

STARTERS

BREAD BITES

Coupla' Buttermilk Biscuits butter, seasonal house jam	6.99
Prosciutto Fig Farm Bread mascarpone, balsamic glaze	7.99
Brie Apple Farm Bread onion preserves	7.99
Skillet Cornbread & Honey Butter	9.99
DIPS & SPREADS	
Hummus & Warm Flatbread feta, sweet & sour tomatoes, sesame seeds	12.50
Corn Tortilla Chips & Dips guacamole, salsa, pimento cheese	13.50
Spinach Dip & Corn Tortilla Chips	15.50
Crab Artichoke Dip & Warm Flatbread	17.50

Whirley Pop Kettle Corn	8.50
Devil-ish Eggs choose: classic or bacon	12.50
Balsamic Bacon Blue Dates	13.50
Fried Green Tomatoes herb goat cheese, green goddess	13.50
Thick-Cut Onion Rings mustard seed ketchup, sour cream & onion dip	13.50
Cinnamon Sugar Bacon Lollis	13.50
Garlic Black Pepper Wings	15.50
Baby Smash Cheeseburgers* griddled onion, Louie, tartar	16.50

FARMHOUSE SUSHI & CEVICHE

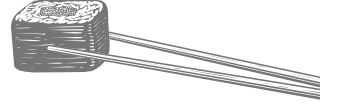
Mini Spicy Tuna Wontons*	16.50
Spicy Tuna Crispy Rice Bites* togarashi mayo, serrano	17.50

ROLLS

Pimento Garden <i>soy paper</i>	15.50
California Old Bay Lump Crab crispy leeks	17.50
Spicy Serrano Tuna & Cucumber* togarashi spice	17.50
Toasted Coconut Shrimp <i>soy paper</i> macadamia, avocado, red pepper	17.50
Tuna, Avocado & Jicama*	17.50
Shrimp, Avocado & Macadamia	17.50
Crunchy Shrimp, Avocado & Cucumber	17.50

WONTON TACOS

Spicy Tuna*	12.50
Old Bay Crab	12.50
Roasted Eggplant & Shiitake	12.50
CEVICHE crispy wontons, corn tortilla chips, grilled ciabatta	
Tuna, Serrano & Capers*	18.50
Tuna, Avocado & Cucumber Poke*	18.50
Shrimp, Serrano, Mango & Coconut	18.50
Bloody Mary Shrimp & Serrano	18.50



SOUP & SALADS

add: falafel +6.50, rotisserie 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

SOUP & SMALL SALADS

Chicken Noodle Soup & Biscuit	9.50	Little Gem Caesar parmesan, pecorino romano, biscuit & cornbread croutons	14.50
Farmers Salad* mixed lettuce, avocado, date, tomato, grape, almond, aged provolone, olive, biscuit & cornbread croutons, champagne & sherry vinaigrettes	14.50	Purple & Black Kale hazelnut, pecorino romano, lemon vinaigrette	14.50
Spinach Bacon Blue* egg, crispy leeks, champagne & sherry vinaigrettes	14.50	Italian Sunday roasted tomato, pickled peppers, red onion, aged provolone, red wine vinaigrette	14.50

ENTRÉE SALADS

Good All Green broccoli, green bean, avocado, feta, toasted seeds, lemon & garlic herb vinaigrettes	18.50	Warm Rotisserie Chicken & Herbs* bacon, pickled red onion, roasted corn, fig, feta, hazelnut, blueberry muffin croutons, lemon, simple & champagne vinaigrettes	22.50
Hand-Pulled Chilled Chicken* avocado, golden beet, tomato, almond, blueberry, champagne & sherry vinaigrettes, grilled cranberry orange bread	19.50	Spicy Ahi Tuna & Avocado Poke* napa cabbage, crispy wontons, sesame seeds, simple vinaigrette	24.50
Fried Chicken & Roasted Corn avocado, pickled red onion, mango, cotija, cornbread croutons, simple vinaigrette, chipotle drizzle	21.50	Louie Cobb choose: shrimp, crab +2, or combo +1 avocado, egg, blue cheese, golden beet, tomato, green onion, lemon vinaigrette	27.50



BURGERS & DOGS

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

12-inch Ball Park Dog onion, relish, yellow mustard, ketchup	15.50	Double Smash Cheeseburger* griddled onion, Louie, tartar	19.50
12-inch Chili Dog pimento cheese, onion, yellow mustard	15.50	Goat Cheese Burger* balsamic onion, lemon aioli	19.50
Falafel Cheese "Burger" pepperjack, pickled red onion, tartar	15.50	Pub Bacon Cheeseburger* griddled muenster & onion, pickled peppers, spicy pub sauce	19.50
Cheeseburger* American cheese, Louie add: avocado +\$1, bacon +\$2, chili +\$2	17.50	Blue Cheese Bacon Burger* balsamic onion, lemon aioli	19.50

SIGNATURES

Crop List Platter three crop list sides	19.50	Chicken Fried Steak & Waffle seven cheese macaroni, green beans, white gravy	26.50
Yankee Pot Roast mashed potatoes	24.50	Farmers Platter fried chicken, BBQ pork ribs, brisket, escabeche salad, coleslaw	27.50
Shrimp & Parmesan Grits andouille, bacon, tomato	25.50	Farmers Jambalaya rotisserie chicken, Founding Spirits tequila shrimp, andouille, pickled peppers	28.99
Meatloaf & White Gravy mashed potatoes, green beans, au jus	25.50		

CHICKEN

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



Pot of Chicken Noodle Soup farmers salad, grilled sourdough	18.50	OUR ROTISSERIE Marinated, perfectly seasoned & slow roasted to tender golden brown.	
Big Crispy Tenders escabeche salad, thick-cut onion rings, Bucky's hot sauce, mustard seed ketchup, blue cheese dressing	20.50	Half Chicken & Mashed Potatoes one crop list side, chicken jus	21.50
Chicken Pot Pie chicken jus	22.50	Half Chicken & Enchiladas escabeche & avocado salads, cotija	23.50
Chicken Parm & Sautéed Broccoli	23.50	OUR FRIED CHICKEN choose: southern or spicy	
Chicken Milanese sautéed spinach, lemon butter sauce	24.50	Fried Chicken & Biscuit mashed potatoes, collard greens & cabbage	24.50
		Fried Chicken & Waffle seven cheese macaroni, green beans swap your waffle for a donut	24.50

FROM THE GRILL

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

Steak Frites* bernaise aioli, one crop list side	27.99	Pork Tomahawk collard greens & cabbage, black beans	29.99
Beef Tenderloin Tips Au Poivre* mashed potatoes, glazed roasted carrots, mushroom caps, baguette	27.99	BBQ Pork Ribs fries, green beans, coleslaw	29.99
Chimichurri Skirt Steak & Chicken Enchiladas* escabeche & avocado salads, cotija	28.99		

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

Herb-Crusted Prime Rib* 10 oz • 36.99 au jus, horseradish cream available after 5pm

Skirt Steak	28.99
Ribeye*	12 oz • 35.99
Aged NY Strip*	10 oz • 36.99
Filet*	8 oz • 41.99

SANDWICHES

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

Egg Salad brioche, lemon aioli	12.50	Roasted Veggie, Avocado & Brie apple walnut raisin bread, Louie	18.50
Chicken Salad Sandwich cranberry orange bread, lemon aioli	17.50	Bucky's Hot Fried Chicken brioche, muenster, coleslaw	19.50
Roasted Turkey BLT & Avocado sourdough, lemon aioli	17.50	Texas BBQ Brisket brioche, muenster, cheddar, coleslaw, griddled onion, yellow mustard, Joe's BBQ	20.50
Grilled Cheese & Tomato Soup multigrain, cheddar, muenster, gruyère	17.50	Prime Rib Dip* kaiser roll, gruyère, griddled onion, mayo, au jus	21.50
Fried Crab Cake Sandwich brioche, Louie, tartar	18.50		

HANDMADE PASTA

Linguine Pomodoro add: shrimp+\$10.50	19.50	Cheese Ravioli & Roasted Tomato Cream	20.50
Spaghetti Squash Marinara	19.50	Lemon Parmesan Shrimp Capellini	24.50
Ricotta Gnocchi Pomodoro basil, fresh mozzarella	19.50	Chicken Bolognese Linguine	24.50
Pappardelle Bolognese	19.50	Sausage, Mushroom & Amaretto Cream Ricotta Gnocchi	24.50
Butternut Squash & Mascarpone Ravioli sage brown butter	19.50	Shrimp & Walnut-Pesto Linguine	27.50
Seven Cheese Macaroni	20.50	Old Bay Crab Ravioli lemon butter sauce, balsamic glaze	35.50
Southern Carbonara Linguine	20.50		



PREMIUM SEAFOOD

Sustainably wild-caught or sustainably farmed. Traceable.

FRESH SEASONAL CATCH 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

Fish, Chips & Slaw	23.99
Cracker-Crusted Shrimp fries, coleslaw, cornbread	25.99
Fishers Fry Combo shrimp, white fish, crab cake, fries, coleslaw	30.99
Founding Spirits Tequila Lime Grilled Shrimp one dozen shrimp, jambalaya rice, escabeche salad, baguette	32.99
Glazed Cedar Plank Salmon* mashed potatoes, green beans	33.99
Scallops Meunière* butternut squash, pea & parmesan risotto	33.99
Crab Cakes, Fries & Slaw lemon butter sauce	36.99

SEASONAL CROP LIST SIDES

serves 2 • 10.99

Falafel spicy mayo, tartar	Crunchy Broccoli Chopped Salad almond, sunflower seeds, blueberry, maple tahini	Roasted Golden Beets & Radish Medley pistachio, feta, maple tahini
Sautéed Tuscan Kale & Curly Spinach apricot mustard butter	Roasted Jumbo Asparagus	

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.