

STARTERS

BREAD BITES			
Parmesan Garlic Knots	7.99	Whirley Pop Kettle Corn	8.99
roasted tomato-basil chutney, whipped ricotta		Thick-Cut Onion Rings	13.99
		mustard seed ketchup, sour cream & onion dip	
Brick Oven Pretzels	9.99	Cauliflower Hummus	13.99
pimento cheese, BBQ mustard, sour cream & onion dip		grilled ciabatta, crudité	
Pimento Cheddar Biscuits	9.99	Garlic Black Pepper Wings	15.99
Skillet Cornbread & Honey Butter	9.99	Virginia Cracker Calamari	15.99

SUSHI & CEVICHE*

SUSHI ROLLS		FARMERS PRESSED SUSHI		NIGIRI	CEVICHE	
made with sushi rice, wrapped with your choice of toasted nori or sesame soy paper		layered, made with sushi rice & topped with toasted sesame seeds		2 pieces	served with crispy corn tortillas, fried wontons & grilled ciabatta	
Garden	15.50	Tuna	17.50	Shrimp	9.50	
soy paper only		spicy mayo, ginger scallion soy sauce, hoisin, citrus		Tuna	10.50	
Salmon	17.50	Salmon	17.50	Salmon	10.50	
California	17.50	spicy mayo, ginger scallion soy sauce, hoisin, garlic candied corn, citrus		Tuna Tartare 17.99 avocado, red & green onion, tomato, cilantro, tamari, sesame oil, lime ponzu, pistachio, rice crisps	Tuna, Serrano & Capers	18.50
Old Bay Crab	17.50				Tuna, Avocado & Cucumber Poke	18.50
Crunchy Tuna	17.50				Shrimp, Serrano, Mango & Coconut	18.50
Spicy Tuna	17.50				Spicy Tomato & Ponzu Shrimp	18.50
Coconut Shrimp	17.50	Old Bay Crab	17.50			
soy paper only		old bay, ginger scallion sauce, hoisin, garlic candied corn				

DC OPERATIONAL SURCHARGE

Due to DC’s legislated labor cost increases (Initiative 82), we’ve added a 5% surcharge on all dine-in checks. This is not a gratuity. We appreciate your understanding & support.

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	21.99
Spicy Provençal	21.99
Coconut Curry & Cucumber	21.99

SOUPS & SALADS

add: herb chicken +8.99, fried chicken tenders +8.99, steak* +10.99, salmon* +10.99, seared ahi tuna* +10.99, shrimp +10.99, scallops* +12.99

SOUPS & SMALL SALADS		ENTRÉE SALADS	
Today’s Soup	9.99	Purple & Black Kale	14.99
New England Clam Chowder	9.99	hazelnut, date, radish, pecorino romano, lemon vinaigrette	
Bakers Pizza & Salad	14.99	Drag Through the Garden	14.99
personal size margherita pizza, italian marinated tomato & aged provolone salad		tomato, green bean, carrot, radish, bell pepper, fennel, cucumber, lemon vinaigrette	
Farmers Salad*	14.99	Italian Marinated Tomato & Aged Provolone	14.99
avocado, date, tomato, grape, almond, parmesan, olive, champagne & sherry vinaigrettes		cucumber, radish, pickled peppers, fennel, red onion, red wine vinaigrette	
Little Gem Caesar*	14.99	Fried Chicken Salad*	19.99
parmesan, pecorino romano, biscuit & cornbread croutons		bacon, cheddar, avocado, onion, tomato, buttermilk ranch dressing with honey mustard drizzle	
Spinach Bacon Blue	14.99	Spicy Ahi Tuna & Avocado Poke* 24.99	
apple, balsamic onion, egg, crispy shallot, sherry vinaigrette		napa cabbage, bell pepper, onion, cilantro, crispy wontons, sesame seeds, simple vinaigrette	
Chopped Brussels Sprouts & Blue Cheese	14.99	Louie Cobb	27.99
romaine, napa cabbage, apple, cucumber, red onion, wonton		choose: shrimp, crab +2, or combo +1 avocado, egg, blue cheese, tomato, green onion, lemon vinaigrette	



BURGERS

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

All-American Double Cheeseburger*	17.99	Avocado Poblano Cheeseburger*	18.99
Our Best Veggie Cheeseburger	17.99	Blue Cheese Bacon Burger*	19.99
muenster, whole grains, black bean, sweet potato, beet		balsamic onion, lemon aioli	
		“Grilled Cheese” Bacon Burger	19.99

SANDWICHES

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

Roasted Turkey BLT & Avocado	17.99	Shaved Pastrami Melt	20.99
sourdough, lemon aioli		Prime Rib Dip*	21.99
Seared Ahi Tuna Salad Sandwich*	18.99	kaiser roll, gruyère, griddled onion, mayo, au jus	
Roasted Veggie, Avocado & Brie	18.99	Fried Crab Cake Sandwich	22.99
apple walnut raisin bread, Louie		brioche, Louie, tartar	
Bucky’s Hot Fried Chicken	19.99		
brioche, muenster, coleslaw			

TACOS

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

Tinga Chicken	16.99	Marinated Steak	18.99
Fried White Fish	16.99	Pulled Pork	18.99
Beer-Braised Beef	18.99		



PREMIUM SEAFOOD

Sustainably wild-caught or sustainably farmed. Traceable.

Fish, Chips & Slaw	24.50	Shrimp Scampi	27.50
Chesapeake Wild Blue Catfish Fry		spinach, ricotta gnocchi, grilled ciabatta	
fries, coleslaw		Cioppino	27.50
		shrimp, white fish, mussels, calamari, grilled ciabatta	
Cracker-Crusted Shrimp	26.50	Spaghetti & Littleneck Clams	27.50
fries, coleslaw, cornbread		grilled ciabatta	
Fishers Fry Combo	31.50	Chowder Linguine	28.50
shrimp, white fish, crab cake, fries, coleslaw		shrimp, mussels, calamari, grilled ciabatta	
add: big crispy chicken tenders +8.99		Seared Sushi-Grade Tuna*	33.50
		crispy brussels sprouts, tomatoes, 3-bean salad, lemon	
Daily Fishers Catch	MKT	Scallops Meunière*	34.50
		butternut squash risotto	
Blackened Chesapeake Wild Blue Catfish	25.50	Glazed Cedar Plank Salmon*	34.50
cheesy cheddar grits, green beans, mango pico de gallo, lemon butter		mashed potatoes, green beans	
		Crab Cakes, Fries & Slaw	37.50
		lemon butter sauce	

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.

CHICKEN

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



Big Crispy Tenders	20.99	Honey Pot Fried Chicken	24.99
street corn, thick-cut onion rings		choose: classic honey or hot honey cheesy cheddar grits, green beans, marinated tomatoes	
Fried Chicken & Waffle	24.99	Lemon-Herb Brick Chicken	24.99
choose: southern or spicy seven cheese macaroni, green beans, maple syrup		green beans, mashed potatoes, citrus-griddled onions	

MEATLESS

Spaghetti Squash Marinara	19.99	Veggie Loaf	23.99
		mashed potatoes, roasted brussels sprouts, mushroom gravy	

JAMBALAYA

Fried Chicken	24.99	Pulled Pork & Ribs	25.99
choose: honey pot or spicy fried		Seafood	
Blackened Chesapeake Wild Blue Catfish	25.99	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	17.50	Roasted Brussels Sprouts	19.50
Margherita	18.50	butternut squash, balsamic	
fresh mozzarella, tomatoes, basil		Gardeners Campari	19.50
Crispy Calamari	20.50	asiago, goat cheese, pancetta, escarole, peppadew	
American	20.50	Prosciutto Honey Fig	19.50
mozzarella, ricotta, pepperoni, sausage, roasted peppers, onions			
Spicy Sausage & Peppers	20.50		
Classic Pepperoni	20.50		

FROM THE RANGE

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

fries, coleslaw, cornbread		grilled ciabatta		BBQ Apricot-Glazed Pork Tenderloin	27.50	Chimichurri Skirt Steak & Chicken Enchiladas*	29.50
Fishers Fry Combo	31.50	Chowder Linguine	28.50	street corn, coleslaw		street corn, guacamole, cotija	
shrimp, white fish, crab cake, fries, coleslaw		shrimp, mussels, calamari, grilled ciabatta		Steak Frites*	28.50	BBQ Pork Ribs	30.50
add: big crispy chicken tenders +8.99		Seared Sushi-Grade Tuna*	33.50	fries, green beans		fries, green beans, coleslaw	
		crispy brussels sprouts, tomatoes, 3-bean salad, lemon					
Daily Fishers Catch	MKT	Scallops Meunière*	34.50	Served with mashed potatoes or fries and green beans. add: shrimp +10.99, scallops*+12.99, crab cake +14.99			

Herb-Crusted Prime Rib*

10 oz • 37.50

au jus, horseradish cream

available after 5pm

Ribeye*	12 oz • 36.50
Aged NY Strip*	10 oz • 37.50
Filet*	8 oz • 42.50