


STARTERS

HANDMADE DUMPLINGS

Kung Pao Chicken Dumplings	5.99
Pork Dumplings	5.99
Shrimp Dumplings	6.99
BREAD BITES 	
Coupla' Buttermilk Biscuits cultured butter, house jam	6.99
Our Bread & Butter rustic white boule	7.99
Parmesan Garlic Knots roasted tomato-basil chutney, whipped ricotta	7.99
Skillet Cornbread	9.99

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

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

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 & SMALL SALADS

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

ENTRÉE SALADS

Good All Green mixed lettuce, broccoli, green bean, green apple, avocado, feta, toasted seeds, lemon & garlic herb vinaigrettes	18.50	Spicy Ahi Tuna Poke* napa cabbage, avocado, bell pepper, onion, cilantro, basil, mint, sesame vinaigrette	24.50
Chinese Fried Chicken mixed lettuce, napa cabbage, wontons, peanut noodles, mint, sesame vinaigrette	19.50	Seared Scallops & Shrimp mixed lettuce, roasted sweet potato, farro, wheat berry, sweet & sour tomato vinaigrette	26.50
Southern Fried Chicken* mixed lettuce, bacon, cheddar, avocado, tomato, onion, buttermilk ranch dressing with honey mustard drizzle	19.50	Louie Cobb choose: shrimp, crab +2, or combo +1 romaine, avocado, tomato, egg, danish blue cheese, green onion, lemon vinaigrette	27.50



BURGERS

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

All-American Double Cheeseburger*	17.50	Avocado Poblano Cheeseburger*	18.50
Our Best Veggie Cheeseburger muenster, whole grains, black bean, sweet potato, beet	17.50	Goat Cheese Burger*	19.50
Mark's Juicy Lucy Cheeseburger* stuffed with American cheese	18.50	Pub Bacon Cheeseburger* griddled muenster & red onion, pickled peppers, spicy pub sauce, kaiser roll	19.50

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	18.50
Grilled Cheese & Tomato Soup	17.50	Nonna's Meatball Parm	18.50
Roasted Vegetable, Avocado & Brie apple walnut raisin bread	18.50	Spicy Fried Chicken	19.50
		Shaved Pastrami Melt	20.50
		Prime Rib Dip* kaiser roll	21.50
		Crab Cake Sandwich	22.50

SIGNATURES

Crop List Platter choice of three crop list sides	19.50	Yankee Pot Roast mashed potatoes, crispy onions	24.50
Chicken Pot Pie	22.50	Shrimp & Grits, Andouille	25.50
Meatballs & Grits beef & pork meatballs, red sauce, parmesan grits	23.50	Chicken Fried Steak & Waffle mashed potatoes, green beans, white gravy, maple syrup swap your waffle for a donut +1	26.50
Veggie Loaf mashed potatoes, mushroom gravy, choice of one crop list side	23.50		

PASTA & PARMS

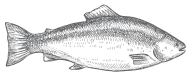
Linguine Pomodoro add: shrimp +10.50	19.50	Southern Carbonara Linguine	20.50
Spaghetti Squash Marinara	19.50	Sausage Mushroom Ricotta Gnocchi	24.50
Ricotta Gnocchi Pomodoro	19.50	Chicken Bolognese Linguine	24.50
Pappardelle Bolognese	19.50	Founding Spirits Vodka Pesto Shrimp Linguine	27.50
Seven Cheese Macaroni	20.50		

HANDMADE RAVIOLI

Butternut Squash brown butter sage sauce	19.50
Cheese tomato butter sauce, roasted cherry tomatoes	20.50
Crab lemon butter sauce, balsamic drizzle	35.50

PARMS

Chicken Parm sautéed broccoli	23.50
Eggplant Parm sautéed broccoli	23.50
Chicken Milanese sautéed spinach	24.50



PREMIUM SEAFOOD

Sustainably wild-caught or sustainably farmed. Traceable.

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 ciabatta	26.99
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 list side	32.99
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

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

Steak Frites* fries, choice of one crop list side	27.99	Mustard Seed-Crusted Twin Lamb Chops* mashed potatoes, choice of one crop list side	32.99
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Served with mashed potatoes or fries and choice of one crop list side.
add: shrimp +10.50, scallops* +12.50, crab cake +14.50

Herb-Crusted Prime Rib*
10 oz • 36.99
au jus, horseradish cream
available after 5pm

Ribeye* 10 oz • 35.99
Aged NY Strip* 12 oz • 36.99
Filet* 8 oz • 41.99

SPRING CROP LIST SIDES

serves 2 • 9.99

Falafel
chickpea, onion, garlic, parsley, cumin, coriander, cardamom, spicy mayo, tartar

Sauteed Tuscan Kale & Curly Spinach
maple-mustard apricot butter

Crunchy Broccoli Chopped Salad
jicama, cabbage, carrot, golden raisins, dried apricot, toasted almond & sunflower seeds, green onion, fresh blueberries, mint, maple tahini

Jumbo Asparagus
salt, pepper, garlic

Roasted Golden Beets & Radish Medley
fennel, dill, parsley, golden raisins, roasted pistachio, feta, maple tahini