

STARTERS

Whirley Pop Kettle Corn	7.50	Glazed Bacon Lollis	12.50	Ahi Tuna Bites*	15.50
Devil-ish Eggs choose: classic, ham, or combo	11.50	Corn Chips & Dips guacamole, salsa, pimento cheese	12.50	Hot Crab & Artichoke Dip	16.50
Fried Green Tomatoes	12.50	Pickled Garden Vegetables	12.50	Mussel Pot white wine & garlic or spicy Provençal, rustic white boule	19.50
Cauliflower Hummus grilled ciabatta, crudité	12.50	Garlic Black Pepper Wings	14.50		
Blue Cheese Bacon Dates	12.50	Spinach Dip	14.50		

FROM OUR BAKERY

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

Our Bread, Our Butter rustic white boule	7.50	Pimento Cheddar Biscuits	10.99	Brie Farm Bread onion jam, crisp apple	13.50
Skillet Cornbread ND honey butter, J.Q. Dickinson salt	10.50	Avocado Toast lime, extra virgin olive oil	13.50	Prosciutto Farm Bread fig, mascarpone, balsamic	13.50

SOUPS & 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

SOUPS & SMALL SALADS

Today's Soup	9.99	General's House mixed lettuce, radicchio, radish, parmesan, truffle vinaigrette	12.50
Roasted Tomato Soup	9.99	Italian Sunday mixed lettuce, cucumbers, radish, roasted tomatoes, fennel, red onion, aged provolone, parmesan, red wine vinaigrette	12.50
Farmers Salad* mixed lettuce, avocado, dates, tomato, grapes, almonds, parmesan, olives, champagne & sherry vinaigrettes	12.50	Purple & Black Kale hazelnuts, dates, radish, pecorino, lemon vinaigrette	12.50
Caesar Salad little gem lettuce, parmigiano-romano, pecorino, biscuit & cornbread croutons	12.50		
Spinach Bacon Blue apple, balsamic onions, egg, sherry vinaigrette	12.50		

ENTRÉE SALADS

Good All Green mixed lettuce, broccolini, green beans, green apple, avocado, feta, toasted seeds, lemon vinaigrette	16.50	Blue Cheese Steak* spinach, bacon, egg, apple, balsamic onion, crispy shallots, sherry vinaigrette	22.50
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
Crazy Corn Chicken mixed lettuce, roasted sweet corn, hominy, caramel corn, avocado, mango, cotija, cornbread, simple vinaigrette	19.50	Louie Cobb choose: shrimp, crab +2, or combo +7 romaine, avocado, tomato, egg, danish blue cheese, green onion, lemon vinaigrette	25.50

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*

Baby Cheeseburgers*	15.50	Egg Salad	13.50
Cheddar Cheeseburger*	15.50	Chicken Salad cranberry orange bread	15.50
Avocado Poblano Cheeseburger*	16.50	Grilled Cheese & Tomato Soup	15.50
BBQ Pimento Cheeseburger*	16.50	Turkey Avocado green goddess, brie, goat cheese spread, multigrain	15.50
"Grilled Cheese" Bacon Patty Melt*	16.50	Roasted Vegetable, Avocado & Brie apple walnut raisin bread	16.50
Mark's Juicy Lucy Cheeseburger* stuffed with house-made American cheese	16.50	Spicy Fried Chicken	17.50
Our Best Veggie Burger muenster, whole grains, black beans, sweet potatoes, beets	18.50	Texas Brisket Melt	17.50
Prime Rib Dip	22.50	Pastrami Reuben	18.50

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

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
--	--	--	--

HANDMADE PASTA

From scratch, every day, in our kitchen.

Roasted Mushroom Pappardelle amaretto cream	17.50	Cheese Ravioli	18.50	Butternut Squash Ravioli	19.50	Founding Spirits Vodka Pesto Shrimp & Crab Fettuccine	22.50
Nonno's Fettuccine Bowl light red sauce, basil	17.50	Cacio e Pepe cream, parmesan, pecorino, toasted black pepper	18.50	Turkey Bolognese Fettuccine	21.50	Seafood Bucatini red sauce, shrimp, mussels, white fish	25.50
Seven Cheese Macaroni	18.50			Short Rib Ragu Macaroni	21.50		
				Spicy Shrimp Fettuccine	22.50		

FROM THE RANGE

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

Chicken Fried Steak & Glazed Donut mashed potatoes, green beans	20.99	Steak Frites* sautéed green vegetables, béarnaise aioli	23.99
Brisket Plate pimento cheddar biscuit, pickled potato salad, coleslaw	20.99	Farmers Platter fried chicken, Chinese "take out" spare ribs, brisket, pickled potato salad, coleslaw	23.99
Chinese "Take Out" Spare Ribs fries, coleslaw	22.99	Herb-Crusted Prime Rib* 10 oz • 28.99 au jus, horseradish cream, classic loaded baked potato, sautéed green vegetables available after 5pm	

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

King Short Rib	28.99	Filet* 8 oz • 37.99	
Ribeye* 10 oz •	30.99	Filet & Crab Cake*	43.99
Aged NY Strip* 12 oz •	31.99		

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

Spaghetti Squash Pomodoro	17.50	GRAIN BOWLS		PROTEIN & VEGETABLES	
Cauliflower Steak mushroom risotto, broccolini, tomato-cider glaze	20.50	Quinoa Bowl 13.50 bulgur, wheat berries, kale, brussels sprouts, cauliflower hummus, goji berries, coconut nut butter		Herb Chicken Breast 15.50 sautéed green vegetables, sweet & sour tomatoes, coconut nut butter, extra virgin olive oil	
Veggie Loaf mashed potatoes, roasted cauliflower & brussels sprouts, mushroom gravy	25.50	Farro Bowl 13.50 black lentils, roasted eggplant & mushrooms, carrots, peanut butter, cashew butter, pistachios		Herb Butter Steamed Cod 21.50 corn, mushrooms, cannellini beans, leeks, fennel, spinach, star anise, vegetable broth	

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.

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

CHICKEN

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

Southern Fried Chicken 20.50 pimento cheddar biscuit, mashed potatoes, collard greens	Spicy Fried Chicken 20.50 pimento cheddar biscuit, mashed potatoes, collard greens
Southern Fried Chicken & Glazed Donut 20.50 mac & cheese, green beans	Spicy Fried Chicken & Glazed Donut 20.50 mac & cheese, green beans

Green Chili Chicken Enchiladas 18.50	Chicken Pot Pie 20.50
Chef Hemings' Chicken Jambalaya 20.50 choose: honey thyme spatchcock chicken or spicy fried chicken	Honey Thyme Spatchcock Chicken 20.50 green beans, root vegetable succotash

ROASTED & POT FOODS

Braised Chicken Risotto	20.50	Steak & Enchiladas*	23.50
Roasted Turkey & Gravy	20.50	Fisherman's Stew 29.50 choose: mild or spicy tomato broth white fish, shrimp, mussels, rustic white boule	
Meatloaf & Gravy	21.50		
Yankee Pot Roast	21.50		

PREMIUM SEAFOOD

Sustainably wild-caught or sustainably farmed. Traceable.

Today's Fish*	MKT	Glazed Cedar Plank Salmon* 28.99 mashed potatoes, root vegetable succotash
Fish, Chips & Beer short white beer	19.99	Simply Seared Sushi-Grade Tuna* 29.99 crispy brussels sprouts, farro, black lentil salad, cashew nut butter, lemon butter
Shrimp & Grits	22.99	Crab Cakes 32.99 fries, coleslaw
Cracker-Crusted Shrimp fries, coleslaw, cornbread	22.99	Shrimp & Crab Risotto 32.99 wild mushrooms, lemon herb cream
Campfire Trout farm-a-roni, sautéed green vegetables, sweet & sour tomatoes, lemon butter	22.99	Shore-Style Crab Feast 32.99 crab cakes, southern fried chicken, street corn, coleslaw, pimento cheddar biscuit
Mid-Atlantic Scallops* 28.99 herb meunière, parmesan risotto, crispy brussels sprouts		