

STARTERS

BREAD BITES



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

Coupla' Buttermilk Biscuits cultured butter, house jam	6.99	Prosciutto Farm Bread fig jam, mascarpone, balsamic	7.99	Skillet Cornbread ND honey butter, J.Q. Dickinson salt	9.99
Our Bread & Butter rustic white boule	7.99	Avocado Toast lime, extra virgin olive oil	7.99	Brick Oven Pretzels pimento cheese, BBQ mustard, sour cream & onion dip	9.99
Brie Farm Bread onion jam, crisp apple	7.99	Table Bread Basket ND honey butter, J.Q. Dickinson salt, house jam	8.99		
Whirley Pop Kettle Corn	8.50	Cauliflower Hummus grilled ciabatta, crudité	13.50	Ahi Tuna Bites*	16.50
Devil-ish Eggs choose: classic, ham, or combo	12.50	Chips & Dips guacamole, salsa, pimento cheese	13.50	Hot Crab & Artichoke Dip	17.50
Fried Green Tomatoes	13.50	Spinach Dip	15.50	PIEROGIES pan-fried or boiled	
Glazed Bacon Lollis	13.50	Garlic Black Pepper Wings	15.50	Potato	9.99
Thick-Cut Onion Rings	13.50	Baby Cheeseburgers* choose: 3 or 6, served with fries	16.50 • 21.50	Potato, Cheese & Spinach	9.99
Blue Cheese Bacon Dates	13.50			Loaded Baked Potato	9.99

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, tuna* +\$10.50, shrimp +\$10.50, scallops* +\$12.50

SOUPS & SMALL SALADS

Today's Soup	9.50	Spinach Bacon Blue apple, balsamic onion, egg, crispy shallot, sherry vinaigrette	14.50
Roasted Tomato Soup	9.50	General's House mixed lettuce, radicchio, radish, parmigiano reggiano, truffle vinaigrette	14.50
Bakers Slice & Salad margherita pizza, Italian Sunday	14.50	Italian Sunday mixed lettuce, cucumber, radish, roasted tomato, pickled peppers, fennel, red onion, aged provolone, parmigiano reggiano, red wine vinaigrette	14.50
Farmers Salad* mixed lettuce, avocado, date, tomato, grape, almond, parmigiano reggiano, olive, champagne & sherry vinaigrettes	14.50	Purple & Black Kale hazelnut, date, radish, pecorino romano, lemon vinaigrette	14.50
Caesar Salad little gem lettuce, parmigiano reggiano, pecorino romano, biscuit & cornbread croutons	14.50		

ENTRÉE SALADS

Good All Green mixed lettuce, broccoli, green bean, green apple, avocado, feta, toasted seeds, lemon & garlic herb vinaigrettes	18.50	Crazy Corn Chicken mixed lettuce, roasted sweet corn, hominy, caramel corn, avocado, mango, cotija, cornbread, simple vinaigrette, chipotle buttermilk	21.50
Chicken Salad* hand-pulled roasted chicken salad with fresh herbs & golden raisins, served atop romaine hearts with avocado, tomato, beet, almond & blueberry tossed in champagne vinaigrette	19.50	Spicy Ahi Tuna Poke* napa cabbage, avocado, bell pepper, onion, cilantro, basil, mint, sesame vinaigrette	24.50
Fried Chicken Salad* mixed lettuce, bacon, cheddar, avocado, tomato, onion, buttermilk ranch dressing with honey mustard drizzle	19.50	Louie Cobb choose: shrimp, crab +2, or combo +1 romaine, avocado, tomato, egg, danish blue cheese, green onion, lemon vinaigrette	27.50



BURGERS

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

Cheddar Cheeseburger* add: avocado +\$3, bacon +\$3	17.50	Avocado Poblano Cheeseburger*	18.50
All-American Double Cheeseburger*	17.50	BBQ Pimento Cheeseburger*	18.50
Our Best Veggie Cheeseburger muenster, whole grains, black bean, sweet potato, beet	17.50	Mark's Juicy Lucy Cheeseburger* stuffed with American cheese	18.50
		Pub Bacon Cheeseburger* griddled muenster & red onion, pickled peppers, spicy pub sauce, kaiser roll	19.50

CHICKEN

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



Big Crispy Tenders street corn, thick-cut onion rings	20.50	Fried Chicken & Waffle choose: southern or spicy seven cheese macaroni, green beans, white gravy, maple syrup swap your waffle for a donut +1	24.50
Fried Chicken choose: southern or spicy buttermilk biscuit, mashed potatoes, braised collard greens & cabbage, white gravy	24.50	Spatchcock Chicken mashed potatoes, green beans choose: peruvian spiced, honey thyme, or maple mustard	24.50
Hot Honey Fried Chicken parmesan grits, green beans, sweet & sour tomatoes	24.50		

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

Egg Salad	12.50	Roasted Vegetable, Avocado & Brie apple walnut raisin bread	18.50
Chicken Salad cranberry orange bread	17.50	Spicy Fried Chicken	19.50
BLT with Roasted Turkey & Avocado lemon aioli, sourdough	17.50	BBQ Texas Brisket muenster, white cheddar, coleslaw	19.50
Grilled Cheese & Tomato Soup	17.50	Shaved Pastrami Melt	20.50
		Prime Rib Dip* kaiser roll	21.50

SIGNATURES

Crop List Platter choice of three crop list sides	19.50	Yankee Pot Roast mashed potatoes, crispy onions	24.50
Green Chili Chicken Enchiladas avocado salad, street corn	20.50	Meatloaf & Gravy mashed potatoes, green beans	25.50
Chicken Pot Pie	22.50	Shrimp & Grits, Andouille	25.50
Braised Chicken Risotto	23.50	Farmers Platter fried chicken, BBQ pork ribs, brisket, street corn, coleslaw	27.50
Veggie Loaf mashed potatoes, mushroom gravy, choice of one crop list side	23.50		

PASTA & PARMS

Linguine Pomodoro add: shrimp +\$10.50	19.50	Seven Cheese Macaroni	20.50	HANDMADE RAVIOLI		PARMS	
Spaghetti Squash Marinara	19.50	Southern Carbonara Linguine	20.50	Butternut Squash sage brown butter	19.50	Chicken Parm sautéed broccoli	23.50
Ricotta Gnocchi Pomodoro	19.50	Sausage Mushroom Ricotta Gnocchi	24.50	Cheese tomato butter sauce, roasted cherry tomatoes	20.50	Eggplant Parm sautéed broccoli	23.50
Baked Virginia Ham Linguine	19.50	Chicken Bolognese Linguine	24.50	Crab lemon butter sauce, balsamic drizzle	35.50	Chicken Milanese sautéed spinach	24.50
Pappardelle Bolognese	19.50	Founding Spirits Vodka Pesto Shrimp Linguine	27.50				

BAKERS PIZZA

Using flour from North Dakota farmers, our bakers-style pizza dough is handcrafted
to create the perfect crispy golden crust with a chewy center.

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

PREMIUM SEAFOOD

Sustainably wild-caught or sustainably farmed. Traceable.

TODAY'S FISH choose preparation style • MKT		Fish, Chips & Beer short white beer	23.99
Crispy Corn-Crusted parmesan grits, corn cilantro sauce, serrano sour cream, green tomato relish, cilantro oil		Cracker-Crusted Shrimp fries, coleslaw, cornbread	25.99
Coriander Pan-Seared parmesan risotto, roasted leeks, poached autumn vegetables, mulled local apple cider glaze, lemon butter sauce, chives		Fishers Fry Combo shrimp, white fish, crab cake, fries, coleslaw add: big crispy chicken tenders +\$8.50	30.99
Hazelnut Butter pumpkin ravioli, hazelnut oil, pecorino romano, chives		Simple Style Seared Tuna sautéed broccoli, choice of one crop list side	32.99
Fresh Herbs & Lemon parsnip horseradish puree, cauliflower, butternut squash & farro salad, lemon butter & oil, cilantro oil, parsley, dill, chives		Mid-Atlantic Scallops* herb meunière, parmesan risotto, crispy brussels sprouts	33.99
Simple Style blistered tomatoes, lemon oil, parsley, chives, lemon, choice of two crop list sides		Glazed Cedar Plank Salmon* mashed potatoes, green beans	33.99
		Shrimp & Crab Risotto wild mushrooms, lemon herb cream	35.99
		Crab Cakes fries, coleslaw	36.99

FROM THE RANGE

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

Steak Frites* fries, choice of one crop list side	27.99	BBQ Pork Ribs fries, green beans, coleslaw	29.99
Steak & Enchiladas* avocado salad, street corn	28.99	Mustard Seed-Crusted Twin Lamb Chops* mashed potatoes, choice of one crop list side	32.99

Served with mashed potatoes or fries and choice of one crop list side.
add: shrimp +\$10.50, scallops* +\$12.50, crab cake +\$4.50

Herb-Crusted Prime Rib*

10 oz • 36.99
au jus, horseradish cream
available Friday, Saturday,
and Sunday after 5pm

Ribeye*

10 oz • 35.99
Aged NY Strip*
12 oz • 36.99
Filet*
8 oz • 41.99

SEASONAL CROP LIST SIDES

serves 2 • 10.99

Cauliflower, Butternut Squash & Farro Salad celery root, kale, cranberry, blueberry, pumpkin & sunflower seeds, farmers herbs, maple dijon	Roasted Autumn Vegetables carrots, parsnips, turnips, butternut squash, brussels sprouts, mulled local apple cider glaze	Lemon Garlic Roasted Broccoli toasted almond, pecorino romano
Roasted Maple Brussels Sprouts & White Cabbage red onion, maple butter	Roasted Red Beets & Ricotta fresh dill, capers, lemon oil	Mashed Sweet Potatoes & Toasted Fluff dry-roasted corn & brown sugar crumble

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.