


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

ND honey butter, J.Q. Dickinson salt

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 tenders +\$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
Roasted Tomato Soup	9.50
Farmers Salad* mixed lettuce, avocado, date, tomato, grape, almond, parmigiano reggiano, olive, champagne & sherry vinaigrettes	14.50
Caesar Salad little gem lettuce, parmigiano reggiano, pecorino romano, biscuit & cornbread croutons	14.50
General's House mixed lettuce, radicchio, radish, parmigiano reggiano, truffle vinaigrette	14.50

Apple & Danish Blue romaine, shaved celery, roasted tomato	14.50
Purple & Black Kale hazelnut, date, radish, pecorino romano, lemon vinaigrette	14.50
Italian Sunday mixed lettuce, cucumber, radish, roasted tomato, pickled peppers, fennel, red onion, aged provolone, parmigiano reggiano, red wine vinaigrette	14.50
Drag Through the Garden mixed lettuce, tomato, green bean, carrot, radish, bell pepper, fennel, cucumber, lemon vinaigrette	14.50

Good All Green mixed lettuce, broccoli, green bean, green apple, avocado, feta, toasted seeds, lemon & garlic herb vinaigrettes	18.50
Chinese Fried Chicken mixed lettuce, napa cabbage, wontons, pecan, peanut noodles, mint, sesame vinaigrette	19.50
Fried Chicken Salad* mixed lettuce, bacon, cheddar, avocado, tomato, onion, buttermilk ranch dressing with honey mustard drizzle	19.50

ENTRÉE SALADS

Spicy Ahi Tuna Poke* napa cabbage, avocado, bell pepper, onion, cilantro, basil, mint, sesame vinaigrette	24.50
Seared Scallops & Shrimp mixed lettuce, roasted sweet potato, farro, wheat berry, celery, fennel, radish, onion, provolone, sweet & sour tomato vinaigrette	26.50
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
Our Best Veggie Cheeseburger muenster, whole grains, black bean, sweet potato, beet	17.50
Mark's Juicy Lucy Cheeseburger* stuffed with American cheese	18.50

Avocado Poblano Cheeseburger*	18.50
Goat Cheese Burger* balsamic onions, bread & butter pickles, lemon aioli	19.50
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
Grilled Cheese & Tomato Soup	17.50
Roasted Vegetable, Avocado & Brie apple walnut raisin bread	18.50

Chicken Parm	18.50
Nonna's Meatball Parm	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
Chicken Pot Pie	22.50
Meatballs & Grits beef & pork meatballs, red sauce, parmesan grits	23.50
Veggie Loaf mashed potatoes, mushroom gravy, choice of one crop list side	23.50

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

PASTA & PARMS

Linguine Pomodoro add: shrimp +\$10.50	19.50
Spaghetti Squash Marinara	19.50
Ricotta Gnocchi Pomodoro	19.50
Pappardelle Bolognese	19.50
Seven Cheese Macaroni	20.50

Southern Carbonara Linguine	20.50
Sausage Mushroom Ricotta Gnocchi	24.50
Chicken Bolognese Linguine	24.50
Founding Spirits Vodka Pesto Shrimp Linguine	27.50

HANDMADE RAVIOLI	
Butternut Squash sage brown butter	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

choose preparation style • MKT

Simple Style

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

Lemon Butter

warm spaghetti squash, stracciatella cheese, balsamic glaze, sweet & sour tomatoes, chives

Pan-Seared Panzanella

heirloom, campari & yoom tomato medley, red onion, capers, pepperoncini, sourdough croutons, pesto drizzle & balsamic glaze

Blackened

house-made crab ravioli, sweet potato peach puree, old bay maple butter, chives

Parmesan Rosemary-Crusted

warm summer squash & white bean salad, pistachio pesto butter

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

SUMMER CROP LIST SIDES

Warm Summer Squash & White Bean Salad eggplant, peppers, onion, garlic, fresh herbs, balsamic glaze, parmigiano reggiano	Roasted Heirloom Carrots Founding Spirits Bourbon-orange glaze	Toasted Garlic Broccolini & Spaghetti Squash Slaw yellow & napa cabbage, celery, mint, green onion, cilantro, soy glaze, pumpkin & sunflower seeds
Corn Pudding dried corn & cinnamon brown sugar dusting	Sugar Snap & Snow Peas pickled red onion, basil, chives, extra virgin olive oil	Fried Okra spicy mayo, tartar sauce

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.