

STARTERS

FARM BREADS & SPREADS

Skillet Cornbread ND honey butter, J.Q. Dickinson salt	10.50	Avocado Toast lime, extra virgin olive oil	13.50	Churned Spreads charred tomato mint, roasted pepper dip, sour cream & onion dip	14.50
Buttermilk Biscuits ND honey butter, J.Q. Dickinson salt, jam	10.99	Brie onion jam, crisp apple	13.50	Ham & Biscuits three hams, tart jelly, churned butter, whole grain mustard, pimento cheese	18.50
Prosciutto fig, mascarpone, balsamic	13.50	Classic Spreads pimento cheese, green goddess, romesco, churned butter, honey	14.50		

Whirley Pop Kettle Corn	7.50	Blue Cheese Bacon Dates	12.50	Garlic Black Pepper Wings	14.50
Devil-ish Eggs choose: classic, ham, or combo choose: 6 or 12	11.50 • 18.50	Glazed Bacon Lollis	12.50	Spinach Dip	14.50
Fried Green Tomatoes	12.50	Pickled Garden Vegetables	12.50	Baby Cheeseburgers* choose: 3 or 6, served with fries	15.50 • 20.50
		Chips, Rings, Crisps, Dips & Ciabatta	13.50	Hot Crab & Artichoke Dip	16.50

5% RESTAURANT RECOVERY CHARGE
While there are many ways society is rebuilding itself post-pandemic, there continues to be devastating and long-lasting impacts on the full-service restaurant industry. Our recovery charge was created so that we can continue to operate as a viable business, employer, and neighbor. The charge helps cover pandemic-related losses and debts; vaccines, boosters, and mental health services for our team members and their families; as well as our ongoing community efforts. We appreciate your continued support by dining in our restaurants.

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, SMALL & ENTRÉE 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

Today's Soup	9.99	Spinach Bacon Blue apple, balsamic onions, egg, sherry vinaigrette	12.50	Spicy Fried Chicken* mixed lettuce, bacon, cheddar, avocado, tomato, onion, honey mustard, champagne vinaigrette	19.50	Spicy Ahi Tuna Poke* napa cabbage, avocado, bell pepper, onion, cilantro, basil, mint, sesame vinaigrette	22.50
Roasted Tomato Soup	9.99	Farro Arugula edamame, squash, pine nuts, dried fruit	12.50	Ceviche & Greens* fried green tomato, avocado, cucumber	19.50	Louie Cobb choose: shrimp, crab +2, or combo +1 romaine, avocado, tomato, egg, danish blue cheese, green onion, lemon vinaigrette	25.50
Farmers Salad* mixed lettuce, avocado, dates, tomato, grapes, almonds, parmesan, olives, champagne & sherry vinaigrettes	12.50	Many Vegetable avocado, egg, cannellini, onion, romano	19.50	Blue Cheese Steak* spinach, bacon, egg, apple, balsamic onion, crispy shallots, sherry vinaigrette	22.50		
Caesar Salad little gem lettuce, parmigiano-romano, pecorino, biscuit & cornbread croutons	12.50	Chicken Salad* avocado, almonds, beets, blueberries, raisins on romaine leaves, champagne vinaigrette	19.50				

BURGERS & SANDWICHES

Served on breads mixed, shaped, and baked in our bakery.

choice of side: chips, fries, pickled veggie potato salad, mini farmers salad*, or coleslaw

Cheddar Cheeseburger*	15.50	Egg Salad	13.50
Chili Cheeseburger*	16.50	Grilled Cheese & Tomato Soup	15.50
Avocado Bacon Burger*	17.50	Turkey & Aged Provolone	15.50
Blue Cheese Balsamic Bacon Burger*	17.50	Roasted Vegetable, Avocado & Brie apple walnut raisin bread	16.50
Goat Cheese Burger*	17.50	Spicy Fried Chicken	17.50
Our Best Veggie Burger muenster, whole grains, black beans, sweet potatoes, beets	18.50	Pastrami Reuben	18.50
Big BBQ Cheeseburger*	19.50	Prime Rib Dip	22.50

CHICKEN

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

Spicy Fried Chicken collard greens, grits, honey meunière, biscuit	20.50	Honey Thyme Spatchcock Chicken hearth vegetables, sautéed spinach	20.50
Southern Fried Chicken collard greens, mashed potatoes, gravy, biscuit	20.50	Chicken & Spinach Enchiladas avocado salad	18.50
Chicken Pot Pie	20.50		
Fried Chicken & Jefferson Donut choose: southern or spicy fried served with mac & cheese, green beans	20.50	Chicken Fried Steak & Jefferson Donut mac & cheese, green beans	20.50

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*

Ball Park Dog yellow mustard, ketchup, relish, onion	13.50	Philly Cheese Dog pickled hot peppers, 3 cheese sauce	13.50
Chicago Dog spicy brown mustard, tomato, onion, relish, pickled peppers	13.50	Texas Chili Dog spicy mustard, grated onion, pimento cheese	13.50

MEATLESS

Mushroom Gruyère Reuben	16.50	Veggie Loaf mashed potatoes, roasted cauliflower & brussels sprouts, mushroom gravy	25.50
Linguine With Vegetables	20.50		
Cauliflower Steak & Risotto	20.50		

WINTER STEWS

Cooked slow & low. Served with thick-cut ciabatta and a small farmers salad.

Beef Burgoo 17.50 potatoes, Founding Spirits Bourbon	Steak Chili 17.50 english ale, onion, kidney beans	Pork & Lentil 17.50 cilantro, lime, avocado, poached egg	New Brunswick 17.50 rotisserie chicken, bacon, lima beans, chickpeas, barley
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HANDMADE PASTA

From scratch, every day, in our kitchen.

Seven Cheese Macaroni	18.50	Ham, Apple & Peas Macaroni & Cheese	19.50	Spicy Shrimp Marinara Bucatini	23.50
Cheese Ravioli	18.50	Southern Carbonara Bucatini*	20.50	Shrimp & Eggplant Linguine	23.50
Butternut Squash Ravioli	19.50	Sausage Mushroom Gnocchi	21.50	Lobster & Cheese Ravioli	30.50
		Chicken Bolognese Bucatini	22.50		

HEARTH FOODS

Roasted Turkey & Gravy mashed potatoes, green beans, cornbread stuffing	20.50	Yankee Pot Roast mashed potatoes	21.50	Stuffed Pork Tenderloin bacon, collard greens, cornbread stuffing	23.50	Fork-Tender Pork Ribs fried potato salad, green beans	26.50
Meatloaf & Gravy mashed potatoes, sautéed green vegetables	21.50	Campfire Trout sweet & sour tomatoes, spinach, mashed potatoes	22.99	Steak & Enchiladas* street corn, avocado salad	23.50		

FROM THE RANGE

We collaborate with independent ranchers in the mid-Atlantic to buy our meat.

Herb-Crusted Prime Rib* 10 oz • 28.99 au jus, horseradish cream, classic loaded baked potato, sautéed green vegetables <i>available after 5pm</i>	Steak Frites* béarnaise, sautéed green vegetables	23.99
	Marinated 4-Chop Lamb Rack* fried potato salad	28.99
	Slow-Braised Beef Short Rib mashed potatoes, sautéed green vegetables	28.99

Served with sautéed green vegetables and mashed potatoes or an Idaho baked potato (after 5pm) - choose: classic loaded, pimento cheese, sour cream & onion.

Ribeye*	10 oz • 30.99	Filet*	8 oz • 37.99
Aged NY Strip*	12 oz • 31.99	Filet & Shrimp*	43.99

FROM THE SEA

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

Today's Fish	MKT	Scallops Meunière* butternut risotto	28.99
Fish, Chips & Beer short white beer	19.99	Simply Seared Sushi-Grade Tuna* crispy brussels sprouts, tomatoes, 3-bean salad, lemon	29.99
Shrimp & Grits, Andouille	22.99	Crab Cakes fries, coleslaw	32.99
Cracker-Crusted Shrimp fries, coleslaw, cornbread	22.99	Shrimp & Crab Risotto wild mushrooms, lemon herb cream	32.99
Glazed Cedar Plank Salmon* mashed potatoes, roasted vegetables	28.99		

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.