

BREAKFAST BREAD BITES

Coupla’ Buttermilk Biscuits butter, seasonal house jam	6.99	Our Peanut Butter Banana Toast house-ground peanut butter, our marshmallow fluff, chocolate chips, honey-roasted peanuts	10.99
Cinnamon Roll Skillet served hot with cream cheese icing	9.99		
Blueberry Muffin crunchy cinnamon sugar streusel			
ONE 3.99 SIX 20 TWELVE 38			

BREAKFAST SWEETS

FRENCH TOAST		BUTTERMILK PANCAKES	
Classic Brioche French Toast choose topping +3 strawberries & cream, Maine blueberry compote	13.99	Original Chocolate Chip Maine Blueberry	13.99 14.99 15.99
FARMHOUSE WAFFLES			
Original Strawberries & Cream	12.99 14.99		

We serve 100% Grade A Maple Syrup from our partnership with Cornell University’s Maple Program in the Adirondacks of upstate New York.

STARTERS

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

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 +70.50, scallops* +12.50

SOUP & SMALL SALADS		ENTRÉE SALADS	
Chicken Noodle Soup & Biscuit	9.50	Good All Green broccoli, green bean, avocado, feta, toasted seeds, lemon & garlic herb vinaigrettes	18.50
Farmers Salad* mixed lettuce, avocado, date, tomato, grape, almond, aged provolone, olive, biscuit & cornbread croutons, champagne & sherry vinaigrettes	14.50	Hand-Pulled Chilled Chicken* avocado, golden beet, tomato, almond, blueberry, champagne & sherry vinaigrettes, grilled cranberry orange bread	19.50
Little Gem Caesar parmesan, pecorino romano, biscuit & cornbread croutons	14.50	Fried Chicken & Roasted Corn pickled red onion, mango, cotija, cornbread croutons, simple vinaigrette, chipotle drizzle	21.50
Purple & Black Kale hazelnut, pecorino romano, lemon vinaigrette	14.50	Spicy Ahi Tuna & Avocado Poke* napa cabbage, crispy wontons, sesame seeds, simple vinaigrette	24.50

BURGERS

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

Falafel Cheese “Burger” pepperjack, pickled red onion, tartar	15.50	Goat Cheese Burger* balsamic onion, lemon aioli	19.50
Cheeseburger* American cheese, Louie add: avocado +\$1, bacon +\$2, chili +\$2	17.50	Pub Bacon Cheeseburger* griddled muenster & onion, pickled peppers, spicy pub sauce	19.50
Double Smash Cheeseburger* griddled onion, Louie, tartar	19.50	Blue Cheese Bacon Burger* balsamic onion, lemon aioli	19.50

SANDWICHES

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

Egg Salad brioche, lemon aioli	12.50	Fried Crab Cake Sandwich brioche, Louie, tartar	18.50
Chicken Salad Sandwich cranberry orange bread, lemon aioli	17.50	Roasted Veggie, Avocado & Brie apple walnut raisin bread, Louie	18.50
Roasted Turkey BLT & Avocado sourdough, lemon aioli	17.50	Bucky’s Hot Fried Chicken brioche, muenster, coleslaw	19.50
Grilled Cheese & Tomato Soup multigrain, cheddar, muenster, gruyère	17.50		

PREMIUM SEAFOOD

Sustainably wild-caught or sustainably farmed. Traceable.

Fish, Chips & Slaw	23.99	Crab Cakes, Fries & Slaw lemon butter sauce	36.99
Cracker-Crusted Shrimp fries, coleslaw, cornbread	25.99		
Founding Spirits Tequila Lime Grilled Shrimp one dozen shrimp, jambalaya rice, escabeche salad, baguette	32.99		
Glazed Cedar Plank Salmon* mashed potatoes, green beans	33.99		

FRESH SEASONAL CATCH
Simple Style MKT
blistered tomatoes, lemon, fresh herbs, two crop list sides

EGGS

sides: hash browns, cheesy cheddar grits, farmers salad*, fresh fruit
breads: english muffin, multigrain, buttermilk biscuit

FOUNDING FARMERS BREAKFAST choice of one side, choice of bread		PAN SCRAMBLES choice of one side, choice of bread	
Bacon & Eggs	15.99	Roasted Vegetable egg whites, cheddar, squash, carrots, broccoli, bell pepper, spinach, onion	16.99
Sausage & Eggs choose: pork or chicken apple	15.99	Spinach, Mushroom & Onion white cheddar	18.99
Ham & Eggs	15.99	Chef Joe’s Original chicken apple sausage, ground beef, hash browns, spinach	18.99
Steak & Eggs*	20.99	Southwestern chilies, onions, pepper jack, cotija cheese, cilantro, farmers salsa, corn chips	18.99
BENEDICTS* house-made english muffin, choice of one side		FARMHOUSE FAVORITES	
Traditional Ham	17.99	Breakfast Street Tacos scrambled eggs, applewood smoked bacon, cotija cheese, cilantro, Bucky’s hot sauce, served with hash browns & farmers salsa	15.99
Artichoke Florentine	17.99	Breakfast Chicken & Waffles scrambled eggs, white gravy	18.99
Crab Cake	23.99		
POACHED EGG HASHES* choice of bread			
Beef Brisket bell pepper, onion, creole mustard hollandaise	18.99		
Goat Cheese & Beet bell pepper, onion, hollandaise	18.99		

FARMHOUSE SUSHI & CEVICHE

Available starting at 9am.

Mini Spicy Tuna Wontons*	16.50	WONTON TACOS	
Spicy Tuna Crispy Rice Bites* togarashi mayo, serrano	17.50	Spicy Tuna*	12.50
		Old Bay Crab	12.50
		Roasted Eggplant & Shiitake	12.50
ROLLS		CEVICHES crispy wontons, corn tortilla chips, grilled ciabatta	
Pimento Garden <i>soy paper</i>	15.50	Tuna, Serrano & Capers*	18.50
California Old Bay Lump Crab crispy leeks	17.50	Tuna, Avocado & Cucumber Poke*	18.50
Spicy Serrano Tuna & Cucumber* togarashi spice	17.50	Shrimp, Serrano, Mango & Coconut	18.50
Toasted Coconut Shrimp <i>soy paper</i>	17.50	Bloody Mary Shrimp & Serrano	18.50
Tuna, Avocado & Jicama*	17.50		
Shrimp, Avocado & Macadamia	17.50		
Crunchy Shrimp, Avocado & Cucumber	17.50		

SIGNATURES

Available starting at 9am.

Yankee Pot Roast mashed potatoes	24.50	Shrimp & Parmesan Grits andouille, bacon, tomato	25.50
Meatloaf & White Gravy mashed potatoes, green beans, au jus	25.50	Farmers Jambalaya rotisserie chicken, Founding Spirits tequila shrimp, andouille, pickled peppers	28.50

CHICKEN

Available starting at 9am. Humanely raised on American family farms with an all-vegetarian diet and no antibiotics.

OUR ROTISSERIE Marinated, perfectly seasoned & slow roasted to tender golden brown.		OUR FRIED CHICKEN choose: southern or spicy	
Half Chicken & Mashed Potatoes one crop list side, chicken jus	21.50	Fried Chicken & Biscuit mashed potatoes, collard greens & cabbage	24.50
Half Chicken & Enchiladas escabeche & avocado salads, cotija	23.50	Fried Chicken & Waffle seven cheese macaroni, green beans <i>swap your waffle for a donut</i>	24.50

HANDMADE PASTA

Linguine Pomodoro add: shrimp+\$10.50	19.50	Southern Carbonara Linguine	20.50
Ricotta Gnocchi Pomodoro basil, stracciatella cheese	19.50	Sausage, Mushroom & Amaretto Cream Ricotta Gnocchi	24.50
Pappardelle Bolognese	19.50	Shrimp & Walnut-Pesto Linguine	27.50
Seven Cheese Macaroni	20.50		

FROM THE GRILL

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

Steak Frites* bernaise aioli, crop list side	27.99	Chimichurri Skirt Steak & Chicken Enchiladas* escabeche & avocado salads, cotija	28.99
Beef Tenderloin Tips Au Poivre* mashed potatoes, glazed roasted carrots, mushroom caps, baguette	27.99	BBQ Pork Ribs fries, green beans, coleslaw	29.99

SEASONAL CROP LIST SIDES

serves 2 • 10.99		
Warm Summer Squash & White Bean Salad eggplant, peppers, onion, garlic, fresh herbs, balsamic glaze, parmigiano reggiano	Roasted Heirloom Carrots Founding Spirits Bourbon-orange glaze	Toasted Garlic Broccolini & Spaghetti Squash Slaw green & napa cabbage, celery, mint, green onion, cilantro, soy glaze, pumpkin & sunflower seeds
Corn Pudding dried corn & cinnamon brown sugar dusting	Sugar Snap & Snow Peas 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.