

# STARTERS

## BREAD BITES

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

<b>Whirley Pop Kettle Corn</b>	7.99
<b>Thick-Cut Onion Rings</b>	11.99
<b>Cauliflower Hummus</b>	12.99
grilled ciabatta, crudité	
<b>Garlic Black Pepper Wings</b>	13.99
<b>Virginia Cracker Calamari</b>	15.99

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

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

## SUSHI & CEVICHE\*

### SUSHI ROLLS

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

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

### FARMERS PRESSED SUSHI

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

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

### NIGIRI

2 pieces

<b>Shrimp</b>	9.50
<b>Tuna</b>	10.50
<b>Salmon</b>	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

<b>Simply Tuna</b>	18.50
green onions, capers, cilantro, serrano chilies, basil, lemon, tamari, sesame oil	
<b>Avocado Tuna Poke</b>	18.50
red & green onion, cucumber, basil, cilantro, sambal, lime soy ponzu, sesame oil	
<b>Mango Coconut Shrimp</b>	18.50
serrano chilis, green & red onion, old bay, cilantro, lime, pineapple juice	
<b>Shrimp</b>	18.50
spicy sweet & sour tomato, red onion, serrano chilies, cilantro, citrus ginger vinaigrette, ponzu	

## MUSSEL POTS

served with rustic white boule

<b>White Wine &amp; Garlic</b>	20.50
<b>Spicy Provençal</b>	20.50
<b>Coconut Curry &amp; Cucumber</b>	20.50

# SOUPS & SALADS

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

<b>Today's Soup</b>	9.50	<b>Caesar Salad</b>	14.50
<b>New England Clam Chowder</b>	9.50	little gem lettuce, parmigiano reggiano, pecorino romano, biscuit & cornbread croutons	
<b>Bakers Slice &amp; Salad</b>	14.50	<b>Spinach Bacon Blue</b>	14.50
margherita pizza, Italian Sunday		apple, balsamic onion, egg, crispy shallot, sherry vinaigrette	
<b>Farmers Salad*</b>	14.50	<b>Chopped Brussels Sprouts &amp; Blue Cheese</b>	14.50
mixed lettuce, avocado, date, tomato, grape, almond, parmesan, olive, champagne & sherry vinaigrettes		romaine, napa cabbage, apple, cucumber, red onion, wonton	

<b>Purple &amp; Black Kale</b>	14.50
hazelnut, date, radish, pecorino romano, lemon vinaigrette	
<b>Drag Through the Garden</b>	14.50
mixed lettuce, tomato, green bean, carrot, radish, bell pepper, fennel, cucumber, lemon vinaigrette	
<b>Italian Sunday</b>	14.50
mixed lettuce, cucumber, radish, roasted tomato, pickled peppers, fennel, red onion, aged provolone, parmesan, red wine vinaigrette	

## ENTRÉE SALADS

<b>Southern Fried Chicken*</b>	19.50
mixed lettuce, bacon, cheddar, avocado, onion, tomato, buttermilk ranch dressing with honey mustard drizzle	
<b>Spicy Ahi Tuna Poke*</b>	24.50
napa cabbage, avocado, bell pepper, onion, cilantro, basil, mint, sesame vinaigrette	
<b>Louie Cobb</b>	27.50
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

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

## CHICKEN

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



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

## SANDWICHES

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

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

## MEATLESS

<b>Spaghetti Squash Marinara</b>	19.50	<b>Veggie Loaf</b>	23.50
		mashed potatoes, roasted brussels sprouts, mushroom gravy	

## JAMBALAYA

<b>Fried Chicken</b>	24.50	<b>Pulled Pork &amp; Ribs</b>	25.50
choose: honey pot or spicy fried		<b>Seafood</b>	28.50
<b>Blackened Chesapeake Wild Blue Catfish</b>	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.

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

## FROM THE RANGE

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

<b>BBQ Apricot-Glazed Pork Tenderloin</b>	26.99	<b>Steak &amp; Enchiladas*</b>	28.99
street corn, coleslaw		avocado salad, street corn	
<b>Steak Frites*</b>	27.99	<b>BBQ Pork Ribs</b>	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

<b>Ribeye*</b>	10 oz • 35.99
<b>Aged NY Strip*</b>	12 oz • 36.99
<b>Filet*</b>	8 oz • 41.99



## PREMIUM SEAFOOD

Sustainably wild-caught or sustainably farmed. Traceable.

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

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.