

STARTERS

HANDMADE DUMPLINGS

Kung Pao Chicken Dumplings	5.99
Pork Dumplings	5.99
Shrimp Dumplings	6.99

BREAD BITES

Coupla’ Buttermilk Biscuits	6.99
butter, seasonal house jam	
Our Bread & Butter	7.99
rustic white boule	
Parmesan Garlic Knots	7.99
roasted tomato-basil chutney, whipped ricotta	
Skillet Cornbread & Honey Butter	9.99



Whirley Pop Kettle Corn	8.99
Crispy Vegetables	12.99
lightly fried, sesame-soy dipping sauce	
Fried Green Tomatoes	13.99
Thick-Cut Onion Rings	13.99
Glazed Bacon Lollis	13.99
Chips & Dips	13.99
guacamole, salsa, pimento cheese	
Spinach Dip	15.99
Garlic Black Pepper Wings	15.99

Meatballs	15.99
beef & pork meatballs, red sauce	
Sticky Pork Riblets	16.99
wok-fried, sweet sauce	
Baby Cheeseburgers*	16.99 • 21.99
choose: 3 or 6, served with fries	
Ahi Tuna Bites*	16.99
Hot Crab & Artichoke Dip	17.99
Shrimp Cocktail	19.99
White Wine & Garlic Mussel Pot	21.99
rustic white boule	

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

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

Today’s Soup	9.99
Roasted Tomato Soup	9.99
Farmers Salad*	14.99
mixed lettuce, avocado, date, tomato, grape, almond, parmigiano reggiano, olive, champagne & sherry vinaigrettes	
Caesar Salad*	14.99
little gem lettuce, parmigiano reggiano, pecorino romano, biscuit & cornbread croutons	
General’s House	14.99
mixed lettuce, radicchio, radish, parmigiano reggiano, truffle vinaigrette	

Apple & Danish Blue	14.99
romaine, shaved celery, roasted tomato	
Purple & Black Kale	14.99
hazelnut, date, radish, pecorino romano, lemon vinaigrette	
Italian Sunday	14.99
mixed lettuce, cucumber, radish, roasted tomato, pickled peppers, fennel, red onion, aged provolone, parmigiano reggiano, red wine vinaigrette	
Drag Through the Garden	14.99
mixed lettuce, tomato, green bean, carrot, radish, bell pepper, fennel, cucumber, lemon vinaigrette	

Good All Green	18.99
mixed lettuce, broccoli, green bean, green apple, avocado, feta, toasted seeds, lemon & garlic herb vinaigrettes	
Chinese Fried Chicken	19.99
mixed lettuce, napa cabbage, wontons, pecan, peanut noodles, mint, sesame vinaigrette	
Fried Chicken Salad*	19.99
mixed lettuce, bacon, cheddar, avocado, tomato, onion, buttermilk ranch dressing with honey mustard drizzle	

Spicy Ahi Tuna Poke*	24.99
napa cabbage, avocado, bell pepper, onion, cilantro, basil, mint, sesame vinaigrette	
Seared Scallops & Shrimp	26.99
mixed lettuce, roasted sweet potato, farro, wheat berry, celery, fennel, radish, onion, provolone, sweet & sour tomato vinaigrette	
Louie Cobb	27.99
choose: shrimp, crab +2, or combo +1 romaine, avocado, tomato, egg, danish blue cheese, green onion, lemon vinaigrette	



BURGERS

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

All-American Double Cheeseburger*	17.99
Our Best Veggie Cheeseburger	17.99
muenster, whole grains, black bean, sweet potato, beet	
Mark’s Juicy Lucy Cheeseburger*	18.99
stuffed with American cheese	

Avocado Poblano Cheeseburger*	18.99
Goat Cheese Burger*	19.99
balsamic onions, bread & butter pickles, lemon aioli	
Pub Bacon Cheeseburger*	19.99
griddled muenster & red onion, pickled peppers, spicy pub sauce, kaiser roll	

SANDWICHES

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

BLT with Roasted Turkey & Avocado	17.99
lemon aioli, sourdough	
Grilled Cheese & Tomato Soup	17.99
Roasted Vegetable, Avocado & Brie	18.99
apple walnut raisin bread	

Chicken Parm	18.99
Nonna’s Meatball Parm	18.99
Spicy Fried Chicken	19.99
Shaved Pastrami Melt	20.99
Prime Rib Dip*	21.99
kaiser roll	
Crab Cake Sandwich	22.99

PASTA & PARMS

Linguine Pomodoro	19.99
add: shrimp +10.99	
Spaghetti Squash Marinara	19.99
Ricotta Gnocchi Pomodoro	19.99
Pappardelle Bolognese	19.99
Seven Cheese Macaroni	20.99
Southern Carbonara Linguine	20.99
Sausage Mushroom Ricotta Gnocchi	24.99
Chicken Bolognese Linguine	24.99
Shrimp & Walnut-Pesto Linguine	27.99

HANDMADE RAVIOLI	
Butternut Squash	19.99
sage brown butter	
Cheese	20.99
tomato butter sauce, roasted cherry tomatoes	
Crab	35.99
lemon butter sauce, balsamic drizzle	
PARMS	
Chicken Parm	23.99
sautéed broccoli	
Eggplant Parm	23.99
sautéed broccoli	
Chicken Milanese	24.99
sautéed spinach	

HAND-PULLED NOODLES

Curry Chicken	21.99
bean sprouts, basil, green onion, lime	
Signature Cumin Lamb	21.99
cabbage, bean sprouts, sichuan peppercorn, spicy chili oil	
Beef & Pork Meatballs	22.99
mushroom, oyster sauce, chili, broth	
Spicy Dan Dan Beef & Pork	22.99
bean sprouts, cucumber, sichuan peppercorn	
Drunken Beef & Chicken	22.99
mushroom, bok choy, napa cabbage, bean sprouts, sesame seed	

TAKE OUT STYLE

Cashew Fried Rice	18.99
choose: chicken & beef or vegetable	
Twice-Cooked Beef	23.99
broccoli, cashew fried rice	
Chinese Fried Chicken	24.99
bok choy, cashew fried rice	
Chinese Riblets	24.99
bok choy, cashew fried rice	
Chinese Fried Chicken & Chinese Riblets	26.99
fries, coleslaw	

CHICKEN

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

Big Crispy Tenders	20.99
street corn, thick-cut onion rings	
Fried Chicken	24.99
choose: southern or spicy buttermilk biscuit, mashed potatoes, braised collard greens & cabbage	
Hot Honey Fried Chicken	24.99
parmesan grits, green beans, sweet & sour tomatoes	

Fried Chicken & Waffle	24.99
choose: southern or spicy seven cheese macaroni, green beans, maple syrup swap your waffle for a donut +1	
Spatchcock Chicken	24.99
mashed potatoes, green beans choose: peruvian spiced, honey thyme, or maple mustard	



SIGNATURES

Crop List Platter	19.99
three crop list sides	
Chicken Pot Pie	22.99
Meatballs & Grits	23.99
beef & pork meatballs, red sauce, parmesan grits	
Veggie Loaf	23.99
mashed potatoes, mushroom gravy, one crop list side	

Yankee Pot Roast	24.99
mashed potatoes, crispy onions	
Shrimp & Grits, Andouille	25.99
Chicken Fried Steak & Waffle	26.99
seven cheese macaroni, green beans, white gravy, maple syrup swap your waffle for a donut +1	

FROM THE RANGE

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

Steak Frites*	28.50
fries, one crop list side	

Mustard Seed-Crusted Twin Lamb Chops*	33.50
mashed potatoes, one crop list side	

Served with mashed potatoes or fries and one crop list side.
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

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	Founding Spirits Bourbon-orange glaze	green & napa cabbage, celery, mint, green onion, cilantro, soy glaze, pumpkin & sunflower seeds
Corn Pudding	Sugar Snap & Snow Peas	Fried Okra
dried corn & cinnamon brown sugar dusting	pickled red onion, basil, chives, extra virgin olive oil	spicy mayo, tartar sauce



PREMIUM SEAFOOD

Sustainably wild-caught or sustainably farmed. Traceable.

FRESH SEASONAL CATCH

choose preparation style • 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 & Beer	24.50
short white beer	
Cracker-Crusted Shrimp	26.50
fries, coleslaw, cornbread	
Shrimp Campi	27.50
ricotta gnocchi, spinach, grilled ciabatta	
Classic Cioppino	28.50
tomato broth, crab, mussels, clams, scallops, white fish, shrimp, rustic white boule	
Fishers Fry Combo	31.50
shrimp, white fish, crab cake, fries, coleslaw add: big crispy chicken tenders +8.99	
Simple Style Seared Tuna	33.50
sautéed broccoli, one crop list side	
Glazed Cedar Plank Salmon*	34.50
mashed potatoes, green beans	
Mid-Atlantic Scallops*	34.50
herb meunière, parmesan risotto, crispy brussels sprouts	
Crab Cakes	37.50
fries, coleslaw	

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.