STARTERS

HANDMADE DUMPLINGS

Kung Pao Chicken Dumplin	gs
Pork Dumplings	
Shrimp Dumplings	

BREAD BITES

Coupla' Buttermilk Biscuits cultured butter, house jam

Our Bread & Butter rustic white boule **Parmesan Garlic Knots**

roasted tomato-basil chutney, whipped ricotta

Skillet Cornbread ND honey butter, J.Q. Dickinson salt

	Whirley Pop Kettle Corn	8.50
5.99	Crispy Vegetables	12.50
5.99	lightly fried, sesame-soy dipping sauce	
6.99	Fried Green Tomatoes	13.50
	Thick-Cut Onion Rings	13.50
C 00	Glazed Bacon Lollis	13.50
6.99	Chips & Dips guacamole, salsa, pimento cheese	13.50
7.99	Spinach Dip	15.50
7.99	Garlic Black Pepper Wings	15.50

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50	Meatballs beef & pork meatballs, red sauce	15.50
50	Sticky Pork Riblets wok-fried, sweet sauce	16.50
50	Baby Cheeseburgers* 16.5 choose: 3 or 6, served with fries	50 • 21.50
50	Ahi Tuna Bites*	16.50
50	Hot Crab & Artichoke Dip	17.50
50	Shrimp Cocktail	19.50
50	White Wine & Garlic Mussel Pot rustic white boule	21.50

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

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SOUPS & SALADS

add: herb chicken +8.50, fried chicken +8.50, steak* +10.50, salmon* +10.50, tuna* +10.50, shrimp +10.50, scallops* +12.50

SOUPS &	S M A	LL SALADS	
Today's Soup Roasted Tomato Soup	9.50 9.50	Apple & Danish Blue romaine, shaved celery, roasted tomato	14.50
Farmers Salad* mixed lettuce, avocado, date, tomato,	14.50	Purple & Black Kale hazelnut, date, radish, pecorino romano, lemon vinaigrette	14.50
grape, almond, parmesan, olive, champagne & sherry vinaigrettes		Italian Sunday mixed lettuce, cucumber, radish,	14.50
Caesar Salad little gem lettuce, parmigiano reggiano pecorino romano, biscuit & cornbread croutons	14.50	roasted tomato, pickled peppers, fenne red onion, aged provolone, parmesan, red wine vinaigrette	·I,
General's House mixed lettuce, radicchio, radish, parmesan, truffle vinaigrette	14.50	Drag Through the Garden mixed lettuce, tomato, green bean, carrot, radish, bell pepper, fennel, cucumber, lemon vinaigrette	14.50

9.99

BU

House-ground, ha choice of side: fries coleslav

Cheesebur	ger					Go	at
All-Americ		le		1	7.50	Av	oca
	choice of	side.	mes,	colesiaw	crop	list	310

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

Crop List Platter

Chicken Pot Pie

Meatballs & Grits

Linguine Pomodoro

Spaghetti Squash Marinara

Ricotta Gnocchi Pomodoro

Pappardelle Bolognese

Seven Cheese Macaroni

add: shrimp +10.50

parmesan grits Veggie Loaf

choice of three crop list sides

beef & pork meatballs, red sauce,

mashed potatoes, mushroom gravy, choice of one crop list side

	carrot, radish, bell pepper, fennel, cucumber, lemon vinaigrette	
URC	ERS	
	rmed burger patties. list side, or thick-cut onion rings	
17.50	Avocado Poblano Cheeseburger*	18.50
	Goat Cheese Burger*	19.50
17.50	Pub Bacon Cheeseburger* griddled muenster & red onion, pickled peppers, spicy pub sauce, kaiser roll	19.50
18.50	••••	

SANDWICHES

All bread is mixed, shaped, and baked in our bakery. choice of side: fries, coleslaw, crop list side, or thick-cut onion rings

BLT with Roasted Turkey & Avocado lemon aioli, sourdough	17.50	Chicken Parm Nonna's Meatball Parm
Grilled Cheese & Tomato Soup	17.50	Spicy Fried Chicken Shaved Pastrami Melt
Roasted Vegetable, Avocado & Brie	18.50	Prime Rib Dip* kaiser roll
apple walnut raisin bread		Crab Cake Sandwich

SIGNATURES

19.50	Yankee Pot Roast mashed potatoes, crispy onions	24.50
22.50	Shrimp & Grits, Andouille	25.50
23.50 23.50	Chicken Fried Steak & Waffle mashed potatoes, green beans, white gravy, maple syrup <i>swap your waffle for a donut +1</i>	26.50

19.50 Southern Carbonara Linguine

Chicken Bolognese Linguine

Founding Spirits Vodka

Pesto Shrimp Linguine

Sausage Mushroom

Ricotta Gnocchi

Good All Green

mixed lettuce, broccoli, green bean, green apple, avocado, feta, toasted seeds, lemon & garlic herb vinaigrettes

Chinese Fried Chicken 19.50 mixed lettuce, napa cabbage, wontons, peanut noodles, mint, sesame vinaigrette

Southern Fried Chicken* 19.50 mixed lettuce, bacon, cheddar, avocado. tomato, onion, buttermilk ranch dressing with honey mustard drizzle

ENTRÉE SALADS

18.50 Spicy Ahi Tuna Poke* 24.50 napa cabbage, avocado, bell pepper, onion, cilantro, basil, mint, sesame vinaigrette

Seared Scallops & Shrimp 26.50 mixed lettuce, roasted sweet potato, farro, wheat berry, sweet & sour tomato vinaigrette

Louie Cobb 27.50 choose: shrimp, crab +2, or combo +1 romaine. avocado, tomato, egg, danish blue cheese, green onion, lemon vinaigrette

CHINATOWN FAVORITES 壽麵

HAND-PULLED NOODLES

Curry Chicken 21.5 bean sprouts, basil, green onion, lime Signature Cumin Lamb 21.5 cabbage, bean sprouts, sichuan peppercorn, spicy chili oil Beef & Pork Meatballs 22.5 mushroom, oyster sauce, chili, broth Spicy Dan Dan Beef & Pork 22.5

bean sprouts, cucumber, sichuan peppercorn Drunken Beef & Chicken

mushroom, bok choy, napa cabbage, bean sprouts, sesame seed

TAKE OUT STYLE

21.50	Cashew Fried Rice choose: chicken & beef or vegetable	18.50
21.50	Twice-Cooked Beef broccoli, cashew fried rice	23.50
22.50	Chinese Fried Chicken bok choy, cashew fried rice	24.50
22.50	Chinese Riblets bok choy, cashew fried rice	24.50
22.50	Chinese Fried Chicken & Chinese Riblets fries, coleslaw	26.50



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

Big C	rispy	Tenders	
street	corn.	thick-cut onion	rings

Fried Chicken choose: southern or spicy

buttermilk biscuit, mashed potatoes, braised collard greens & cabbage, white gravy Hot Honey Fried Chicken

parmesan grits, green beans, sweet & sour tomatoes

choose: southern or spicy seven cheese macaroni, green beans 24.50 white gravy, maple syrup swap your waffle for a donut +1 Spatchcock Chicken

24.50

24.50

mashed potatoes, green beans choose: peruvian spiced, honev 24.50 thyme, or maple mustard

20.50 Fried Chicken & Waffle

PASTA & PARMS

18.50

18.50

19.50

20.50

21.50

22.50

20.50	HANDMADE RAVIOLI		PARMS	
24.50	Butternut Squash brown butter sage sauce	19.50	Chicken Parm sautéed broccoli	23.50
24.50	Cheese	20.50	Eggplant Parm	23.50
27.50	tomato butter sauce, roasted cherry tomatoes		sautéed broccoli	
	Crab	35.50	Chicken Milanese sautéed spinach	24.50

lemon butter sauce, balsamic drizzle



PREMIUM SEAFOOD

Sustainably wild-caught or sustainably farmed. Traceable.

19.50

19.50

19.50

20.50

TODAY'S FISH

MKT • choose preparation style.

Simple Style

J.Q. Dickinson salt, pepper, lemon, mashed potatoes, green beans

Mojito Spring Onion

Cuban black beans, sweet & sour tomatoes, jasmine rice

Apricot Mustard

sautéed Tuscan kale & curly spinach, wild mushroom risotto

Vera Cruz

artichoke hearts, green onion, sweet & sour tomatoes, olives, basil, parsley, chili flakes, ricotta gnocchi

Poached

cannellini & lima beans, fennel, carrot, cauliflower, fresh corn, asparagus, oyster mushroom, peas, shallot, mashed potatoes, cilantro corn bisque

Fish, Chips & Beer short white beer	23.99	
Cracker-Crusted Shrimp fries, coleslaw, cornbread	25.99	_
Shrimp Scampi ricotta gnocchi, spinach, grilled ciabatt	26.99 a	
Classic Cioppino tomato broth, crab, mussels, clams, scallops, white fish, shrimp, rustic white boule	27.99	
Fishers Fry Combo shrimp, white fish, crab cake, fries, coleslaw add: big crispy chicken tenders +8.50	30.99	[
Simple Style Seared Tuna sautéed broccoli, choice of one crop lis	32.99 st side	
Glazed Cedar Plank Salmon* mashed potatoes, green beans	33.99	
Mid-Atlantic Scallops* herb meunière, parmesan risotto, crispy brussels sprouts	33.99	
Crab Cakes fries, coleslaw	36.99	

FROM THE RANGE

sautéed spinach

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

23.99	Steak Frites* fries, choice of one crop list side	27.99 e	Mustard Seed- Twin Lamb Ch mashed potato	ops*	
25.99			one crop list sic		_
26.99 abatta	Served with mashed potatoes or fries and choice of one crop list side. add: shrimp +10.50, scallops*+12.50, crab cake +14.50				
27.99 1s,	Herb-Crusted Prime R	ib*	Ribeye*	10 oz • 35.99	
	10 oz • 36.99 au jus, horseradish crea	m	Aged NY Strip*	12 oz • 36.99	
30.99	available after 5pm		Filet*	8 oz • 41.99	
8.50	SPRIN	G CRO	P LIST S	IDES]
32.99 rop list side		serves	2•9.99		1
33.99	Falafel chickpea, onion, garlic,	toasted almond & sunflower seeds, green onion, fresh blueberries, mint,		Jumbo Asparagus salt, pepper, garlic	
33.99	parsley, cumin, coriander, cardamom, spicy mayo, tartar			Roasted Golden Beets & Radish Medley	FF&D •
36.99	Sauteed Tuscan Kale & Curly Spinach maple-mustard apricot butter			fennel, dill, parsley, golden raisins, roasted pistachio, feta, maple tahini	4/26/24 •

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 *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