


STARTERS

HANDMADE DUMPLINGS

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

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

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

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

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

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

ENTRÉE SALADS

Spicy Ahi Tuna Poke* napa cabbage, avocado, bell pepper, onion, cilantro, basil, mint, sesame vinaigrette	24.99
Seared Scallops & Shrimp mixed lettuce, roasted sweet potato, farro, wheat berry, celery, fennel, radish, onion, provolone, sweet & sour tomato vinaigrette	26.99
Louie Cobb 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 burger patties.
choice of side: fries, coleslaw, crop list side, or thick-cut onion rings

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

Avocado Poblano Cheeseburger*	18.99
Goat Cheese Burger* balsamic onions, bread & butter pickles, lemon aioli	19.99
Pub Bacon Cheeseburger* 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

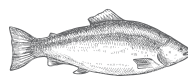
BLT with Roasted Turkey & Avocado lemon aioli, sourdough	17.99
Grilled Cheese & Tomato Soup	17.99
Roasted Vegetable, Avocado & Brie apple walnut raisin bread	18.99

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

PASTA & PARMS

Linguine Pomodoro add: shrimp +10.99	19.99
Spaghetti Squash Marinara	19.99
Ricotta Gnocchi Pomodoro	19.99
Pappardelle Bolognese	19.99
Seven Cheese Macaroni	20.99
Southern Carbonara Linguine	20.99
Sausage Mushroom Ricotta Gnocchi	24.99
Chicken Bolognese Linguine	24.99
Founding Spirits Vodka Pesto Shrimp Linguine	27.99

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

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

CHINATOWN FAVORITES 壽麵

HAND-PULLED NOODLES

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

TAKE OUT STYLE

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

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	20.99
Fried Chicken choose: southern or spicy buttermilk biscuit, mashed potatoes, braised collard greens & cabbage	24.99
Hot Honey Fried Chicken parmesan grits, green beans, sweet & sour tomatoes	24.99

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

SIGNATURES

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

Yankee Pot Roast mashed potatoes, crispy onions	24.99
Shrimp & Grits, Andouille	25.99
Chicken Fried Steak & Waffle 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.

Steak Frites* fries, choice of one crop list side	28.50
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Mustard Seed-Crusted Twin Lamb Chops* mashed potatoes, choice of one crop list side	33.50
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Served with mashed potatoes or fries and choice of 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

Ribeye*	10 oz • 36.50
Aged NY Strip*	12 oz • 37.50
Filet*	8 oz • 42.50

SEASONAL CROP LIST SIDES

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. 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.