

STARTERS

BREAD BITES

Parmesan Garlic Knots	7.99
roasted tomato-basil chutney, whipped ricotta	
Brick Oven Pretzels	9.99
pimento cheese, BBQ mustard, sour cream & onion dip	
Pimento Cheddar Biscuits	9.99
Skillet Cornbread	9.99
ND honey butter, J.Q. Dickinson salt	

Whirley Pop Kettle Corn	8.50	Spinach Dip	15.50
Thick-Cut Onion Rings	13.50	Guacamole	15.50
Cauliflower Hummus	13.50	Baby Cheeseburgers*	16.50 • 21.50
grilled ciabatta, crudité		choose: 3 or 6, served with fries	
Garlic Black Pepper Wings	15.50	Hot Crab & Artichoke Dip	17.50
Virginia Cracker Calamari	15.50	Spicy Steamed Shrimp	19.50

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

SUSHI & CEVICHE*

SUSHI ROLLS

made with sushi rice, wrapped with your choice of toasted nori or sesame soy paper

Salmon	16.50
Garden	16.50
soy paper only	
California	18.50
Old Bay Crab	18.50
Crunchy Tuna	18.50
Spicy Tuna	18.50
Coconut Shrimp	18.50
soy paper only	

FARMERS PRESSED SUSHI

layered, made with sushi rice & topped with toasted sesame seeds

Tuna	16.50
spicy mayo, ginger scallion soy sauce, hoisin, citrus	
Salmon	16.50
spicy mayo, ginger scallion soy sauce, hoisin, garlic candied corn, citrus	
Old Bay Crab	16.50
old bay, ginger scallion sauce, hoisin, garlic candied corn	

NIGIRI

2 pieces

Shrimp	9.50
Tuna	10.50
Salmon	10.50

Tuna Tartare 17.50
avocado, red & green onion, tomato, cilantro, tamari, sesame oil, lime ponzu, pistachio, rice crisps

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, lime, pineapple juice	
Shrimp	18.50
spicy sweet & sour tomato, red onion, serrano chilies, cilantro, citrus ginger vinaigrette, ponzu	

MUSSEL POTS

served with rustic white boule

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

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	Caesar Salad	14.50
New England Clam Chowder	9.50	little gem lettuce, parmigiano reggiano, pecorino romano, biscuit & cornbread croutons	
Bakers Pizza & Salad	14.50	Spinach Bacon Blue	14.50
personal size Margherita pizza, Italian Sunday salad		apple, balsamic onion, egg, crispy shallot, sherry vinaigrette	
Farmers Salad*	14.50	Chopped Brussels Sprouts & Blue Cheese	14.50
mixed lettuce, avocado, date, tomato, grape, almond, parmesan, olive, champagne & sherry vinaigrettes		romaine, napa cabbage, apple, cucumber, red onion, wonton	

ENTRÉE SALADS

Purple & Black Kale	14.50	Fried Chicken Salad*	19.50
hazelnut, date, radish, pecorino romano, lemon vinaigrette		mixed lettuce, bacon, cheddar, avocado, onion, tomato, buttermilk ranch dressing with honey mustard drizzle	
Drag Through the Garden	14.50	Spicy Ahi Tuna Poke*	24.50
mixed lettuce, tomato, green bean, carrot, radish, bell pepper, fennel, cucumber, lemon vinaigrette		napa cabbage, avocado, bell pepper, onion, cilantro, basil, mint, sesame vinaigrette	
Italian Sunday	14.50	Louie Cobb	27.50
mixed lettuce, cucumber, radish, roasted tomato, pickled peppers, fennel, red onion, aged provolone, parmesan, red wine vinaigrette		choose: shrimp, crab +2, or combo +7 romaine, avocado, tomato, egg, danish blue cheese, green onion, lemon vinaigrette	



BURGERS

House-ground, hand-formed burger patties. choice of side: chips, fries, coleslaw, or thick-cut onion rings

All-American Double Cheeseburger*	17.50	Blue Cheese Balsamic Bacon Burger*	19.50
Our Best Veggie Cheeseburger	17.50	kaizer roll	
muenster, whole grains, black bean, sweet potato, beet		"Grilled Cheese" Bacon Burger	19.50
Avocado Poblano Cheeseburger*	18.50		

SANDWICHES

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

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

TACOS

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

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



PREMIUM SEAFOOD

Sustainably wild-caught or sustainably farmed. Traceable.

Fish, Chips & Beer	23.99	Shrimp Scampi	26.99
short white beer		spinach, ricotta gnocchi, grilled ciabatta	
Chesapeake Wild Blue Catfish Fry	24.99	Cioppino	26.99
fries, coleslaw		shrimp, white fish, mussels, calamari, grilled ciabatta	
Cracker-Crusted Shrimp	25.99	Spaghetti & Littleneck Clams	26.99
fries, coleslaw, cornbread		grilled ciabatta	
Fishers Fry Combo	30.99	Chowder Linguine	27.99
shrimp, white fish, crab cake, fries, coleslaw		shrimp, mussels, calamari, grilled ciabatta	
add: big crispy chicken tenders +\$8.50		Seared Sushi-Grade Tuna*	32.99
		crispy brussels sprouts, tomatoes, 3-bean salad, lemon	
Daily Fishers Catch	MKT	Scallops Meunière*	33.99
Blackened Chesapeake Wild Blue Catfish	24.99	butternut squash risotto	
parmesan grits, green beans, mango pico de gallo, lemon butter		Glazed Cedar Plank Salmon*	33.99
		mashed potatoes, green beans	
		Crab Cakes	36.99
		fries, coleslaw	

CHICKEN

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



Big Crispy Tenders	20.50	Honey Pot Fried Chicken	24.50
street corn, thick-cut onion rings		choose: classic honey or hot honey parmesan grits, green beans, sweet & sour tomatoes	
Fried Chicken & Waffle	24.50	Lemon-Herb Brick Chicken	24.50
choose: southern or spicy seven cheese macaroni, green beans, white gravy, maple syrup		green beans, mashed potatoes, citrus-griddled onions	

MEATLESS

Spaghetti Squash Marinara	19.50	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	

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		WHITE	
St. Louis Thin Crust	16.99	Roasted Brussels Sprouts	18.99
Margherita	17.99	butternut squash, balsamic	
fresh mozzarella, tomatoes, basil		Gardeners Campari	18.99
Crispy Calamari	19.99	asiago, goat cheese, pancetta, escarole, peppadew	
American	19.99	Prosciutto Honey Fig	18.99
mozzarella, ricotta, pepperoni, pancetta, sausage, roasted peppers, onions			
Spicy Sausage & Peppers	19.99		
Classic Pepperoni	19.99		

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*	28.99
street corn, coleslaw		avocado salad, street corn	
Steak Frites*	27.99	BBQ Pork Ribs	29.99
fries, green beans		fries, green beans, coleslaw	

Served with mashed potatoes 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

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 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.