

STARTERS

HANDMADE DUMPLINGS

Kung Pao Chicken Dumplings	7.99
Pork Dumplings	7.99
Shrimp Dumplings	9.99

BREAD BITES



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

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

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

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.

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

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

ENTRÉE SALADS

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

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



BURGERS

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

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

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

SANDWICHES

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

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

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

SIGNATURES

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

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

PASTA & PARMS

Linguine Pomodoro	18.50
add: shrimp +9.50	
Spaghetti Squash Pomodoro	18.50
Ricotta Gnocchi Pomodoro	18.50

Seven Cheese Macaroni	19.50
Founding Spirits Vodka Pesto Shrimp Linguine	26.50

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

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



PREMIUM SEAFOOD

Sustainably wild-caught or sustainably farmed. Traceable.

TODAY'S FISH

MKT • choose preparation style.

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

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

Steak Frites*	24.50
fries, choice of one crop list side	

Mustard Seed-Crusted Twin Lamb Chops*	30.50
mashed potatoes, choice of one crop list side	

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 9.50
toasted almonds, pecorino

Hot Honey Roasted Butternut Squash 9.50
cranberries, cinnamon, whipped feta

Cauliflower, Farro & Quinoa 9.50
tahini, charred swiss chard, herbs

Roasted Autumn Vegetables 9.50
mulled local apple cider glaze

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.