

STARTERS

PIEROGIES

Pan-fried or boiled	
Potato	9.50
Potato, Cheese, Spinach	9.50
Loaded Baked Potato	9.50

Whirley Pop Kettle Corn	8.50
Pretzels & Dips	10.50
pimento cheese, BBQ mustard, sour cream & onion	
Devil-ish Eggs	12.50
choose: classic, ham, or combo	
Fried Green Tomatoes	13.50
Glazed Bacon Lollis	13.50

Cauliflower Hummus	13.50
grilled ciabatta, crudité	
Blue Cheese Bacon Dates	13.50
Corn Chips & Dips	13.50
guacamole, salsa, pimento cheese	
Garlic Black Pepper Wings	15.50

Spinach Dip	15.50
Ahi Tuna Bites*	16.50
Hot Crab & Artichoke Dip	17.50
Mussel Pot	20.50
white wine & garlic or spicy Provençal, rustic white boule	

WELLNESS CHARGE

We believe hospitality begins with a healthy team and a stable, equitable work environment. To ensure both, a 5% surcharge is added to all dine-in checks that supports free mental health resources for our teams and their families, access to health insurance, paid sick leave, and increased operating costs. It is not a gratuity. Our goal is to be transparent while maintaining the value and standards our guests have come to know and love. We appreciate your support and kindness. If you would prefer, we will remove the charge upon request.

FROM OUR BAKERY

Mixed, shaped, and baked in small batches right downstairs.

TABLE BREADS

Our Bread & Butter	8.50
rustic white boule	
Table Bread Basket	11.50
ND honey butter, J.Q. Dickinson salt, jam	
Skillet Cornbread	11.50
ND honey butter, J.Q. Dickinson salt	

FARM BREADS

Brie	14.50
onion jam, crisp apple	
Prosciutto	14.50
fig, mascarpone, balsamic glaze	
Avocado Toast	14.50
lime, extra virgin olive oil	

BAKERS PIZZA

Farm Margherita	16.99
tomato, mozzarella, aged provolone, basil	
Tomato Pie	17.99
slow-cooked sauce with parmesan	
White	18.99
aged provolone, parmesan, mozzarella, ricotta, garlic, chili flakes, pesto	
Pepperoni	19.99
red sauce, mozzarella, basil	

SOUP & SALADS

add: herb chicken +7.50, fried chicken +7.50, steak* +9.50, salmon* +9.50, tuna* +9.50, grilled shrimp +9.50, scallops* +11.50

SOUP & SMALL SALADS

Today's Soup	9.99	Spinach Bacon Blue	13.50
Bakers Slice & Salad	13.50	apple, balsamic onions, egg, sherry vinaigrette	
Farmers Salad*	13.50	General's House	13.50
mixed lettuce, avocado, dates, tomato, grapes, almonds, parmesan, olives, champagne & sherry vinaigrettes		mixed lettuce, radicchio, radish, parmesan, truffle vinaigrette	
Caesar Salad	13.50	Italian Sunday	13.50
little gem lettuce, parmigiano reggiano, pecorino romano, biscuit & cornbread croutons		mixed lettuce, cucumbers, radish, roasted tomatoes, fennel, red onion, aged provolone, parmesan, red wine vinaigrette	
		Purple & Black Kale	13.50
		hazelnuts, dates, radish, pecorino romano, lemon vinaigrette	

ENTRÉE SALADS

Good All Green	17.50	Crazy Corn Chicken	20.50
mixed lettuce, broccolini, green beans, green apple, avocado, feta, toasted seeds, lemon vinaigrette		mixed lettuce, roasted sweet corn, hominy, caramel corn, avocado, mango, cotija, cornbread, simple vinaigrette	
Spicy Fried Chicken*	20.50	Spicy Ahi Tuna Poke*	23.50
mixed lettuce, bacon, cheddar, avocado, tomato, onion, honey mustard, champagne vinaigrette		napa cabbage, avocado, bell pepper, onion, cilantro, basil, mint, sesame dressing	
Picnic Chicken Salad*	20.50	Louie Cobb	26.50
avocado, almonds, beets, blueberries, raisins on romaine leaves		choose: shrimp, crab +2, or combo +1 romaine, avocado, tomato, egg, danish blue cheese, green onion, lemon vinaigrette	

BURGERS & SANDWICHES

Served on breads mixed, shaped, and baked right downstairs.
choice of side: fries, chips, coleslaw, pickled veggie potato salad, or Italian Sunday salad

Baby Cheeseburgers*	16.50	Egg Salad	11.99
Cheddar Cheeseburger*	16.50	Chicken Salad	16.50
All-American Double Cheeseburger*	16.50	cranberry orange bread	
Avocado Poblano Cheeseburger*	17.50	Grilled Cheese & Tomato Soup	16.50
BBQ Pimento Cheeseburger*	17.50	BLT with Roasted Turkey & Avocado	16.50
Mark's Juicy Lucy Cheeseburger*	17.50	lemon aioli, sourdough	
stuffed with house-made American cheese		Turkey Avocado	16.50
"Grilled Cheese" Bacon Patty Melt*	18.50	green goddess, brie, goat cheese spread, multigrain	
Our Best Veggie Cheeseburger	19.50	Roasted Vegetable, Avocado & Brie	17.50
muenster, whole grains, black beans, sweet potatoes, beets		apple walnut raisin bread	
		Spicy Fried Chicken	18.50
		Texas Brisket Melt	18.50
		Pastrami Reuben	19.50
		Roasted Prime Rib Dip	23.50

CHICKEN

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

Southern Fried Chicken	21.50	Spicy Fried Chicken	21.50
mashed potatoes, collard greens		mashed potatoes, collard greens	
Southern Fried Chicken & Glazed Donut	21.50	Spicy Fried Chicken & Glazed Donut	21.50
mac & cheese, green beans		mac & cheese, green beans	

Green Chili Chicken Enchiladas	19.50	Chicken Pot Pie	21.50
avocado salad, street corn		Honey Thyme Spatchcock Chicken	21.50
Chef Hemings' Chicken Jambalaya	21.50	green beans, root vegetable succotash	
choose: honey thyme spatchcock chicken or spicy fried			

HANDMADE PASTA

From scratch, every day, in our kitchen.

Roasted Mushroom Pappardelle	18.50	Cheese Ravioli	19.50	Cheese Ravioli Bolognese	22.50	Seafood Bucatini	27.50
amaretto cream		Cacio e Pepe	19.50	Short Rib Ragù Macaroni	22.50	red sauce, shrimp, mussels, white fish	
Linguine Pomodoro	18.50	cream, parmesan, pecorino romano, toasted black pepper		Spicy Shrimp Fettuccine	24.50	Founding Spirits Vodka Pesto Shrimp & Crab Fettuccine	27.50
parmesan, basil		Butternut Squash Ravioli	20.50				

FROM THE RANGE

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

Herb-Crusted Prime Rib*

10 oz • 29.99

au jus, horseradish cream, classic loaded baked potato, sautéed green vegetables

available after 5pm

Chinese "Take Out" Spare Ribs	23.99
fries, coleslaw	
Steak Frites*	24.99
sautéed green vegetables, béarnaise aioli	
Farmers Platter	24.99
fried chicken, Chinese "take out" spare ribs, brisket, pickled potato salad, coleslaw	

Served with sautéed green vegetables and mashed potatoes or an Idaho baked potato (after 5pm) – choose: classic loaded, pimento cheese, sour cream & onion.

Pork Milanese	25.99	Aged NY Strip*	12 oz • 32.99
King Short Rib	29.99	Filet*	8 oz • 38.99
Ribeye*	10 oz • 31.99	Filet & Shrimp*	44.99

ROASTED & POT FOODS

Braised Chicken Risotto	21.50	Steak & Enchiladas*	24.50
Roasted Turkey & Gravy	21.50	Fisherman's Stew	30.50
Meatloaf & Gravy	22.50	choose: mild or spicy tomato broth white fish, shrimp, mussels, rustic white boule	
Pennsylvania Pot Roast	22.50		

PREMIUM SEAFOOD

Sustainably wild-caught or sustainably farmed. Traceable.

Today's Fish	MKT	Glazed Cedar Plank Salmon*	29.99
Fish, Chips & Beer	21.99	mashed potatoes, root vegetable succotash	
Shrimp & Grits	23.99	Simply Seared Sushi-Grade Tuna*	30.99
Cracker-Crusted Shrimp	23.99	crispy brussels sprouts, farro, black lentil salad, cashew nut butter, lemon butter	
Campfire Trout	23.99	Crab Cakes	33.99
farm-a-roni, sautéed green vegetables, sweet & sour tomatoes, lemon butter		fries, coleslaw	
Mid-Atlantic Scallops*	29.99	Shrimp & Crab Risotto	33.99
herb meunière, parmesan risotto, crispy brussels sprouts		wild mushrooms, lemon herb cream	
		Shore-Style Crab Feast	33.99
		crab cakes, southern fried chicken, street corn, coleslaw, cornbread	

DAN'S COMFORT FOODS

add protein: herb chicken +7.50, steak* +9.50, salmon* +9.50, tuna* +9.50, grilled shrimp +9.50, scallops* +11.50

Spaghetti Squash Pomodoro	18.50	GRAIN BOWLS		PROTEIN & VEGETABLES	
Cauliflower Steak	21.50	Quinoa Bowl	14.50	Herb Chicken Breast	16.50
mushroom risotto, broccolini, tomato-cider glaze		bulgur, wheat berries, kale, brussels sprouts, cauliflower hummus, goji berries, coconut nut butter		sautéed green vegetables, sweet & sour tomatoes, coconut nut butter, extra virgin olive oil	
Veggie Loaf	26.50	Farro Bowl	14.50	Herb Butter Steamed Cod	22.50
mashed potatoes, roasted cauliflower & brussels sprouts, mushroom gravy		black lentils, roasted eggplant & mushrooms, carrots, peanut butter, cashew butter, pistachios		corn, mushrooms, cannellini beans, leeks, fennel, spinach, star anise, vegetable broth	

DEAR GUESTS WITH ALLERGIES, your safety is paramount. Our from-scratch kitchen includes an active bakery where nuts, wheat, and dairy products are used in a wide range of recipes. We strongly recommend individuals with severe allergies susceptible to cross-contact do not dine in the restaurant as we cannot guarantee your safety. For less severe allergies, allow our servers to recommend a dish that does not contain your allergen(s). *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.