

Our breads are mixed, shaped, and baked in small batches daily.

Coupla' Buttermilk Biscuits butter, seasonal house jam	6.99	Avocado Toast lime, extra virgin olive oil	7.99	Skillet Cornbread & Honey Butter	9.99
Prosciutto Farm Bread fig jam, mascarpone, balsamic	7.99	Brie Farm Bread onion jam, crisp apple	7.99	Philly Soft Pretzel pimento cheese, BBQ mustard,	9.99

Whirley Pop Kettle Corn Blue Cheese Bacon Dates 8.50 13.50 Baby Cheeseburgers* 16.50 • 21.50 choose: 3 or 6, served with fries **Devil-ish Eggs Glazed Bacon Lollis** 13.50 12.50 Ahi Tuna Bites* 16.50 choose: classic, ham, or combo **Spinach Dip** 15.50 **Fried Green Tomatoes Hot Crab & Artichoke Dip** 13.50 17.50 **Garlic Black Pepper Wings Thick-Cut Onion Rings** 13.50

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 +8.50, fried chicken tenders +8.50, steak* +10.50, salmon* +10.50, seared ahi tuna* +10.50, shrimp +10.50, scallops* +12.50

SOUPS & SMALL SALADS

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Roasted Tomato Soup	9.50	little gem lettuce, parmigiano re pecorino romano, biscuit & corn
Farmers Salad*	14.50	croutons
mixed lettuce, avocado, date, tomato grape, almond, parmigiano reggiano,	*	Purple & Black Kale

olive, champagne & sherry vinaigrettes **Drag Through the Garden** 14.50 mixed lettuce, tomato, green bean, carrot, radish, bell pepper, fennel,

cucumber, lemon vinaigrette Farro & Greens 14.50 squash, kidney & cannellini beans, walnut.

dried fruit, red onion, lemon, ginger

9.50 Caesar Salad* reggiano, nbread

> romano, lemon vinaigrette **Italian Sunday**

> mixed lettuce, cucumber, radish, roasted tomato, pickled peppers, fennel, red onion, aged provolone, parmigiano reggiano, red wine vinaigrette

ENTRÉE SALADS

14.50 Good All Green mixed lettuce, broccoli, green bean, green apple, avocado, feta, toasted seeds, pecorino romano lemon & garlic herb vinaigrettes Blue Cheese Steak*

Chicken Salad* 19.50 hand-pulled roasted chicken salad with fresh herbs & golden raisins, served atop romaine hearts with avocado, tomato. beet, almond & blueberry tossed in champagne vinaigrette

Fried Chicken Salad* 19.50 mixed lettuce, bacon, cheddar, avocado, tomato, onion, buttermilk ranch dressing with honey mustard drizzle

18.50 Many Vegetable 21.50 avocado, egg, cannellini, onion,

22.50

24.50

24.50

23.50

23.50

24.50

29.99

32.99

spinach, bacon, egg, apple, balsamic onion, crispy shallot, sherry vinaigrette **Spicy Ahi Tuna Poke*** 24.50 napa cabbage, avocado, bell pepper, onion, cilantro, basil, mint, sesame

vinaigrette **Louie Cobb** 27.50 choose: shrimp, crab +2, or combo +1 romaine, avocado, tomato, egg, danish blue cheese, green onion,

Today's Soup

BURGERS & DOGS

House-ground, hand-formed burgers. 100% beef, nitrate-free Stachowski's hot dogs. choice of side: chips, fries, coleslaw, crop list side, or thick-cut onion rings

Cheddar Cheeseburger* 17.50 add: avocado +\$3, bacon +\$3, chili +\$3

Our Best Veggie Cheeseburger 17.50 muenster. whole grains, black bean, sweet potato, beet

Pub Bacon Cheeseburger* 19.50 griddled muenster & red onion, pickled peppers, spicy pub sauce, kaiser roll

Goat Cheese Burger* balsamic onions, bread & butter pickles, lemon aioli

Blue Cheese Balsamic 19.50 **Bacon Burger*** kaiser roll

12-INCH HOT DOGS

Ball Park Dog 15.50 yellow mustard, ketchup, relish, onion

Chili Dog spicy mustard, grated onion, pimento cheese

CHICKEN

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

Big Crispy Tenders 20.50 Fried Chicken & Waffle street corn, thick-cut onion rings Fried Chicken 24.50 choose: southern or spicy buttermilk biscuit, mashed potatoes, braised collard greens & cabbage

Hot Honey Fried Chicken 24.50 parmesan grits, green beans, sweet & sour tomatoes

lemon vinaigrette

choose: southern or spicy seven cheese macaroni, green beans, maple syrup swap your waffle for a donut +1

Spatchcock Chicken mashed potatoes, green beans choose: peruvian spiced, honey thyme, or maple mustard

SANDWICHES

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

choice of side. Chips, thes, co	nesiaw, c	rop list side, or thick-cut officir filigs	
Egg Salad	12.50	Roasted Vegetable,	18.50
Chicken Salad	17.50	Avocado & Brie apple walnut raisin bread	
cranberry orange bread	17.50	Spicy Fried Chicken	19.50
BLT with Roasted Turkey & Avocado	17.50	Shaved Pastrami Melt	20.50
lemon aioli, sourdough Grilled Cheese & Tomato Soup	17.50	Prime Rib Dip* kaiser roll	21.50

SIGNATURES

Crop List Platter three crop list sides	19.50	Yankee Pot Roast mashed potatoes, crispy onions	24.50
Chicken & Spinach Enchiladas avocado salad, street corn	20.50	Chicken Fried Steak & Waffle seven cheese macaroni, green beans, maple syrup swap your waffle for a donut +1	26.50
Chicken Pot Pie	22.50	, ,	05.50
Veggie Loaf mashed potatoes, mushroom gravy,	23.50	Meatloaf & White Gravy mashed potatoes, green beans	25.50
one crop list side		Shrimp & Grits, Andouille	25.50

PASTA & PARMS

Steak Frites*

mashed potatoes

fries, one crop list side

Stuffed Pork Tenderloin

braised collard greens & cabbage,

Linguine Pomodoro	19.50	Seven Cheese Macaroni	20.50	HANDMADE RAVIOLI		PARMS
add: shrimp +\$10.50		Southern Carbonara Linguine	20.50	Butternut Squash	19.50	Chicken Parm
Spaghetti Squash Marinara	19.50	Sausage Mushroom	24.50	sage brown butter		sautéed broccoli
Ricotta Gnocchi Pomodoro	19.50	Ricotta Gnocchi	24.50		20.50	Eggplant Parm
Baked Virginia Ham Linguine	19.50	Chicken Bolognese Linguine	24.50	tomato butter sauce, roasted cherry tomatoes		sautéed broccoli
Pappardelle Bolognese	19.50	Shrimp & Walnut-Pesto Linguine 27.50		Crab lemon butter sauce, balsamic drizzle	35.50	Chicken Milanese sautéed spinach

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,

Parmesan Rosemary-Crusted warm summer squash & white bean

salad, pistachio pesto butter

Fish, Chips & Beer 23.99 short white beer **Cracker-Crusted Shrimp** 25.99

fries, coleslaw, cornbread **Fishers Fry Combo** 30.99 shrimp, white fish, crab cake,

fries, coleslaw add: big crispy chicken tenders +8.50 Simple Style Seared Tuna 32.99

sautéed broccoli, one crop list side **Glazed Cedar Plank Salmon*** 33.99 mashed potatoes, green beans

Scallops Meunière* 33.99 butternut risotto

Shrimp & Crab Risotto 35.99 wild mushrooms, lemon herb cream

36.99

Crab Cakes fries, coleslaw

Steak & Enchiladas* 28.99 avocado salad, street corn

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

FROM THE RANGE

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

27.99

27.99 BBQ Pork Ribs

fries, green beans, coleslaw

mashed potatoes, one crop list side

Mustard Seed-Crusted

Twin Lamb Chops*

Herb-Crusted Prime Rib*

10 oz • 36.99 au jus, horseradish cream available Friday & Saturday after 5pm 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 egaplant peppers onion

garlic, fresh herbs, balsamic glaze, parmigiano reggiano

Corn Pudding

dried corn & cinnamon brown sugar dusting

Roasted Heirloom Carrots

Founding Spirits Bourbon-orange glaze

Sugar Snap & Snow Peas pickled red onion, basil, chives, extra virgin olive oil

Toasted Garlic Broccolini & Spaghetti Squash Slaw

green & napa cabbage celery mint, green onion, cilantro, soy glaze, pumpkin & sunflower seeds

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 you 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.

FFT • 6/18/25