

# STARTERS

## BREAD BITES



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

|  |       |   |       |  |               |
|--|-------|---|-------|--|---------------|
| <b>Coupla' Buttermilk Biscuits</b><br>cultured butter, house jam | 6.99  | <b>Avocado Toast</b><br>lime, extra virgin olive oil        | 7.99  | <b>Smoked Salmon Farm Bread*</b><br>goat cheese, capers, asparagus,<br>egg salad | 8.99          |
| <b>Prosciutto Farm Bread</b><br>fig, mascarpone, balsamic        | 7.99  | <b>Brie Farm Bread</b><br>onion jam, crisp apple            | 7.99  | <b>Skillet Cornbread<br/>&amp; Honey Butter</b>                                  | 9.99          |
| <b>Whirley Pop Kettle Corn</b>                                   | 8.99  | <b>Blue Cheese Bacon Dates</b>                              | 13.99 | <b>Baby Cheeseburgers*</b><br>choose: 3 or 6, served with fries                  | 16.99 • 21.99 |
| <b>Devil-ish Eggs</b><br>choose: classic, ham, or combo          | 12.99 | <b>Chips &amp; Dips</b><br>guacamole, salsa, pimento cheese | 13.99 | <b>Ahi Tuna Bites*</b>   | 16.99         |
| <b>Fried Green Tomatoes</b>                                      | 13.99 | <b>Spinach Dip</b>  | 15.99 | <b>Hot Crab &amp; Artichoke Dip</b>  | 17.99         |
| <b>Glazed Bacon Lollis</b>                                       | 13.99 | <b>Garlic Black Pepper Wings</b>                            | 15.99 | <b>Spicy Sausage PEI Mussels</b><br>grilled ciabatta                             | 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, shrimp +\$10.99, scallops\* +\$12.99

### SOUPS & SMALL SALADS

|   |       |   |       |
|---|-------|---|-------|
| <b>Today's Soup</b>   | 9.99  | <b>Caesar Salad</b><br>little gem lettuce, parmigiano reggiano, pecorino romano, biscuit & cornbread croutons | 14.99 |
| <b>Roasted Tomato Soup</b>  | 9.99  | <b>Purple &amp; Black Kale</b><br>hazelnut, date, radish, pecorino romano, lemon vinaigrette                  | 14.99 |
| <b>Farmers Salad*</b><br>mixed lettuce, avocado, date, tomato, grape, almond, parmigiano reggiano, olive, champagne & sherry vinaigrettes | 14.99 | <b>Spinach Bacon Blue</b><br>apple, balsamic onion, egg, crispy shallot, sherry vinaigrette                   | 14.99 |

### ENTRÉE SALADS

|   |       |  |       |
|---|-------|--|-------|
| <b>Good All Green</b><br>mixed lettuce, broccoli, green bean, green apple, avocado, feta, toasted seeds, lemon & garlic herb vinaigrettes   | 18.99 | <b>Crazy Corn Chicken</b><br>mixed lettuce, roasted sweet corn, hominy, caramel corn, avocado, mango, cotija, cornbread, simple vinaigrette, chipotle buttermilk | 21.99 |
| <b>Chicken Salad*</b><br>hand-pulled roasted chicken salad with fresh herbs & golden raisins, served atop romaine hearts with avocado, tomato, beet, almond & blueberry tossed in champagne vinaigrette | 19.99 | <b>Spicy Ahi Tuna Poke*</b><br>napa cabbage, avocado, bell pepper, onion, cilantro, basil, mint, sesame vinaigrette  | 24.99 |
| <b>Fried Chicken Salad*</b><br>mixed lettuce, bacon, cheddar, avocado, onion, tomato, buttermilk ranch dressing with honey mustard drizzle  | 19.99 | <b>Louie Cobb</b><br>choose: shrimp, crab +2, or combo +1<br>romaine, avocado, tomato, egg, danish blue cheese, green onion, lemon vinaigrette                   | 27.99 |



## BURGERS & DOGS

House-ground, hand-formed burger patties. Nitrate-free hot dogs made from 100% beef. choice of side: chips, fries, coleslaw, or crop list side

|   |       |  |       |
|---|-------|--|-------|
| <b>Cheddar Cheeseburger*</b><br>add: avocado +\$3, bacon +\$3, chili +\$3                     | 17.99 | <b>Goat Cheese Burger*</b><br>balsamic onions, bread & butter pickles, lemon aioli | 19.99 |
| <b>Our Best Veggie Cheeseburger</b><br>muenster, whole grains, black bean, sweet potato, beet | 17.99 | <b>12-INCH HOT DOGS</b>  |       |
| <b>Blue Cheese Balsamic Bacon Burger*</b><br>kaiser roll                                      | 19.99 | <b>Ball Park Dog</b><br>yellow mustard, ketchup, relish, onion                     | 15.99 |
|   |       | <b>Chili Dog</b><br>spicy mustard, grated onion, pimento cheese                    | 15.99 |

## CHICKEN

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



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|--|-------|---|-------|
| <b>Fried Chicken</b><br>choose: southern or spicy<br>buttermilk biscuit, mashed potatoes, braised collard greens & cabbage | 24.99 | <b>Fried Chicken &amp; Waffle</b><br>choose: southern or spicy<br>seven cheese macaroni, green beans, maple syrup | 24.99 |
| <b>Honey Thyme Spatchcock Chicken</b><br>mashed potatoes, green beans  | 24.99 | <b>Classic Chicken Milanese</b><br>arugula salad  | 24.99 |

## SANDWICHES

All bread is mixed, shaped, and baked in our bakery. choice of side: chips, fries, coleslaw, or crop list side

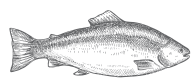
|  |       |   |       |
|--|-------|---|-------|
| <b>Egg Salad</b>   | 12.99 | <b>Roasted Vegetable, Avocado &amp; Brie</b><br>apple walnut raisin bread | 18.99 |
| <b>Chicken Salad</b><br>cranberry orange bread                         | 17.99 | <b>Spicy Fried Chicken</b>  | 19.99 |
| <b>BLT with Roasted Turkey &amp; Avocado</b><br>lemon aioli, sourdough | 17.99 | <b>Shaved Pastrami Melt</b>   | 20.99 |
| <b>Grilled Cheese &amp; Tomato Soup</b>                                | 17.99 | <b>Prime Rib Dip*</b><br>kaiser roll                                      | 21.99 |

## SIGNATURES

|   |       |   |       |
|---|-------|---|-------|
| <b>Crop List Platter</b><br>choice of three crop list sides                         | 19.99 | <b>Meatloaf &amp; Gravy</b><br>mashed potatoes, green beans   | 25.99 |
| <b>Chicken Pot Pie</b>  | 22.99 | <b>Shrimp &amp; Grits, Andouille</b>  | 25.99 |
| <b>Veggie Loaf</b><br>mashed potatoes, mushroom gravy, choice of one crop list side | 23.99 | <b>Chicken Fried Steak &amp; Waffle</b><br>seven cheese macaroni, green beans, white gravy, maple syrup | 26.99 |
| <b>Yankee Pot Roast</b><br>mashed potatoes, crispy onions                           | 24.99 | <b>Farmhouse Platter</b><br>fried chicken, BBQ pork ribs, baby cheeseburgers, street corn, coleslaw     | 27.99 |

## HANDMADE PASTA

|  |       |   |       |   |       |   |       |
|--|-------|---|-------|---|-------|---|-------|
| <b>Butternut Squash Ravioli &amp; Brussels</b>   | 19.99 | <b>Ham, Apple &amp; Peas Macaroni &amp; Cheese</b>  | 21.99 | <b>Sausage Mushroom Ricotta Gnocchi</b> | 24.99 | <b>Shrimp &amp; Sun-Dried Tomato Linguine</b> | 25.99 |
| <b>Seven Cheese Macaroni</b>   | 20.99 | <b>Goat Cheese Ravioli &amp; Chicken Cutlet</b><br>butternut squash purée, pecan praline butter | 23.99 | <b>Chicken Bolognese Linguine</b>       | 24.99 | <b>Crab Macaroni &amp; Cheese</b>             | 35.99 |
| <b>Straw &amp; Hay Linguine</b><br>bacon, mushrooms, asparagus, peas, corn, parmesan cream sauce | 21.99 |   |       |   |       |   |       |



## 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><br>short white beer   | 24.50 |
| <b>Blackened Chesapeake Wild Blue Catfish</b><br>parmesan grits, green beans, mango pico de gallo, lemon butter | 25.50 |
| <b>Cracker-Crusted Shrimp</b><br>fries, coleslaw, cornbread   | 26.50 |
| <b>Fishers Fry Combo</b><br>shrimp, white fish, crab cake, fries, coleslaw                                      | 31.50 |
| <b>Glazed Cedar Plank Salmon*</b>   | 34.50 |
| <b>Scallops Meunière*</b><br>butternut squash risotto   | 34.50 |
| <b>Shrimp &amp; Crab Risotto</b><br>wild mushrooms, lemon herb cream  | 36.50 |
| <b>Crab Cakes</b><br>fries, coleslaw  | 37.50 |

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

|  |       |   |       |
|--|-------|---|-------|
| <b>Long-Roasted Pork Chop</b><br>mashed potatoes, choice of one crop list side | 27.50 | <b>BBQ Pork Ribs</b><br>fries, green beans, coleslaw                                | 30.50 |
| <b>Steak Frites*</b><br>fries, choice of one crop list side                    | 28.50 | <b>Slow-Braised Beef Short Rib</b><br>mashed potatoes, choice of one crop list side | 32.50 |
| <b>Steak &amp; Enchiladas*</b><br>avocado salad, street corn                   | 29.50 |   |       |

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

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

## SEASONAL CROP LIST SIDES

serves 2 • 10.99

|  |   |  |
|--|---|--|
| <b>Falafel</b><br>spicy mayo, tartar                                     | <b>Crunchy Broccoli Chopped Salad</b><br>almond, sunflower seeds, blueberry, maple tahini | <b>Roasted Golden Beets &amp; Radish Medley</b><br>pistachio, feta, maple tahini |
| <b>Sautéed Tuscan Kale &amp; Curly Spinach</b><br>apricot mustard butter | <b>Roasted Jumbo Asparagus</b>  |  |