

BREAKFAST BREAD BITES

Coupla' Buttermilk Biscuits butter, seasonal house jam	6.99	Our Peanut Butter Banana Toast house-ground peanut butter, our marshmallow fluff, chocolate chips, honey-roasted peanuts	10.99
Cinnamon Roll Skillet served hot with cream cheese icing	9.99		
Blueberry Muffin crunchy cinnamon sugar streusel			
ONE 3.99 SIX 20 TWELVE 38			

BREAKFAST SWEETS

FRENCH TOAST

Classic Brioche French Toast choose topping +3 strawberries & cream, Maine blueberry compote	13.99
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FARMHOUSE WAFFLES

Original	12.99
Strawberries & Cream	14.99

BUTTERMILK PANCAKES

Original	13.99
Chocolate Chip	14.99
Maine Blueberry	15.99

We serve 100% Grade A Maple Syrup from our partnership with Cornell University's Maple Program in the Adirondacks of upstate New York.

STARTERS

BREAD BITES

Prosciutto Fig Farm Bread mascarpone, balsamic glaze	7.99
Brie Apple Farm Bread onion preserves	7.99
Skillet Cornbread & Honey Butter	9.99

DIPS & SPREADS

Hummus & Warm Flatbread feta, sweet & sour tomatoes, sesame seeds	12.50
Corn Tortilla Chips & Dips guacamole, salsa, pimento cheese	13.50
Spinach Dip & Corn Tortilla Chips	15.50
Crab Artichoke Dip & Warm Flatbread	17.50

Whirley Pop Kettle Corn	8.50
Devil-ish Eggs choose: classic or bacon	12.50
Fried Green Tomatoes herb goat cheese, green goddess	13.50
Thick-Cut Onion Rings mustard seed ketchup, sour cream & onion dip	13.50
Balsamic Bacon Blue Dates	13.50
Cinnamon Sugar Bacon Lollis	13.50
Garlic Black Pepper Wings	15.50
Baby Smash Cheeseburgers* griddled onion, Louie, tartar	16.50

SOUP & SALADS

add: falafel +6.50, rotisserie chicken +8.50, fried chicken tenders +8.50, steak* +10.50, salmon* +10.50, seared ahi tuna* +10.50, shrimp +10.50, scallops* +12.50

SOUP & SMALL SALADS

Chicken Noodle Soup & Biscuit	9.50
Farmers Salad* mixed lettuce, avocado, date, tomato, grape, almond, aged provolone, olive, biscuit & cornbread croutons, champagne & sherry vinaigrettes	14.50
Little Gem Caesar parmesan, pecorino romano, biscuit & cornbread croutons	14.50
Purple & Black Kale hazelnut, pecorino romano, lemon vinaigrette	14.50

ENTRÉE SALADS

Good All Green broccoli, green bean, avocado, feta, toasted seeds, lemon & garlic herb vinaigrettes	18.50
Hand-Pulled Chilled Chicken* avocado, golden beet, tomato, almond, blueberry, champagne & sherry vinaigrettes, grilled cranberry orange bread	19.50
Fried Chicken & Roasted Corn avocado, pickled red onion, mango, cotija, cornbread croutons, simple vinaigrette, chipotle drizzle	21.50
Spicy Ahi Tuna & Avocado Poke* napa cabbage, crispy wontons, sesame seeds, simple vinaigrette	24.50

BURGERS

House-ground, hand-formed burger patties.
choose: fries, coleslaw, crop list side, or thick-cut onion rings

Falafel Cheese "Burger" pepperjack, pickled red onion, tartar	15.50	Goat Cheese Burger* balsamic onion, lemon aioli	19.50
Cheeseburger* American cheese, Louie add: avocado +\$1, bacon +\$2, chili +\$2	17.50	Pub Bacon Cheeseburger* griddled muenster & onion, pickled peppers, spicy pub sauce	19.50
Double Smash Cheeseburger* griddled onion, Louie, tartar	19.50	Blue Cheese Bacon Burger* balsamic onion, lemon aioli	19.50

SANDWICHES

All bread is mixed, shaped, and baked in our bakery.
choose: fries, coleslaw, crop list side, or thick-cut onion rings

Egg Salad brioche, lemon aioli	12.50	Fried Crab Cake Sandwich brioche, Louie, tartar	18.50
Chicken Salad Sandwich cranberry orange bread, lemon aioli	17.50	Roasted Veggie, Avocado & Brie apple walnut raisin bread, Louie	18.50
Roasted Turkey BLT & Avocado sourdough, lemon aioli	17.50	Bucky's Hot Fried Chicken brioche, muenster, coleslaw	19.50
Grilled Cheese & Tomato Soup multigrain, cheddar, muenster, gruyère	17.50		

PREMIUM SEAFOOD

Sustainably wild-caught or sustainably farmed. Traceable.

Fish, Chips & Slaw	23.99	Crab Cakes, Fries & Slaw lemon butter sauce	36.99
Cracker-Crusted Shrimp fries, coleslaw, cornbread	25.99		
Founding Spirits Tequila Lime Grilled Shrimp one dozen shrimp, jambalaya rice, escabeche salad, baguette	32.99		
Glazed Cedar Plank Salmon* mashed potatoes, green beans	33.99		

FRESH SEASONAL CATCH

Simple Style	MKT
blistered tomatoes, lemon oil, parsley, chives, lemon, two crop list sides	

EGGS

sides: hash browns, cheesy cheddar grits, farmers salad*, fresh fruit
breads: english muffin, multigrain, buttermilk biscuit

FOUNDING FARMERS BREAKFAST

choice of one side, choice of bread

Bacon & Eggs	15.99
Sausage & Eggs choose: pork or chicken apple	15.99
Ham & Eggs	15.99
Steak & Eggs*	20.99

BENEDICTS*

house-made english muffin, choice of one side

Traditional Ham	17.99
Artichoke Florentine	17.99
Crab Cake	23.99

POACHED EGG HASHES*

choice of bread

Beef Brisket bell pepper, onion, creole mustard hollandaise	18.99
Goat Cheese & Beet bell pepper, onion, hollandaise	18.99

PAN SCRAMBLES

choice of one side, choice of bread

Roasted Vegetable egg whites, cheddar, squash, carrots, broccoli, bell pepper, spinach, onion	16.99
Spinach, Mushroom & Onion white cheddar	18.99
Chef Joe's Original chicken apple sausage, ground beef, hash browns, spinach	18.99
Southwestern chilies, onions, pepper jack, cotija cheese, cilantro, farmers salsa, corn chips	18.99

FARMHOUSE FAVORITES

Breakfast Street Tacos scrambled eggs, applewood smoked bacon, cotija cheese, cilantro, Bucky's hot sauce, served with hash browns & farmers salsa	15.99
Breakfast Chicken & Waffles scrambled eggs, white gravy	18.99

FARMHOUSE SUSHI & CEVICHE

Mini Spicy Tuna Wontons*	16.50
Spicy Tuna Crispy Rice Bites* togarashi mayo, serrano	17.50

ROLLS

Pimento Garden <i>soy paper</i>	15.50
California Old Bay Lump Crab crispy leeks	17.50
Spicy Serrano Tuna & Cucumber*	17.50
Toasted Coconut Shrimp <i>soy paper</i>	17.50
Tuna, Avocado & Jicama*	17.50
Shrimp, Avocado & Macadamia	17.50
Crunchy Shrimp, Avocado & Cucumber	17.50

WONTON TACOS

Spicy Tuna*	12.50
Old Bay Crab	12.50
Roasted Eggplant & Shiitake	12.50

CEVICHE

crispy wontons, corn tortilla chips, grilled ciabatta

Tuna, Serrano & Capers*	18.50
Tuna, Avocado & Cucumber Poke*	18.50
Shrimp, Serrano, Mango & Coconut	18.50
Bloody Mary Shrimp & Serrano	18.50

SIGNATURES

Yankee Pot Roast mashed potatoes	24.50	Shrimp & Parmesan Grits andouille, bacon, tomato	25.50
Meatloaf & White Gravy mashed potatoes, green beans, au jus	25.50	Farmers Jambalaya rotisserie chicken, Founding Spirits tequila shrimp, andouille, pickled peppers	28.99

CHICKEN

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

OUR ROTISSERIE

Marinated, perfectly seasoned & slow roasted to tender golden brown.

Half Chicken & Mashed Potatoes one crop list side, chicken jus	21.50
Half Chicken & Enchiladas escabeche & avocado salads, cotija	23.50

OUR FRIED CHICKEN

choose: southern or spicy

Fried Chicken & Biscuit mashed potatoes, collard greens & cabbage	24.50
Fried Chicken & Waffle seven cheese macaroni, green beans <i>swap your waffle for a donut</i>	24.50

HANDMADE PASTA

Linguine Pomodoro add: shrimp+\$10.50	19.50	Southern Carbonara Linguine	20.50
Spaghetti Squash Marinara	19.50	Sausage, Mushroom & Amaretto Cream Ricotta Gnocchi	24.50
Ricotta Gnocchi Pomodoro basil, fresh mozzarella	19.50	Chicken Bolognese Linguine	24.50
Pappardelle Bolognese	19.50	Shrimp & Walnut-Pesto Linguine	27.50
Seven Cheese Macaroni	20.50		

FROM THE GRILL

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

Steak Frites* bernaise aioli, crop list side	27.99	Chimichurri Skirt Steak & Chicken Enchiladas* escabeche & avocado salads, cotija	28.99
Beef Tenderloin Tips Au Poivre* mashed potatoes, glazed roasted carrots, mushroom caps, baguette	27.99	BBQ Pork Ribs fries, green beans, coleslaw	29.99

SEASONAL CROP LIST SIDES

serves 2 • 10.99

Falafel spicy mayo, tartar	Crunchy Broccoli Chopped Salad almond, sunflower seeds, blueberry, maple tahini	Roasted Golden Beets & Radish Medley pistachio, feta, maple tahini
Sautéed Tuscan Kale & Curly Spinach apricot mustard butter	Roasted Jumbo Asparagus	

A 22% gratuity will automatically be applied to parties of 8 or more. DEAR GUESTS WITH ALLERGIES, your safety is paramount. Not all ingredients are listed. Because of our scratch kitchen, we strongly recommend individuals with severe allergies susceptible to cross-contact do not dine in the restaurant as we cannot guarantee your safety. *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.