


## STARTERS

### HANDMADE DUMPLINGS

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

<b>Whirley Pop Kettle Corn</b>	8.99
<b>Crispy Vegetables</b> lightly fried, sesame-soy dipping sauce	12.99
<b>Fried Green Tomatoes</b>	13.99
<b>Thick-Cut Onion Rings</b>	13.99
<b>Glazed Bacon Lollis</b>	13.99
<b>Chips &amp; Dips</b> guacamole, salsa, pimento cheese	13.99
<b>Spinach Dip</b>	15.99
<b>Garlic Black Pepper Wings</b>	15.99

<b>Meatballs</b> beef & pork meatballs, red sauce	15.99
<b>Sticky Pork Riblets</b> wok-fried, sweet sauce	16.99
<b>Baby Cheeseburgers*</b> choose: 3 or 6, served with fries	16.99 • 21.99
<b>Ahi Tuna Bites*</b>	16.99
<b>Hot Crab &amp; Artichoke Dip</b>	17.99
<b>Shrimp Cocktail</b>	19.99
<b>White Wine &amp; Garlic Mussel Pot</b> rustic white boule	21.99

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 +8.99, fried chicken tenders +8.99, steak\* +10.99, salmon\* +10.99, tuna\* +10.99, shrimp +10.99, scallops\* +12.99

### SOUPS & SMALL SALADS

<b>Today's Soup</b>	9.99	<b>Apple &amp; Danish Blue</b> romaine, shaved celery, roasted tomato	14.99
<b>Roasted Tomato Soup</b>	9.99	<b>Purple &amp; Black Kale</b> hazelnut, date, radish, pecorino romano, lemon vinaigrette	14.99
<b>Farmers Salad*</b> mixed lettuce, avocado, date, tomato, grape, almond, parmigiano reggiano, olive, champagne & sherry vinaigrettes	14.99	<b>Italian Sunday</b> mixed lettuce, cucumber, radish, roasted tomato, pickled peppers, fennel, red onion, aged provolone, parmigiano reggiano, red wine vinaigrette	14.99
<b>Caesar Salad</b> little gem lettuce, parmigiano reggiano, pecorino romano, biscuit & cornbread croutons	14.99	<b>Drag Through the Garden</b> mixed lettuce, tomato, green bean, carrot, radish, bell pepper, fennel, cucumber, lemon vinaigrette	14.99
<b>General's House</b> mixed lettuce, radicchio, radish, parmigiano reggiano, truffle vinaigrette	14.99		

### ENTRÉE SALADS

<b>Good All Green</b> mixed lettuce, broccoli, green bean, green apple, avocado, feta, toasted seeds, lemon & garlic herb vinaigrettes	18.99	<b>Spicy Ahi Tuna Poke*</b> napa cabbage, avocado, bell pepper, onion, cilantro, basil, mint, sesame vinaigrette	24.99
<b>Chinese Fried Chicken</b> mixed lettuce, napa cabbage, wontons, pecan, peanut noodles, mint, sesame vinaigrette	19.99	<b>Seared Scallops &amp; Shrimp</b> mixed lettuce, roasted sweet potato, farro, wheat berry, celery, fennel, radish, onion, provolone, sweet & sour tomato vinaigrette	26.99
<b>Fried Chicken Salad*</b> mixed lettuce, bacon, cheddar, avocado, tomato, onion, buttermilk ranch dressing with honey mustard drizzle	19.99	<b>Louie Cobb</b> choose: shrimp, crab +2, or combo +1 romaine, avocado, tomato, egg, danish blue cheese, green onion, lemon vinaigrette	27.99

## 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>	17.99	<b>Avocado Poblano Cheeseburger*</b>	18.99
<b>Our Best Veggie Cheeseburger</b> muenster, whole grains, black bean, sweet potato, beet	17.99	<b>Goat Cheese Burger*</b> balsamic onions, bread & butter pickles, lemon aioli	19.99
<b>Mark's Juicy Lucy Cheeseburger*</b> stuffed with American cheese	18.99	<b>Pub Bacon Cheeseburger*</b> griddled muenster & red onion, pickled peppers, spicy pub sauce, kaiser roll	19.99

## 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> lemon aioli, sourdough	17.99	<b>Chicken Parm</b>	18.99
<b>Grilled Cheese &amp; Tomato Soup</b>	17.99	<b>Nonna's Meatball Parm</b>	18.99
<b>Roasted Vegetable, Avocado &amp; Brie</b> apple walnut raisin bread	18.99	<b>Spicy Fried Chicken</b>	19.99
		<b>Shaved Pastrami Melt</b>	20.99
		<b>Prime Rib Dip*</b> kaiser roll	21.99
		<b>Crab Cake Sandwich</b>	22.99

## SIGNATURES

<b>Crop List Platter</b> choice of three crop list sides	19.99	<b>Yankee Pot Roast</b> mashed potatoes, crispy onions	24.99
<b>Chicken Pot Pie</b>	22.99	<b>Shrimp &amp; Grits, Andouille</b>	25.99
<b>Meatballs &amp; Grits</b> beef & pork meatballs, red sauce, parmesan grits	23.99	<b>Chicken Fried Steak &amp; Waffle</b> seven cheese macaroni, green beans, white gravy, maple syrup swap your waffle for a donut +1	26.99
<b>Veggie Loaf</b> mashed potatoes, mushroom gravy, choice of one crop list side	23.99		

## PASTA & PARMS

<b>Linguine Pomodoro</b> add: shrimp +10.99	19.99	<b>Southern Carbonara Linguine</b>	20.99
<b>Spaghetti Squash Marinara</b>	19.99	<b>Sausage Mushroom Ricotta Gnocchi</b>	24.99
<b>Ricotta Gnocchi Pomodoro</b>	19.99	<b>Chicken Bolognese Linguine</b>	24.99
<b>Pappardelle Bolognese</b>	19.99	<b>Founding Spirits Vodka Pesto Shrimp Linguine</b>	27.99
<b>Seven Cheese Macaroni</b>	20.99		

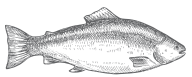
### HANDMADE RAVIOLI

<b>Butternut Squash</b> sage brown butter	19.99
<b>Cheese</b> tomato butter sauce, roasted cherry tomatoes	20.99
<b>Crab</b> lemon butter sauce, balsamic drizzle	35.99

### PARMS

<b>Chicken Parm</b> sautéed broccoli	23.99
<b>Eggplant Parm</b> sautéed broccoli	23.99
<b>Chicken Milanese</b> sautéed spinach	24.99

## PREMIUM SEAFOOD



Sustainably wild-caught or sustainably farmed. Traceable.

### TODAY'S FISH

choose preparation style • MKT

<b>Crispy Corn-Crusted</b> parmesan grits, corn cilantro sauce, serrano sour cream, green tomato relish, cilantro oil
<b>Coriander Pan-Seared</b> parmesan risotto, roasted leeks, poached autumn vegetables, mulled local apple cider glaze, lemon butter sauce, chives
<b>Hazelnut Butter</b> pumpkin ravioli, hazelnut oil, pecorino romano, chives
<b>Fresh Herbs &amp; Lemon</b> parsnip horseradish puree, cauliflower, butternut squash & farro salad, lemon butter & oil, cilantro oil, parsley, dill, chives
<b>Simple Style</b> blistered tomatoes, lemon oil, parsley, chives, lemon, choice of two crop list sides

<b>Fish, Chips &amp; Beer</b> short white beer	24.50
<b>Cracker-Crusted Shrimp</b> fries, coleslaw, cornbread	26.50
<b>Shrimp Scampi</b> ricotta gnocchi, spinach, grilled ciabatta	27.50
<b>Classic Cioppino</b> tomato broth, crab, mussels, clams, scallops, white fish, shrimp, rustic white boule	28.50
<b>Fishers Fry Combo</b> shrimp, white fish, crab cake, fries, coleslaw add: big crispy chicken tenders +8.99	31.50
<b>Simple Style Seared Tuna</b> sautéed broccoli, choice of one crop list side	33.50
<b>Glazed Cedar Plank Salmon*</b> mashed potatoes, green beans	34.50
<b>Mid-Atlantic Scallops*</b> herb meunière, parmesan risotto, crispy brussels sprouts	34.50
<b>Crab Cakes</b> fries, coleslaw	37.50

## FROM THE RANGE

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

<b>Steak Frites*</b> fries, choice of one crop list side	28.50	<b>Mustard Seed-Crusted Twin Lamb Chops*</b> mashed potatoes, choice of one crop list side	33.50
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Served with mashed potatoes or fries and choice of one crop list side.  
add: shrimp +10.99, scallops\* +12.99, crab cake +14.99

**Herb-Crusted Prime Rib\***  
10 oz • 37.50  
au jus, horseradish cream  
available after 5pm

<b>Ribeye*</b>	10 oz • 36.50
<b>Aged NY Strip*</b>	12 oz • 37.50
<b>Filet*</b>	8 oz • 42.50

## SEASONAL CROP LIST SIDES

<b>Cauliflower, Butternut Squash &amp; Farro Salad</b> celery root, kale, cranberry, blueberry, pumpkin & sunflower seeds, farmers herbs, maple dijon	<b>Roasted Autumn Vegetables</b> carrots, parsnips, turnips, butternut squash, brussels sprouts, mulled local apple cider glaze	<b>Lemon Garlic Roasted Broccoli</b> toasted almond, pecorino romano
<b>Roasted Maple Brussels Sprouts &amp; White Cabbage</b> red onion, maple butter	<b>Roasted Red Beets &amp; Ricotta</b> fresh dill, capers, lemon oil	<b>Mashed Sweet Potatoes &amp; Toasted Fluff</b> dry-roasted corn & brown sugar crumble

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.