STARTERS

HANDMADE DUMPLINGS

Kung Pao Chicken D	umplings
Pork Dumplings	
Shrimp Dumplings	
	AN AN AN

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**

Roasted Tomato Soup

Today's Soup

Farmers Salad*

Caesar Salad

General's House

croutons

Chicken Pot Pie

parmesan grits Veggie Loaf

Meatballs & Grits

beef & pork meatballs, red sauce,

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

ND honey butter, J.Q. Dickinson salt

mixed lettuce, avocado, date, tomato,

little gem lettuce, parmigiano reggiano,

pecorino romano, biscuit & cornbread

grape, almond, parmesan, olive.

mixed lettuce, radicchio, radish,

parmesan, truffle vinaigrette

champagne & sherry vinaigrettes

	Whirley Pop Kettle Corn	7.9
5.99	Crispy Vegetables	10.99
5.99	lightly fried, sesame-soy dipping sauce	
6.99	Fried Green Tomatoes	10.9
	Thick-Cut Onion Rings	11.99
C 00	Glazed Bacon Lollis	11.99
6.99	Chips & Dips guacamole, salsa, pimento cheese	12.99
7.99	0 , , , , ,	12.99
	Spinach Dip	12.9
7.99	Garlic Black Pepper Wings	13.9

romaine, shaved celery, roasted tomato

roasted tomato, pickled peppers, fennel,

red onion, aged provolone, parmesan,

mixed lettuce, tomato, green bean,

hazelnut, date, radish, pecorino romano, lemon vinaigrette

mixed lettuce, cucumber. radish.

Drag Through the Garden

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9.99

SOUPS & SMALL SALADS

9.50

9.50

14.50

14.50

14.50

99 99	Meatballs beef & pork meatballs, red sauce	13.99
.99	Sticky Pork Riblets wok-fried, sweet sauce	13.99
99	Baby Cheeseburgers* 1. choose: 3 or 6, served with fries	4.99 • 19.99
99	Ahi Tuna Bites*	16.99
99	Hot Crab & Artichoke Dip	16.99
99	Shrimp Cocktail	16.99
99	White Wine & Garlic Mussel Por rustic white boule	t 20.99

SOUPS & SALADS

14.50

14.50

14.50

14.50

18.50

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

Good All Green 18.50 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

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

vinaigrette Seared Scallops & Shrimp 26.50 mixed lettuce, roasted sweet potato,

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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24.50

18.50

24.50

24.50

farro, wheat berry, sweet & sour tomato vinaigrette 27.50

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



ENTRÉE SALADS

TAKE OUT STYLE HAND-PULLED NOODLES **Curry Chicken** 21.50 **Cashew Fried Rice** bean sprouts, basil, green onion, lime choose: chicken & beef or vegetable

Signature Cumin Lamb cabbage, bean sprouts, sichuan	21.50	Twice-Cooked Beef broccoli, cashew fried rice	23.50
peppercorn, spicy chili oil Beef & Pork Meatballs mushroom, oyster sauce, chili, broth	22.50	Chinese Fried Chicken bok choy, cashew fried rice	24.50
Spicy Dan Dan Beef & Pork bean sprouts, cucumber, sichuan	22.50	Chinese Riblets bok choy, cashew fried rice	24.50
peppercorn		Chinese Fried Chicken & Chinese Riblets	26.50
Drunken Beef & Chicken mushroom, bok choy, napa cabbage, bean sprouts, sesame seed	22.50	fries, coleslaw	
C	HIC	CKEN	

GHIGNEN

Humanely raised on independently-owned American family farms with an all-vegetarian diet and no antibiotics ever **Crispy Tenders** 20.50 Fried Chicken & Waffle choose: southern or spicy rings seven cheese macaroni, green beans,

white gravy, maple syrup

thyme, or maple mustard

Spatchcock Chicken

swap your waffle for a donut +1

mashed potatoes, green beans

choose: peruvian spiced, honey

24.50 buttermilk biscuit, mashed potatoes, braised collard greens & cabbage, white gravy Hot Honey Fried Chicken 24.50

parmesan grits, green beans,

sweet & sour tomatoes

WINTER STEWS

Cooked slow & low. Served with a small Farmers Salad and slices of grilled sourdough.

Beef Burgoo potatoes, Founding Spirits Bourbon Sirloin Chili	18.50 18.50	Pork & Lentil cilantro, lime, avocado salad, poached egg	18.50
American lager, onion, kidney beans	10.50	New Brunswick rotisserie chicken, lima beans, chickpeas, barley	18.50

Linguine Pomodoro add: shrimp +10.50	19.50
Spaghetti Squash Marinara	19.50
Ricotta Gnocchi Pomodoro	19.50
Pappardelle Bolognese	19.50
Sovon Choose Macaroni	20 50

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

Apple & Danish Blue

Purple & Black Kale

Italian Sunday

red wine vinaigrette

SANDWICHES

All bread is mixed, shaped, and baked in our bakery.

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

SIGNATURES

9.50	Yankee Pot Roast mashed potatoes, crispy onions	24.50
2.50	Shrimp & Grits, Andouille	25.50
3.50	Chicken Fried Steak & Waffle mashed potatoes, green beans, white gravy, maple syrup	26.50
5.50	swap your waffle for a donut +1	

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+1			America	Chili an lager,	10
PAS	TA	ജ	PA	RMS	5
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20.50	HANDMADE RAVIOLI		PARMS	
24.50	Butternut Squash brown butter sage sauce	19.50	Chicken Parm sautéed broccoli	23.50
24.50 27.50	Cheese tomato butter sauce, roasted cherry tomatoes	20.50	Eggplant Parm sautéed broccoli	23.50
	Crab	35.50	Chicken Milanese	24.50

B House-ground

choice of side: fries, coles

All-American Double Cheeseburger*
Our Best Veggie Cheeseburger
muenster, whole grains, black bean,
sweet potato, beet

Mark's Juicy Lucy Cheeseburger* stuffed with American cheese

cabbage, b 19.50 peppercorr 19.50 Beef & Por mushroom, Spicy Dan bean sprout peppercorr Drunken B mushroom.

choice of side: fries, coleslaw, crop list side, or thick-cut onion rings

	concentry of op	
BLT with Roasted	17.50	Chicken Parm
Turkey & Avocado lemon aioli, sourdough		Nonna's Meatball Parm
Grilled Cheese &	17.50	Spicy Fried Chicken
Tomato Soup	17.00	Shaved Pastrami Melt
Roasted Vegetable,	18.50	Prime Rib Dip*

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Crop List Platter		19.50	Yankee Po
choice of three crop list sides			mashed po

23

23

19.50	Yankee Pot Roast mashed potatoes, crispy
22.50	Shrimp & Grits, Andoui

	18.50	
all Parm	18.50	
icken	19.50	Big C
mi Melt	20.50	street
	21.50	Fried

22.50

	_
19.50	Yankee Pot Roas

: Roast 24.50

50	street corn, thick-cut onion
50	Fried Chicken
	choose: southern or spicy



PREMIUM

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

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, pickle mayo, lemon butter sauce

Pan-Seared

creamy parsnip horseradish purée, sweet peas, lemon chicken jus, basil

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Chicken Bolognese Linguine

Founding Spirits Vodka

Pesto Shrimp Linguine

Southern Carbonara Ling Sausage Mushroom

Ricotta Gnocchi

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	30.99
add: big crispy chicken tenders +8.50	
Simple Style Seared Tuna	32.99

sautéed broccoli, choice of one crop lis

Glazed Cedar Plank Salmon* mashed potatoes, green beans

Mid-Atlantic Scallops* herb meunière, parmesan risotto, crispy brussels sprouts

Crab Cakes fries, coleslaw

lemon butter sauce, balsamic drizzle

FROM THE RANGE

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

23.99 25.99	Steak Frites* fries, choice of one crop list side	27.99	Mustard Seed-C Twin Lamb Cho mashed potatoes one crop list side	ps* s, choice of
26.99 tta	Served with mashed p add: shrimp +		es and choice of one s*+12.50, crab cake -	
27.99	Herb-Crusted Prime Rib	*	Ribeye*	10 oz • 35.99
	10 oz • 36.99 au jus, horseradish cream		Aged NY Strip*	12 oz • 36.99
30.99	available after 5pm		Filet*	8 oz • 41.99
72.00	WINTER	R CRO	P LIST S	IDES
32.99 ist side		serv	res 2	
33.99	Lentils, Roasted 10.50 Turnips & Celery Root	Greens	ollard 10.50 & Cabbage	Bacon 12.50 Mushroom Tart
33.99 chimichurri, onion, red pepper, toasted almond & hazelnut, dried cranberries		Spiced Braised 10.50 Hot Hor		onion, gruyere Hot Honey 12.50
36.99 Sweet Potato 10.50 pecan fig butter		· · · · · · · · · · · · · · · · · · ·		Roasted Rutabaga rosemary, sage

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