

STARTERS

HANDMADE DUMPLINGS

Kung Pao Chicken Dumplings	8.50
Pork Dumplings	8.50
Shrimp Dumplings	9.50

BREAD BITES



Coupla' Buttermilk Biscuits cultured butter, house jam	6.50
Our Bread & Butter rustic white boule	8.50
Parmesan Garlic Knots roasted tomato-basil chutney, whipped ricotta	9.50

Whirley Pop Kettle Corn	8.50	Spinach Dip	15.50
Skillet Cornbread ND honey butter, J.Q. Dickinson salt	11.50	Meatballs beef & pork meatballs, red sauce	15.50
Crispy Vegetables lightly fried, sesame-soy dipping sauce	12.50	Sticky Pork Riblets wok-fried, sweet sauce	16.50
Thick-Cut Onion Rings	13.50	Ahi Tuna Bites*	16.50
Glazed Bacon Lollis	13.50	Baby Cheeseburgers* choose: 3 or 6, served with fries	16.50 • 21.50
Fried Green Tomatoes	13.50	Hot Crab & Artichoke Dip	17.50
Chips & Dips guacamole, salsa, pimento cheese	13.50	Shrimp Cocktail	19.50
Garlic Black Pepper Wings	15.50	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

WELLNESS CHARGE

We believe hospitality begins with a healthy team and a stable, equitable work environment. To ensure both, a 5% surcharge is added to all dine-in checks that supports free mental health resources for our teams and their families, access to health insurance, paid sick leave, and increased operating costs. It is not a gratuity. Our goal is to be transparent while maintaining the value and standards our guests have come to know and love. We appreciate your support and kindness. If you would prefer, we will remove the charge upon request.

SOUPS & SALADS

add: herb chicken +7.50, fried chicken +7.50, steak* +9.50, salmon* +9.50, tuna* +9.50, shrimp +9.50, scallops* +11.50

SOUPS & SMALL SALADS

Today's Soup	9.50	Apple & Danish Blue romaine, shaved celery, roasted tomato	13.50
Roasted Tomato Soup	9.50	Purple & Black Kale hazelnut, date, radish, pecorino romano, lemon vinaigrette	13.50
Farmers Salad* mixed lettuce, avocado, date, tomato, grape, almond, parmesan, olive, champagne & sherry vinaigrettes	13.50	Italian Sunday mixed lettuce, cucumber, radish, roasted tomato, pickled peppers, fennel, red onion, aged provolone, parmesan, red wine vinaigrette	13.50
Caesar Salad little gem lettuce, parmigiano reggiano, pecorino romano, biscuit & cornbread croutons	13.50	Drag Through the Garden mixed lettuce, tomato, green bean, carrot, radish, bell pepper, fennel, cucumber, lemon vinaigrette	13.50
General's House mixed lettuce, radicchio, radish, parmesan, truffle vinaigrette	13.50		

ENTRÉE SALADS

Good All Green mixed lettuce, broccoli, green bean, green apple, avocado, feta, toasted seeds, lemon & garlic herb vinaigrettes	17.50	Spicy Ahi Tuna Poke* napa cabbage, avocado, bell pepper, onion, cilantro, basil, mint, sesame vinaigrette	23.50
Chinese Fried Chicken mixed lettuce, napa cabbage, wontons, peanut noodles, mint, sesame vinaigrette	18.50	Seared Scallops & Shrimp mixed lettuce, roasted sweet potato, farro, wheat berry, sweet & sour tomato vinaigrette	25.50
Southern Fried Chicken* mixed lettuce, bacon, cheddar, avocado, tomato, onion, buttermilk ranch dressing with honey mustard drizzle	20.50	Louie Cobb choose: shrimp, crab +2, or combo +7 romaine, avocado, tomato, egg, danish blue cheese, green onion, lemon vinaigrette	26.50

CHINATOWN FAVORITES 壽麵

HAND-PULLED NOODLES

Beef & Pork Meatballs mushroom, oyster sauce, chili, broth	18.50
Curry Chicken bean sprouts, basil, green onion, lime	19.50
Signature Cumin Lamb cabbage, bean sprouts, sichuan peppercorn, spicy chili oil	20.50
Spicy Dan Dan Beef & Pork bean sprouts, cucumber, sichuan peppercorn	20.50
Drunken Beef & Chicken mushroom, bok choy, napa cabbage, bean sprouts, sesame seed	20.50

TAKE OUT STYLE

Cashew Fried Rice choose: chicken & beef or vegetable	17.50
Chinese Fried Chicken bok choy, cashew fried rice	21.50
Twice-Cooked Beef broccoli, cashew fried rice	21.50
Chinese Riblets bok choy, cashew fried rice	23.50
Chinese Fried Chicken & Chinese Riblets fries, coleslaw	26.50

CHICKEN

Humanely raised on independently-owned American family farms with an all-vegetarian diet and no antibiotics ever.



Fried Chicken choose: southern or spicy buttermilk biscuit, mashed potatoes, braised collard greens & cabbage, white gravy	21.50	Fried Chicken & Waffle choose: southern or spicy seven cheese macaroni, green beans, white gravy, maple syrup swap your waffle for a donut +1	21.50
Hot Honey Fried Chicken parmesan grits, green beans, sweet & sour tomatoes	21.50	Spatchcock Chicken mashed potatoes, green beans choose: peruvian spiced, honey thyme, or maple mustard	21.50
Big Crispy Tenders street corn, thick-cut onion rings	21.50		

WINTER STEWS

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

Beef Burgoo potatoes, Founding Spirits Bourbon	17.50	Pork & Lentil cilantro, lime, avocado salad, poached egg	17.50
Sirloin Chili American lager, onion, kidney beans	17.50	New Brunswick rotisserie chicken, lima beans, chickpeas, barley	17.50

PASTA & PARMS

Linguine Pomodoro add: shrimp +9.50	18.50	Southern Carbonara Linguine	19.50
Spaghetti Squash Marinara	18.50	Sausage Mushroom Ricotta Gnocchi	23.50
Ricotta Gnocchi Pomodoro	18.50	Chicken Bolognese Linguine	23.50
Pappardelle Bolognese	18.50	Founding Spirits Vodka Pesto Shrimp Linguine	26.50
Seven Cheese Macaroni	19.50		

HANDMADE RAVIOLI

Butternut Squash brown butter sage sauce	18.50
Cheese tomato butter sauce, roasted cherry tomatoes	19.50
Crab lemon butter sauce, balsamic drizzle	33.50

PARMS

Chicken Milanese sautéed spinach	19.50
Chicken Parm sautéed broccoli	23.50
Eggplant Parm sautéed broccoli	23.50

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

Fish, Chips & Beer short white beer	21.99
Cracker-Crusted Shrimp fries, coleslaw, cornbread	23.99
Shrimp Scampi ricotta gnocchi, spinach, grilled ciabatta	23.99
Simple Style Seared Tuna sautéed broccoli, choice of one crop list side	23.99
Fishers Fry Combo shrimp, white fish, crab cake, fries, coleslaw add: big crispy chicken tenders +7.50	27.99
Classic Cioppino tomato broth, crab, mussels, clams, scallops, white fish, shrimp, rustic white boule	28.99
Glazed Cedar Plank Salmon* mashed potatoes, green beans	29.99
Mid-Atlantic Scallops* herb meunière, parmesan risotto, crispy brussels sprouts	29.99
Crab Cakes fries, coleslaw	33.99

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	24.99	Mustard Seed-Crusted Twin Lamb Chops* mashed potatoes, choice of one crop list side	30.99
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Served with mashed potatoes or fries and choice of one crop list side.
add: shrimp +9.50, scallops*+11.50, crab cake +13.50

Herb-Crusted Prime Rib*
10 oz • 29.99
au jus, horseradish cream
available after 5pm

Ribeye* 10 oz • 31.99
Aged NY Strip* 12 oz • 32.99
Filet* 8 oz • 38.99

WINTER CROP LIST SIDES

serves 2

Lentils, Roasted Turnips & Celery Root chimichurri, onion, red pepper, toasted almond & hazelnut, dried cranberries	9.99	Braised Collard Greens & Cabbage chili flakes, onion	9.99	Bacon Mushroom Tart onion, gruyere	11.99
Sweet Potato pecan fig butter	9.99	Spiced Braised Red Cabbage cherries, clove, coriander, onion, sesame seeds	9.99	Hot Honey Roasted Rutabaga rosemary, sage	11.99

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.