	11.50
<b>Today's Stew, Italian Sunday &amp; Boule</b>	14.50	mixed lettuce, radicchio, radish, parmesan, truffle vinaigrette	
<b>Farmers*</b>	11.50	<b>Italian Sunday</b>	11.50
mixed lettuce, avocado, dates, tomato, grapes, almonds, parmesan, olives, champagne & sherry vinaigrettes		mixed lettuce, cucumbers, radish, roasted tomatoes, fennel, red onion, aged provolone, parmesan, red wine vinaigrette	
<b>Spinach Bacon Blue</b>	11.50	<b>Purple &amp; Black Kale</b>	11.50
apple, balsamic onions, egg, sherry vinaigrette		hazelnuts, dates, radish, pecorino, lemon vinaigrette	

## BURGERS & SANDWICHES

Served on breads that are mixed, shaped, and baked in our bakery at Founding Farmers Tysons. choice of side: fries, chips, coleslaw, pickled veggie potato salad, or mini farmers salad\*

<b>Baby Cheeseburgers*</b>	14.50	<b>Egg Salad</b>	13.50
<b>Cheddar Cheeseburger*</b>	14.50	<b>Chicken Salad</b>	14.50
<b>Avocado Poblano Cheeseburger*</b>	15.50	cranberry orange bread	
<b>BBQ Pimento Cheeseburger*</b>	15.50	<b>Grilled Cheese &amp; Tomato Soup</b>	14.50
<b>"Grilled Cheese" Bacon Patty Melt*</b>	15.50	<b>Turkey Avocado</b>	14.50
<b>Mark's Juicy Lucy Cheeseburger*</b>	15.50	green goddess, brie, goat cheese spread, multigrain	
stuffed with house-made American cheese		<b>Roasted Vegetable, Avocado &amp; Brie</b>	15.50
<b>NEW Our Best Veggie Burger</b>	17.50	apple walnut raisin bread	
whole grains, black beans, sweet potatoes, beets, muenster		<b>Spicy Fried Chicken</b>	16.50
		<b>Texas Brisket Melt</b>	16.50
		<b>Pastrami Reuben</b>	17.50
		<b>Prime Rib Dip</b>	21.50

## HOT DOGS

Quarter-pound hot dogs from 44 Farms. 100% beef, premium steak cuts only. Nitrate free. choice of side: fries, chips, coleslaw, pickled veggie potato salad, or mini farmers salad\*

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

## HANDMADE PASTA

From scratch, every day, in our kitchen.

<b>Seven Cheese Macaroni</b>	17.50	<b>Nonno's Fettuccine Bowl</b>	16.50	<b>Butternut Squash Ravioli</b>	18.50	<b>Founding Spirits Vodka Pesto Shrimp &amp; Crab Fettuccine</b>	21.50
<b>Roasted Mushroom Pappardelle</b>	16.50	light red sauce, basil		<b>Turkey Bolognese Fettuccine</b>	20.50	<b>Seafood Bucatini</b>	24.50
amaretto cream		<b>Cacio e Pepe</b>	17.50	<b>Short Rib Ragu Macaroni</b>	20.50	red sauce, shrimp, mussels, white fish	
<b>Cheese Ravioli</b>	17.50	cream, parmesan, pecorino, toasted black pepper		<b>Spicy Shrimp Fettuccine</b>	21.50		

## 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.

<b>Chicken Fried Steak &amp; Glazed Donut</b>	19.99	<b>Steak Frites*</b>	22.99
mashed potatoes, green beans		sautéed green vegetables, béarnaise aioli	
<b>Brisket Plate</b>	19.99	<b>Farmers Platter</b>	22.99
pimento cheddar biscuit, pickled potato salad, coleslaw		fried chicken, Chinese "take out" spare ribs, brisket, pickled potato salad, coleslaw	
<b>Chinese "Take Out" Spare Ribs</b>	21.99	<b>Herb-Crusted Prime Rib*</b>	10 oz • 27.99
fries, coleslaw		au jus, horseradish cream, classic loaded baked potato, sautéed green vegetables available after 5pm	

served with sautéed green vegetables and fries or your choice of Idaho baked potato (after 5pm): classic loaded, pimento cheese, sour cream & onion.

<b>King Short Rib</b>	27.99	<b>Steak &amp; Crab Cake*</b>	32.99
<b>Ribeye*</b>	10 oz • 29.99	<b>Filet*</b>	8 oz • 36.99
<b>Aged NY Strip*</b>	12 oz • 30.99		

## DAN'S COMFORT FOODS

add protein to any grain bowl: herb chicken +6.50, steak\* +8.50, salmon\* +8.50, tuna\* +8.50, grilled shrimp +8.50, scallops\* +10.50

<b>Spaghetti Squash Pomodoro</b>	16.50	<b>GRAIN BOWLS</b>		<b>PROTEIN &amp; VEGETABLES</b>	
<b>Cauliflower Steak</b>	19.50	<b>Quinoa Bowl</b>	12.50	<b>Herb Chicken Breast</b>	14.50
mushroom risotto, broccolini, tomato-cider glaze		bulgur, wheat berries, kale, brussels sprouts, cauliflower hummus, goji berries, coconut nut butter		sautéed green vegetables, sweet & sour tomatoes, coconut nut butter, extra virgin olive oil	
<b>Veggie Loaf</b>	24.50	<b>Farro Bowl</b>	12.50	<b>Herb Butter Steamed Cod</b>	20.50
mashed potatoes, roasted cauliflower & brussels sprouts, mushroom gravy		black lentils, roasted eggplant & mushrooms, carrots, peanut butter, cashew butter, pistachios		corn, mushrooms, cannellini beans, leeks, fennel, spinach, star anise, vegetable broth	

### 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 table. 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*

## ENTRÉE SALADS

<b>Good All Green</b>	15.50	<b>Blue Cheese Steak*</b>	21.50
mixed lettuce, broccolini, green beans, green apple, avocado, feta, toasted seeds, lemon vinaigrette		spinach, bacon, egg, apple, balsamic onion, crispy shallots, sherry vinaigrette	
<b>Spicy Fried Chicken</b>	18.50	<b>Spicy Ahi Tuna Poke*</b>	21.50
mixed lettuce, bacon, cheddar, avocado, tomato, onion, honey mustard, champagne vinaigrette		napa cabbage, avocado, bell pepper, onion, cilantro, basil, mint, sesame vinaigrette	
<b>Crazy Corn Chicken</b>	18.50	<b>The Louie</b>	24.50
mixed lettuce, roasted sweet corn, hominy, caramel corn, avocado, mango, cotija, cornbread, simple vinaigrette		choose: crab, shrimp, or combo iceberg lettuce, avocado, tomato, onion, lemon vinaigrette	

## CHICKEN

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

<b>Southern Fried Chicken</b>	19.50	<b>Spicy Fried Chicken</b>	19.50
pimento cheddar biscuit, mashed potatoes, collard greens		pimento cheddar biscuit, mashed potatoes, collard greens	
<b>Southern Fried Chicken &amp; Glazed Donut</b>	19.50	<b>Spicy Fried Chicken &amp; Glazed Donut</b>	19.50
mac & cheese, green beans		mac & cheese, green beans	

<b>Chef Hemings' Chicken Jambalaya</b>	19.50	<b>Green Chili Chicken Enchiladas</b>	16.50
choose: honey thyme spatchcock chicken or spicy fried chicken		<b>Honey Thyme Spatchcock Chicken</b>	19.50
<b>Chicken Pot Pie</b>	19.50	green beans, root vegetable succotash	

## ROASTED & POT FOODS

<b>Braised Chicken Risotto</b>	19.50	<b>Steak &amp; Enchiladas*</b>	22.50
<b>Roasted Turkey &amp; Gravy</b>	19.50	<b>Fisherman's Stew</b>	28.50
<b>Meatloaf &amp; Gravy</b>	20.50	choose: mild or spicy tomato broth white fish, shrimp, mussels, rustic white boule	
<b>Yankee Pot Roast</b>	20.50		

## PREMIUM SEAFOOD

Sustainably wild-caught or sustainably farmed. Traceable.

<b>Today's Fish*</b>	MKT	<b>Glazed Cedar Plank Salmon*</b>	27.99
<b>Fish, Chips &amp; Beer</b>	18.99	mashed potatoes, root vegetable succotash	
<b>Shrimp &amp; Grits</b>	21.99	<b>Simply Seared Sushi-Grade Tuna*</b>	28.99
<b>Cracker-Crusted Shrimp</b>	21.99	crispy brussels sprouts, farro, black lentil salad, cashew nut butter, lemon butter	
fries, coleslaw, cornbread		<b>Shrimp &amp; Crab Risotto</b>	31.99
<b>Campfire Trout</b>	21.99	wild mushrooms, lemon herb cream	
farm-a-roni, sautéed green vegetables, sweet & sour tomatoes, lemon butter		<b>Shore-Style Crab Feast</b>	31.99
<b>Mid-Atlantic Scallops*</b>	27.99	crab cakes, southern fried chicken, pimento cheddar biscuit, street corn, coleslaw	
herb meunière, parmesan risotto, crispy brussels sprouts		<b>Crab Cakes</b>	MKT
		fries, coleslaw	

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.