

## STARTERS

### HANDMADE DUMPLINGS

|                                   |      |
|-----------------------------------|------|
| <b>Kung Pao Chicken Dumplings</b> | 5.99 |
| <b>Pork Dumplings</b>             | 5.99 |
| <b>Shrimp Dumplings</b>           | 6.99 |



### BREAD BITES

|   |      |
|---|------|
| <b>Coupla' Buttermilk Biscuits</b><br>cultured butter, house jam              | 6.99 |
| <b>Our Bread &amp; Butter</b><br>rustic white boule                           | 7.99 |
| <b>Parmesan Garlic Knots</b><br>roasted tomato-basil chutney, whipped ricotta | 7.99 |
| <b>Skillet Cornbread</b><br>ND honey butter, J.Q. Dickinson salt              | 9.99 |

|   |       |
|---|-------|
| <b>Whirley Pop Kettle Corn</b>                                      | 7.99  |
| <b>Crispy Vegetables</b><br>lightly fried, sesame-soy dipping sauce | 10.99 |
| <b>Fried Green Tomatoes</b>   | 10.99 |
| <b>Thick-Cut Onion Rings</b>  | 11.99 |
| <b>Glazed Bacon Lollis</b>  | 11.99 |
| <b>Chips &amp; Dips</b><br>guacamole, salsa, pimento cheese         | 12.99 |
| <b>Spinach Dip</b>  | 12.99 |
| <b>Garlic Black Pepper Wings</b>                                    | 13.99 |

|   |               |
|---|---------------|
| <b>Meatballs</b><br>beef & pork meatballs, red sauce            | 13.99         |
| <b>Sticky Pork Riblets</b><br>wok-fried, sweet sauce            | 13.99         |
| <b>Baby Cheeseburgers*</b><br>choose: 3 or 6, served with fries | 14.99 • 19.99 |
| <b>Ahi Tuna Bites*</b>  | 16.99         |
| <b>Hot Crab &amp; Artichoke Dip</b>                             | 16.99         |
| <b>Shrimp Cocktail</b>  | 16.99         |
| <b>White Wine &amp; Garlic Mussel Pot</b><br>rustic white boule | 20.99         |

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

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

### ENTRÉE SALADS

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

|   |       |  |       |
|---|-------|--|-------|
| <b>All-American Double Cheeseburger*</b>  | 17.50 | <b>Avocado Poblano Cheeseburger*</b>   | 18.50 |
| <b>Our Best Veggie Cheeseburger</b><br>muenster, whole grains, black bean, sweet potato, beet | 17.50 | <b>Goat Cheese Burger*</b>   | 19.50 |
| <b>Mark's Juicy Lucy Cheeseburger*</b><br>stuffed with American cheese                        | 18.50 | <b>Pub Bacon Cheeseburger*</b><br>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

|   |       |                                      |       |
|---|-------|--------------------------------------|-------|
| <b>BLT with Roasted Turkey &amp; Avocado</b><br>lemon aioli, sourdough    | 17.50 | <b>Chicken Parm</b>                  | 18.50 |
| <b>Grilled Cheese &amp; Tomato Soup</b>                                   | 17.50 | <b>Nonna's Meatball Parm</b>         | 18.50 |
| <b>Roasted Vegetable, Avocado &amp; Brie</b><br>apple walnut raisin bread | 18.50 | <b>Spicy Fried Chicken</b>           | 19.50 |
|   |       | <b>Shaved Pastrami Melt</b>          | 20.50 |
|   |       | <b>Prime Rib Dip*</b><br>kaiser roll | 21.50 |
|   |       | <b>Crab Cake Sandwich</b>            | 22.50 |

## SIGNATURES

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

## PASTA & PARMS

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

|   |       |
|---|-------|
| <b>HANDMADE RAVIOLI</b>                                       |       |
| <b>Butternut Squash</b><br>brown butter sage sauce            | 19.50 |
| <b>Cheese</b><br>tomato butter sauce, roasted cherry tomatoes | 20.50 |
| <b>Crab</b><br>lemon butter sauce, balsamic drizzle           | 35.50 |

|  |       |
|--|-------|
| <b>PARMS</b>                               |       |
| <b>Chicken Parm</b><br>sautéed broccoli    | 23.50 |
| <b>Eggplant Parm</b><br>sautéed broccoli   | 23.50 |
| <b>Chicken Milanese</b><br>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

#### 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

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

## FROM THE RANGE

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

|   |       |  |       |
|---|-------|--|-------|
| <b>Steak Frites*</b><br>fries, choice of one crop list side | 27.99 | <b>Mustard Seed-Crusted Twin Lamb Chops*</b><br>mashed potatoes, choice of<br>one crop list side | 32.99 |
|---|-------|--|-------|

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

## WINTER CROP LIST SIDES

serves 2

**Lentils, Roasted Turnips & Celery Root** 10.50  
chimichurri, onion, red  
pepper, toasted almond &  
hazelnut, dried cranberries

**Sweet Potato** 10.50  
pecan fig butter

**Braised Collard Greens & Cabbage** 10.50  
chili flakes, onion

**Spiced Braised Red Cabbage** 10.50  
cherries, clove, coriander,  
onion, sesame seeds

**Bacon Mushroom Tart** 12.50  
onion, gruyere

**Hot Honey Roasted Rutabaga** 12.50  
rosemary, sage