

# STARTERS

## HANDMADE DUMPLINGS

<b>Kung Pao Chicken Dumplings</b>	5.99
<b>Pork Dumplings</b>	5.99
<b>Shrimp Dumplings</b>	6.99
<b>BREAD BITES</b>	
<b>Coupla' Buttermilk Biscuits</b> butter, seasonal house jam	6.99
<b>Our Bread &amp; Butter</b> rustic white boule	7.99
<b>Parmesan Garlic Knots</b> roasted tomato-basil chutney, whipped ricotta	7.99
<b>Skillet Cornbread &amp; Honey Butter</b>	9.99



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

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

### 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

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

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

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

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



# BURGERS

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

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

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

# SANDWICHES

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

<b>BLT with Roasted Turkey &amp; Avocado</b> lemon aioli, sourdough	17.99
<b>Grilled Cheese &amp; Tomato Soup</b>	17.99
<b>Roasted Vegetable, Avocado &amp; Brie</b> apple walnut raisin bread	18.99

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

# PASTA & PARMS

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

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



# 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

### Mojito Spring Onion

Cuban black beans, sweet & sour tomatoes, jasmine rice

### Apricot Mustard

sautéed Tuscan kale & curly spinach, wild mushroom risotto, chicken jus

### Vera Cruz

artichoke hearts, tomato, onion, olives, ricotta gnocchi

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

# CHINATOWN FAVORITES 壽麵

## HAND-PULLED NOODLES

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

## TAKE OUT STYLE

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

# CHICKEN

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



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

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

# SIGNATURES

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

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

# FROM THE RANGE

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

<b>Steak Frites*</b> fries, one crop list side	28.50
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<b>Mustard Seed-Crusted Twin Lamb Chops*</b> mashed potatoes, one crop list side	33.50
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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

<b>Ribeye*</b>	12 oz • 36.50
<b>Aged NY Strip*</b>	10 oz • 37.50
<b>Filet*</b>	8 oz • 42.50

# SEASONAL CROP LIST SIDES

serves 2 • 10.99

**Falafel**  
spicy mayo, tartar

**Sautéed Tuscan Kale & Curly Spinach**  
apricot mustard butter

**Crunchy Broccoli Chopped Salad**  
almond, sunflower seeds, blueberry, maple tahini

**Roasted Golden Beets & Radish Medley**  
pistachio, feta, maple tahini

**Roasted Jumbo Asparagus**

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.