

STARTERS

HANDMADE DUMPLINGS

Kung Pao Chicken Dumplings	7.99
Pork Dumplings	7.99
Shrimp Dumplings	9.99

BREAD BITES



Coupla' Buttermilk Biscuits cultured butter, house jam	5.99
Our Bread & Butter rustic white boule	8.99
Parmesan Garlic Knots roasted tomato-basil chutney, whipped ricotta	9.99

Whirley Pop Kettle Corn	8.50
Skillet Cornbread ND honey butter, J.Q. Dickinson salt	11.50
Crispy Vegetables lightly fried, sesame-soy dipping sauce	12.50
Thick-Cut Onion Rings	13.50
Glazed Bacon Lollis	13.50
Fried Green Tomatoes green goddess, goat cheese herb spread	13.50
Chips & Dips guacamole, salsa, pimento cheese	13.50
Garlic Black Pepper Wings	15.50

Spinach Dip	15.50
Meatballs beef & pork meatballs, red sauce	15.50
Sticky Pork Riblets wok-fried, sweet sauce	16.50
Ahi Tuna Bites*	16.50
Baby Cheeseburgers* choose: 3 or 6, served with fries	16.50 • 21.50
Hot Crab & Artichoke Dip	17.50
Shrimp Cocktail	19.50
Mussel Pot white wine, garlic, rustic white boule	20.50

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

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.

SOUPS & SALADS

add: herb chicken +7.50, fried chicken +7.50, steak* +9.50, salmon* +9.50, tuna* +9.50, shrimp +9.50, scallops* +11.50

SOUPS & SMALL SALADS

Today's Soup	9.99
Roasted Tomato Soup	9.99
Farmers Salad* mixed lettuce, avocado, date, tomato, grape, almond, parmesan, olive, champagne & sherry vinaigrettes	13.50
Caesar Salad little gem lettuce, parmigiano reggiano, pecorino romano, biscuit & cornbread croutons	13.50
General's House mixed lettuce, radicchio, radish, parmesan, truffle vinaigrette	13.50

Apple & Danish Blue romaine, shaved celery, roasted tomato	13.50
Purple & Black Kale hazelnut, date, radish, pecorino romano, lemon vinaigrette	13.50
Italian Sunday mixed lettuce, cucumber, radish, roasted tomato, fennel, red onion, aged provolone, parmesan, red wine vinaigrette	13.50
Drag Through the Garden* mixed lettuce, tomato, green bean, carrot, radish, bell pepper, fennel, cucumber, lemon vinaigrette	13.50

ENTRÉE SALADS

Good All Green mixed lettuce, broccoli, green bean, green apple, avocado, feta, toasted seeds, lemon & garlic herb vinaigrettes	17.50
Chinese Fried Chicken mixed lettuce, napa cabbage, wontons, peanut noodles, mint, sesame vinaigrette	18.50
Southern Fried Chicken* mixed lettuce, bacon, cheddar, avocado, tomato, onion, buttermilk ranch dressing with honey mustard drizzle	20.50

Spicy Ahi Tuna Poke* napa cabbage, avocado, bell pepper, onion, cilantro, basil, mint, sesame vinaigrette	23.50
Seared Scallops & Shrimp mixed lettuce, roasted sweet potato, farro, wheat berry, sweet & sour tomato vinaigrette	25.50
Louie Cobb choose: shrimp, crab +2, or combo +1 romaine, avocado, tomato, egg, danish blue cheese, green onion, lemon vinaigrette	26.50

BURGERS



House-ground, hand-formed burger patties.
choice of side: fries, coleslaw, crop list side, or thick-cut onion rings +\$3

All-American Double Cheeseburger*	16.50
Our Best Veggie Cheeseburger muenster, whole grains, black bean, sweet potato, beet	16.50
Mark's Juicy Lucy Cheeseburger* stuffed with American cheese	17.50

Avocado Poblano Cheeseburger*	17.50
Goat Cheese Burger*	18.50
Pub Bacon Cheeseburger* griddled muenster & red onion, pickled peppers, spicy pub sauce, kaiser roll	18.50

SANDWICHES

Served on breads that are mixed, shaped, and baked in our bakery.
choice of side: fries, coleslaw, crop list side, or thick-cut onion rings +\$3

BLT with Roasted Turkey & Avocado lemon aioli, sourdough	16.50
Grilled Cheese & Tomato Soup	16.50
Roasted Vegetable, Avocado & Brie apple walnut raisin bread	17.50

Chicken Parm	17.50
Nonna's Meatball Parm	17.50
Spicy Fried Chicken	18.50
Shaved Pastrami Melt	19.50
Crab Cake Sandwich	20.99
Prime Rib Dip* kaiser roll	23.50

SIGNATURES

Chicken Pot Pie	21.50
Beef & Pork Meatballs red sauce, parmesan grits	21.50
Crop List Platter choice of three crop list sides	21.50
Yankee Pot Roast mashed potatoes, crispy onions	22.50

Chicken Fried Steak & Waffle mashed potatoes, french-cut green beans swap your waffle for a donut +1	22.50
Veggie Loaf mashed potatoes, mushroom gravy, choice of one crop list side	22.50
Shrimp & Grits, Andouille	23.50

PASTA & PARMS

Linguine Pomodoro add: shrimp +9.50	18.50
Spaghetti Squash Pomodoro	18.50
Ricotta Gnocchi Pomodoro	18.50
Pappardelle Bolognese	18.50
Seven Cheese Macaroni	19.50

Southern Carbonara Linguine	19.50
Sausage Mushroom Ricotta Gnocchi	23.50
Chicken Bolognese Linguine	23.50
Founding Spirits Vodka Pesto Shrimp Linguine	26.50

HANDMADE RAVIOLI	
Butternut Squash brown butter sage sauce	18.50
Cheese tomato butter sauce, roasted cherry tomatoes	19.50
Crab lemon butter sauce, balsamic drizzle	33.50

PARMS	
Chicken Milanese sautéed spinach	19.50
Chicken Parm sautéed broccoli	23.50
Eggplant Parm sautéed broccoli	23.50

PREMIUM SEAFOOD

Sustainably wild-caught or sustainably farmed. Traceable.

TODAY'S FISH

MKT • choose preparation style.

Simple Style
mashed potatoes & french-cut green beans, J.Q. Dickinson salt, pepper, lemon

Blackened
sweet potato smash, sautéed spinach, candied corn, tomato butter sauce

Tomato Sofrito
parmesan risotto, fried capers, lemon butter sauce

Herb-Crusted
polenta, roasted tomatoes, balsamic onions, apricot glaze, tartar sauce, lemon butter sauce

Pan-Seared
creamy parsnip horseradish puree, sweet peas, lemon chicken jus, basil

Fish, Chips & Beer short white beer	21.99
Cracker-Crusted Shrimp fries, coleslaw, cornbread	23.99
Fishers Fry Combo shrimp, white fish, crab cake, fries, coleslaw add: big crispy chicken tenders +7.50	27.99

Shrimp Scampi ricotta gnocchi, spinach, grilled ciabatta	23.99
Simple Style Seared Tuna sautéed broccoli, choice of one crop list side	23.99
Classic Cioppino tomato broth, crab, mussels, clams, scallops, white fish, shrimp, rustic white boule	28.99
Glazed Cedar Plank Salmon* mashed potatoes, french-cut green beans	29.99
Mid-Atlantic Scallops* herb meunière, parmesan risotto, crispy brussels sprouts	29.99
Crab Cakes fries, coleslaw	33.99

FROM THE RANGE

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

Steak Frites* fries, choice of one crop list side	24.50	Mustard Seed-Crusted Twin Lamb Chops* mashed potatoes, choice of one crop list side	30.50
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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
au jus, horseradish cream
available after 5pm

Ribeye*	10 oz • 31.99
Aged NY Strip*	12 oz • 32.99
Filet*	8 oz • 38.99
Filet & Shrimp*	44.99

FALL CROP LIST SIDES

Lemon Garlic Roasted Broccoli toasted almonds, pecorino romano	Hot Honey Roasted Butternut Squash cranberries, cinnamon, whipped feta	Warm Brussels Sprouts & Cabbage Salad black pepper maple mustard, tarragon
Mashed Sweet Potatoes & Toasted Fluff dried corn & brown sugar dusting	Cauliflower, Farro & Quinoa tahini, charred swiss chard, herbs	Roasted Autumn Vegetables mulled local apple cider glaze

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.