

STARTERS

TABLE BREADS

Our Bread & Butter rustic white boule	7.50
Parmesan Garlic Knots roasted tomato-basil chutney, whipped ricotta	8.50
Table Bread Basket	10.50
Skillet Cornbread ND honey butter, J.Q. Dickinson salt	10.50

HANDMADE DUMPLINGS & CRISPY IMPERIAL SPRING ROLLS

Kung Pao Chicken Dumplings	8.50	Sweet Potato Spring Rolls	8.50
Pork Dumplings	8.50	Chicken Spring Rolls	8.50
Shrimp Dumplings	11.50	Shrimp Spring Rolls	12.50

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. We are distillers. 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 collectively own this restaurant, along with Founding Farmers and Farmers Fishers Bakers. They 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

Whirley Pop Kettle Corn	7.50	Garlic Black Pepper Wings	14.50	Sticky Pork Riblets wok-fried, sweet sauce	15.50
Crispy Vegetables lightly fried, sesame-soy dipping sauce	11.50	Chips & Dips guacamole, salsa, pimento cheese	14.50	Ahi Tuna Bites*	15.50
Glazed Bacon Lollis	12.50	Spinach Dip	14.50	Hot Crab & Artichoke Dip	16.50
Fried Green Tomatoes green goddess, goat cheese herb spread	12.50	Meatballs beef & pork meatballs, red sauce	14.50	Shrimp Cocktail	18.50
Pickled Garden Vegetables	12.50				

SOUP & SALADS

SOUP & SMALL SALADS

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

Today's Soup	9.99	Purple & Black Kale hazelnuts, dates, radish, pecorino, lemon vinaigrette	12.50
Farmers Salad* mixed lettuce, avocado, dates, tomatoes, grapes, almonds, parmesan, olives, champagne & sherry vinaigrettes	12.50	Italian Sunday mixed lettuce, cucumber, radish, roasted tomatoes, fennel, red onion, aged provolone, parmesan, red wine vinaigrette	12.50
Caesar Salad little gem lettuce, parmigiano-romano, pecorino, biscuit & cornbread croutons	12.50	Drag Through The Garden* mixed lettuce, tomato, green beans, carrot, radish, bell pepper, fennel, cucumber, herb champagne vinaigrette	12.50
General's House mixed lettuce, radicchio, radish, parmesan, truffle vinaigrette	12.50		
Apple & Danish Blue romaine, shaved celery, roasted tomatoes	12.50		

ENTRÉE SALADS

Good All Green mixed lettuce, broccolini, green beans, green apple, avocado, feta, toasted seeds, lemon vinaigrette	16.50	Spicy Ahi Tuna Poke* napa cabbage, avocado, bell pepper, onion, cilantro, basil, mint, sesame vinaigrette	22.50
Chinese Fried Chicken mixed lettuce, napa cabbage, wontons, peanut noodles, mint, sesame vinaigrette	17.50	Louie Cobb choose: shrimp, crab +2, or combo +1 romaine, avocado, tomatoes, egg, danish blue cheese, green onion, lemon vinaigrette	25.50
Southern Chicken* choose: herb grilled chicken or fried romaine, bacon, cheddar, avocado, onion, tomatoes, honey mustard, champagne vinaigrette	19.50		

CHINATOWN FAVORITES 壽麵

HAND-PULLED NOODLES

Beef & Pork Meatballs mushrooms, oyster sauce, chili, broth	17.50
Curry Chicken bean sprouts, basil, green onion, lime	18.50
Signature Cumin Lamb cabbage, bean sprouts, sichuan peppercorn, spicy chili oil	19.50
Spicy Dandan Beef & Pork bean sprouts, cucumber, sichuan peppercorn	19.50
Drunken Beef & Chicken mushrooms, bok choy, napa cabbage, bean sprouts, sesame seeds	19.50

TAKE OUT STYLE

Cashew Fried Rice choose: chicken & beef or vegetable	16.50
Chinese Fried Chicken bok choy, cashew fried rice	20.50
Twice-Cooked Beef broccolini, cashew fried rice	20.50
Chinese Riblets bok choy, cashew fried rice	22.50
Chinese Fried Chicken & Chinese Riblets fries, coleslaw	25.50

HANDMADE PASTA

From scratch, every day, in our kitchen.

Linguine Pomodoro parmesan, basil	17.50	Pappardelle Bolognese	22.50
Seven Cheese Macaroni	18.50	Linguine & Fresh Clams	22.50
Cacio E Pepe cream, parmesan, pecorino, toasted black pepper	18.50	Founding Spirits Vodka Pesto Shrimp & Crab Linguine	26.50
Cheese Ravioli	18.50	Seafood Bucatini red sauce, clams, shrimp, mussels, white fish	26.50
Three Cheese Ravioli & Meatball Brodo	20.50		

BURGERS & SANDWICHES

Served on breads that are mixed, shaped, and baked in our bakery.
choice of side: fries, coleslaw, or Italian Sunday salad

All-American Double Cheeseburger*	15.50	Turkey Avocado green goddess, brie, goat cheese spread, multigrain	15.50
Mark's Juicy Lucy Cheeseburger* stuffed with house-made American cheese	16.50	Grilled Cheese & Tomato Soup	15.50
Avocado Poblano Cheeseburger*	16.50	Little Italy Chicken Parm	16.50
"Grilled Cheese" Bacon Patty Melt	17.50	Nonna's Meatball Parm	16.50
Goat Cheese Burger*	17.50	Roasted Vegetable, Avocado & Brie apple walnut raisin bread	16.50
Baby Burgers, Shake & Fries*	18.50	Spicy Fried Chicken	17.50
Our Best Veggie Cheeseburger muenster, whole grains, black beans, sweet potatoes, beets	18.50	Deli Stacked Hot Pastrami	17.50
		Pastrami Reuben	18.50
		Crab Cake Sandwich	19.99
		Prime Rib Dip*	22.50

FOUNDING FARMERS SIGNATURES

Southern Fried Chicken & Waffle mac & cheese, green beans swap your waffle for a donut +1	20.50	Chicken Fried Steak & Waffle mashed potatoes, green beans swap your waffle for a donut +1	20.50
Honey Thyme Spatchcock Chicken sautéed green vegetables, root vegetable succotash	20.50	Turkey & Gravy	20.50
Chicken Pot Pie	20.50	Beef & Pork Meatballs red sauce, parmesan grits	20.50
		Yankee Pot Roast	21.50

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, 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.

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

Steak Frites* béarnaise, sautéed green vegetables	23.99
Mustard Seed-Crusted Twin Lamb Chops* sautéed green vegetables, fried potato salad	28.99

PREMIUM SEAFOOD

Sustainably wild-caught or sustainably farmed. Traceable.

Today's Fish	MKT	Cioppino seafood tomato broth, crab, mussels, clams, scallops, white fish, shrimp, rustic white boule	27.99
Fish, Chips & Beer short white beer	19.99	Glazed Cedar Plank Salmon* mashed potatoes, vegetable succotash	28.99
Shrimp Scampi gnocchi, spinach, grilled ciabatta	22.99	Mid-Atlantic Scallops herb meunière, parmesan risotto, crispy brussels sprouts	28.99
Mussel Pot white wine, garlic, rustic white boule	22.99	Simply Seared Sushi-Grade Tuna* crispy brussels sprouts, farro, black lentil salad, cashew nut butter, lemon butter	29.99
Cracker-Crusted Shrimp fries, coleslaw, cornbread	22.99	Crab Cakes fries, coleslaw	32.99
Shrimp & Grits	22.99		

DAN'S COMFORT FOODS

add protein: herb chicken +6.50, steak* +8.50, salmon* +8.50, tuna* +8.50, shrimp +8.50, scallops* +10.50

Quinoa Grain Bowl bulgur, wheat berries, kale, brussels sprouts, cauliflower hummus, goji berries, coconut nut butter	13.50	Herb Chicken Breast sautéed green vegetables, sweet & sour tomatoes, coconut nut butter, extra virgin olive oil	15.50	Spaghetti Squash Pomodoro	17.50	Seared Scallops & Shrimp farro, wheat berries, roasted sweet potatoes, greens, sweet & sour tomato vinaigrette	24.50
Farro Grain Bowl black lentils, carrots, roasted eggplant & mushrooms, peanut butter, cashew butter, pistachios	13.50	Grilled Salmon bulgur, wheat berries, kale, roasted brussels sprouts, cauliflower hummus, goji berries, coconut nut butter, savory vinaigrette	18.50	Herb Butter Steamed Cod corn, mushrooms, cannellini beans, leeks, fennel, spinach, star anise, vegetable broth	21.50	Veggie Loaf mashed potatoes, roasted cauliflower & brussels sprouts, mushroom gravy	25.50

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.