

STARTERS

BREAD BITES		
Coupla' Buttermilk Biscuits	6.99	
butter, seasonal house jam		
Prosciutto Fig Farm Bread	7.99	
mascarpone, balsamic glaze		
Brie Apple Farm Bread	7.99	
onion preserves		
Skillet Cornbread & Honey Butter	9.99	
DIPS & SPREADS		
Hummus & Warm Flatbread	12.50	
feta, sweet & sour tomatoes, sesame seeds		
Corn Tortilla Chips & Dips	13.50	
guacamole, salsa, pimento cheese		
Spinach Dip & Corn Tortilla Chips	15.50	
Crab Artichoke Dip & Warm Flatbread	17.50	
Whirley Pop Kettle Corn	8.50	
Devil-ish Eggs	12.50	
choose: classic or bacon		
Balsamic Bacon Blue Dates	13.50	
Fried Green Tomatoes	13.50	
herb goat cheese, green goddess		
Thick-Cut Onion Rings	13.50	
mustard seed ketchup, sour cream & onion dip		
Cinnamon Sugar Bacon Lollis	13.50	
Garlic Black Pepper Wings	15.50	
Baby Smash Cheeseburgers*	16.50	
griddled onion, Louie, tartar		

FARMHOUSE SUSHI & CEVICHE

Mini Spicy Tuna Wontons*			16.50
Spicy Tuna Crispy Rice Bites*			17.50
togarashi mayo, serrano			
ROLLS			
Pimento Garden	soy paper	15.50	
California Old Bay Lump Crab	17.50		
crispy leeks			
Spicy Serrano Tuna & Cucumber*	17.50		
togarashi spice			
Toasted Coconut Shrimp	soy paper	17.50	
macadamia, avocado, red pepper			
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		
CEVICHEs			
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		



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	Little Gem Caesar*	14.50
		parmesan, pecorino romano, biscuit & cornbread croutons	
Farmers Salad*		Purple & Black Kale	14.50
mixed lettuce, avocado, date, tomato, grape, almond, aged provolone, olive, biscuit & cornbread croutons, champagne & sherry vinaigrettes		hazelnut, pecorino romano, lemon vinaigrette	
Spinach Bacon Blue*		Italian Sunday	14.50
egg, crispy leeks, champagne & sherry vinaigrettes		roasted tomato, pickled peppers, red onion, aged provolone, red wine vinaigrette	



BURGERS

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

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

SANDWICHES

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

Egg Salad	12.50	Roasted Veggie, Avocado & Brie	18.50
brioche, lemon aioli		apple walnut raisin bread, Louie	
Chicken Salad Sandwich	17.50	Bucky's Hot Fried Chicken	19.50
cranberry orange bread, lemon aioli		brioche, muenster, coleslaw	
Roasted Turkey BLT & Avocado	17.50	Texas BBQ Brisket	20.50
sourdough, lemon aioli		brioche, muenster, cheddar, coleslaw, griddled onion, yellow mustard, Joe's BBQ	
Grilled Cheese & Tomato Soup	17.50	Prime Rib Dip*	21.50
multigrain, cheddar, muenster, gruyère		kaiser roll, gruyère, griddled onion, mayo, au jus	
Fried Crab Cake Sandwich	18.50		
brioche, Louie, tartar			

HANDMADE PASTA

Linguine Pomodoro	19.50	Cheese Ravioli & Roasted Tomato Cream	20.50
add: shrimp+\$10.50			
Ricotta Gnocchi Pomodoro	19.50	Lemon Parmesan Shrimp Capellini	24.50
basil, stracciatella cheese			
Pappardelle Bolognese	19.50	Sausage, Mushroom & Amaretto Cream Ricotta Gnocchi	24.50
Butternut Squash & Mascarpone Ravioli	19.50	Shrimp & Walnut-Pesto Linguine	27.50
sage brown butter			
Seven Cheese Macaroni	20.50	Old Bay Crab Ravioli	35.50
		lemon butter sauce, balsamic glaze	
Southern Carbonara Linguine	20.50		



PREMIUM SEAFOOD

Sustainably wild-caught or sustainably farmed. Traceable.

FRESH SEASONAL CATCH		MKT
Simple Style		
blistered tomatoes, lemon, fresh herbs, two crop list sides		
Lemon Butter		
warm spaghetti squash, stracciatella cheese, balsamic glaze, sweet & sour tomatoes, chives		
Pan-Seared Panzanella		
heirloom, campari & yoom tomato medley, red onion, capers, pepperoncini, sourdough croutons, pesto drizzle & balsamic glaze		
Blackened		
house-made crab ravioli, sweet potato peach puree, old bay maple butter, chives		
Parmesan Rosemary-Crusted		
warm summer squash & white bean salad, pistachio pesto butter		
Fish, Chips & Slaw	23.99	
Cracker-Crusted Shrimp	25.99	
fries, coleslaw, cornbread		
Fishers Fry Combo	30.99	
shrimp, white fish, crab cake, fries, coleslaw		
Founding Spirits Tequila Lime Grilled Shrimp	32.99	
one dozen shrimp, jambalaya rice, escabeche salad, baguette		
Glazed Cedar Plank Salmon*	33.99	
mashed potatoes, green beans		
Scallops Meunière*	33.99	
butternut squash, pea & parmesan risotto		
Crab Cakes, Fries & Slaw	36.99	
lemon butter sauce		

FARMHOUSE SUSHI & CEVICHE

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togarashi mayo, serrano	

ROLLS		
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crispy leeks		
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Shrimp, Avocado & Macadamia	17.50	
Crunchy Shrimp, Avocado & Cucumber	17.50	

ENTRÉE SALADS

Good All Green	18.50	Warm Rotisserie Chicken & Herbs*	22.50
broccoli, green bean, avocado, feta, toasted seeds, lemon & garlic herb vinaigrettes		bacon, pickled red onion, roasted corn, fig, feta, hazelnut, blueberry muffin croutons, lemon, simple & champagne vinaigrettes	
Hand-Pulled Chilled Chicken*	19.50	Spicy Ahi Tuna & Avocado Poke*	24.50
avocado, golden beet, tomato, almond, blueberry, champagne & sherry vinaigrettes, grilled cranberry orange bread		napa cabbage, crispy wontons, sesame seeds, simple vinaigrette	
Fried Chicken & Roasted Corn	21.50	Louie Cobb	27.50
pickled red onion, mango, cotija, cornbread croutons, simple vinaigrette, chipotle drizzle		choose: shrimp, crab +2, or combo +1 avocado, egg, blue cheese, golden beet, tomato, green onion, lemon vinaigrette	

SIGNATURES

Crop List Platter	19.50	Chicken Fried Steak & Waffle	26.50
three crop list sides		seven cheese macaroni, green beans, white gravy	
Yankee Pot Roast	24.50	Farmers Platter	27.50
mashed potatoes		fried chicken, BBQ pork ribs, brisket, escabeche salad, coleslaw	
Shrimp & Parmesan Grits	25.50	Farmers Jambalaya	28.50
andouille, bacon, tomato		rotisserie chicken, Founding Spirits tequila shrimp, andouille, pickled peppers	
Meatloaf & White Gravy	25.50		
mashed potatoes, green beans, au jus			

CHICKEN

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



Big Crispy Tenders	20.50	Chicken Parm & Sautéed Broccoli	23.50
escabeche salad, thick-cut onion rings, Bucky's hot sauce, mustard seed ketchup, blue cheese dressing			
Chicken Pot Pie	22.50	Chicken Milanese	24.50
chicken jus		sautéed spinach, lemon butter sauce	
OUR ROTISSERIE		OUR FRIED CHICKEN	
Marinated, perfectly seasoned & slow roasted to tender golden brown.		choose: southern or spicy	
Half Chicken & Mashed Potatoes	21.50	Fried Chicken & Biscuit	24.50
one crop list side, chicken jus		mashed potatoes, collard greens & cabbage	
Half Chicken & Enchiladas	23.50	Fried Chicken & Waffle	24.50
escabeche & avocado salads, cotija		seven cheese macaroni, green beans	
		<i>swap your waffle for a donut</i>	

FROM THE GRILL

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

Steak Frites*	27.99	Twin Pork Chops	29.99
bernaise aioli, one crop list side		two 8 oz pork chops, collard greens & cabbage, black beans	
Beef Tenderloin Tips Au Poivre*	27.99	BBQ Pork Ribs	29.99
mashed potatoes, glazed roasted carrots, mushroom caps, baguette		fries, green beans, coleslaw	
Chimichurri Skirt Steak & Chicken Enchiladas*	28.99		
escabeche & avocado salads, cotija			

Served with mashed potatoes and one crop list side.
add: shrimp +10.50, scallops* +12.50, crab cake +14.50

Herb-Crusted Prime Rib*	28.99
10 oz • 36.99	
au jus, horseradish cream available after 5pm	
Skirt Steak	28.99
Ribeye*	12 oz • 35.99
Aged NY Strip*	10 oz • 36.99
Filet*	8 oz • 41.99

SEASONAL CROP LIST SIDES

serves 2 • 10.99		
Warm Summer Squash & White Bean Salad	Roasted Heirloom Carrots	Toasted Garlic Broccolini & Spaghetti Squash Slaw
eggplant, peppers, onion, garlic, fresh herbs, balsamic glaze, parmigiano reggiano		
Corn Pudding	Sugar Snap & Snow Peas	
dried corn & cinnamon brown sugar dusting		
pickled red onion, basil, chives, extra virgin olive oil		
Fried Okra		
spicy mayo, tartar 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.