STARTERS

7.99

BREAD BITES

Parmesan Garlic Knots roasted tomato-basil chutney whipped ricotta **Brick Oven Pretzels**

pimento cheese, BBQ mustard, sour cream & onion dip

Pimento Cheddar Biscuits

made with sushi rice, wrapped with your choice of toasted

nori or sesame soy paper

SUSHI ROLLS

Salmon

Garden

soy paper only

Old Bay Crab

Crunchy Tuna

Spicy Tuna

soy paper only

California

Skillet Cornbread 9.99 ND honey butter, J.Q. Dickinson salt

16.50

16.50

7.99	Thick-Cut Onion Rings	11.99
9.99	Cauliflower Hummus grilled ciabatta, crudité	12.99
	Garlic Black Pepper Wings	13.99
	Virginia Cracker Calamari	15.99
9.99		

SUSHI & CEVICHE*

16.50

16.50

16.50

NIGIRI

2 pieces

Shrimp

Salmon

Tuna

Whirley Pop Kettle Corn

Spinach Dip	12.99
Guacamole	13.99
Baby Cheeseburgers* 14.99 • choose: 3 or 6, served with fries	19.99
Hot Crab & Artichoke Dip	16.99
Spicy Steamed Shrimp	16.99

CEVICHE

served with crispy corn tortillas, fried wontons & grilled ciabatta

Simply Tuna 18.50 green onions, capers, cilantro. serrano chilies, basil, lemon, tamari, sesame oil

Avocado Tuna Poke 18.50 red & green onion, cucumber, basil, cilantro, sambal, lime soy ponzu, sesame oil Mango Coconut Shrimp 18.50 serrano chilis, green & red onion, old bay, cilantro,

ple juice

18.50 & sour tomato, red no chilies, cilantro, r vinaigrette, ponzu

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 ••••

MUSSEL POTS

served with rustic white boule

White Wine & Garlic	20.50
Spicy Provençal	20.50
Coconut Curry & Cucumber	20.50

SOUPS & SALADS

9.50

10.50

10.50

Tuna Tartare 17.50

avocado, red &

tomato, cilantro,

tamari, sesame

green onion,

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

Today's Soup	9.50
New England Clam Chowder	9.50
Bakers Pizza & Salad personal size Margherita pizza, Italian Sunday salad	14.50
Farmers Salad*	14.50

mixed lettuce, avocado, date, tomato, grape, almond, parmesan, olive, champagne & sherry vinaigrettes

Caesar Salad little gem lettuce, parmigiano reggia pecorino romano, biscuit & cornbrea croutons	· ·
Spinach Bacon Blue apple, balsamic onion, egg, crispy shallot, sherry vinaigrette	14.50

Chopped Brussels Sprouts & Blue Cheese romaine, napa cabbage, apple,

cucumber, red onion, wonton

Purple & Black Kale 14.50 hazelnut, date, radish, pecorino

mixed lettuce, tomato, green bean, carrot, radish, bell pepper, fennel, cucumber, lemon vinaigrette

ENTRÉE SALADS

Southern Fried Chicken* 19.50 mixed lettuce, bacon, cheddar, avocado, onion, tomato, buttermilk ranch dressing with honey mustard drizzle

Spicy Ahi Tuna Poke* 24.50 napa cabbage, avocado, bell pepper, onion, cilantro, basil, mint, sesame vinaigrette

Louie Cobb 27.50 choose: shrimp, crab +2, or combo +1 romaine, avocado, tomato, egg, danish blue cheese, green onion, lemon vinaigrette



Humanely raised on independently-owned American family farms

20.50

24.50

19.50



with an all-vegetarian diet and no antibiotics ever

Honey Pot Fried Chicken 24.50 choose: classic honey or hot honey parmesan grits, green beans, sweet & sour tomatoes **Lemon-Herb Brick Chicken** 24.50

green beans, mashed potatoes, citrus-griddled onions

MEATLESS

Spaghetti Squash Marinara

street corn, thick-cut onion rings

seven cheese macaroni, green beans,

Big Crispy Tenders

Fried Chicken & Waffle

choose: southern or spicy

white gravy, maple syrup

Veggie Loaf 23.50 mashed potatoes, roasted brussels sprouts, mushroom gravy

JAMBALAYA

Fried Chicken	24.50	Pulled Pork & Ribs	25.50
choose: honey pot or spicy fried		Seafood	28.50
Blackened Chesapeake Wild Blue Catfish	25.50	mussels, shrimp	20.50

BAKERS PIZZA

Long-proofed 72 hours in our kitchen using flour from North Dakota farmers, our bakers-style pizza dough is handcrafted to create the perfect crispy golden crust with a chewy center.

RED SAUCE

St. Louis Thin Crust

WHITE 16.99

Roasted Brussels Sprouts 18.99

House-ground, hand-formed burger patties. choice of side: chips, fries, coleslaw, or thick-cut onion rings 17.50 **Blue Cheese Balsamic Bacon Burger*** kaiser roll Our Best Veggie Cheeseburger 17.50 "Grilled Cheese" muenster, whole grains, black bean, **Bacon Burger**

sweet potato, beet Avocado Poblano Cheeseburger*

All-American Double

Cheeseburger*

18.50

BURGERS

SANDWICHES

All bread is mixed, shaped, and baked in our bakery. choice of side: chips, fries, coleslaw, or thick-cut onion rings

		J-	
BLT with Roasted	17.50	Spicy Fried Chicken	19.50
Turkey & Avocado lemon aioli, sourdough		Shaved Pastrami Melt	20.50
Seared Ahi Tuna Salad Sandwich*	18.50	Prime Rib Dip* kaiser roll	21.50
Roasted Vegetable, Avocado & Brie apple walnut raisin bread	18.50	Crab Cake Sandwich	22.50
	ТАС	205	

IAGUD

choose your house-made shell: puffy corn, flour tortilla, or sweet corn cake

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Tinga Chicken	16.50	Marinated Steak	18.50		
Fried White Fish	16.50	Pulled Pork	18.50		
Beer-Braised Beef	18.50				

Italian Sunday 14.50

19.50

19.50

romano, lemon vinaigrette Drag Through the Garden 14.50

14.50 mixed lettuce, cucumber, radish, roasted tomato, pickled peppers, fennel, red onion, aged provolone, parmesan, red wine vinaigrette

oil, lime ponzu,	red onion, ol
pistachio, rice crisps	lime, pineapp
	Shrimp spicy sweet & onion, serran citrus ginger

18.50 spicy mayo, ginger scallion soy sauce, hoisin, garlic candied corn, 18.50 citrus 18.50 **Old Bay Crab** 18.50 old bay, ginger scallion sauce, hoisin, garlic candied corn Coconut Shrimp 18.50

Tuna

Salmon

FARMERS PRESSED SUSHI

layered, made with sushi rice & topped

with toasted sesame seed

soy sauce, hoisin, citrus

spicy mayo, ginger scallion



PREMIUM SEAFOOD

Sustainably wild-caught or sustainably farmed. Traceable

24.99

Fish, Chips & Beer	23.99
short white beer Chesapeake Wild Blue Catfish Fry	24.99
fries, coleslaw Cracker-Crusted Shrimp fries, coleslaw, cornbread	25.99
Fishers Fry Combo shrimp, white fish, crab cake, fries, coleslaw	30.99
add: big crispy chicken tenders +8	.50
Daily Fishers Catch	MKT

Blackened Chesapeake Wild Blue Catfish

parmesan grits, green beans, mango pico de gallo, lemon butter

]	Shrimp Scampi	26.99		
spinach, ricotta gnocchi, grilled ciabatt				
	Cioppino shrimp, white fish, mussels, calama grilled ciabatta	26.99 ari,		
	Spaghetti & Littleneck Clams grilled ciabatta	26.99		
	Chowder Linguine shrimp, mussels, calamari, grilled ciabatta	27.99		
	Seared Sushi-Grade Tuna* crispy brussels sprouts, tomatoes, 3-bean salad, lemon	32.99		
	Scallops Meunière* butternut squash risotto	33.99		
	Glazed Cedar Plank Salmon* mashed potatoes, green beans	33.99		
	Crab Cakes fries, coleslaw	36.99		

margnerita			
fresh mozzarella.	tomatoes.	basil	

Crispy Calamari

Americano

mozzarella, ricotta, pepperoni, pancetta, sausage, roasted peppers, onions . . Spic

Spicy Sausage & Peppers	19.99
Classic Pepperoni	19.99

17.99	butternut squash, balsamic	
	Gardeners Campari	18.99
19.99	asiago, goat cheese, pancetta,	
19.99	escarole, peppadew	
10.00	Prosciutto Honey Fig	18.99

FROM THE RANGE

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

BBQ Apricot-Glazed Pork Tenderloin	26.99	Steak & Enchiladas* avocado salad, street corn	28.99
street corn, coleslaw		BBQ Pork Ribs	29.99
Steak Frites* fries, green beans	27.99	fries, green beans, coleslaw	20.00
		es or fries and green beans.	

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	
	1

Ribeye*	10 oz • 35.99
Aged NY Strip*	12 oz • 36.99
Filet*	8 oz • 41.99

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 ma *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.