

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 |

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 |

PASTA & PARMS

| | | | |
|--|-------|---|-------|
| Linguine Pomodoro add: shrimp +\$10.50 | 19.50 | Seven Cheese Macaroni | 20.50 |
| Spaghetti Squash Marinara | 19.50 | Southern Carbonara Linguine | 20.50 |
| Ricotta Gnocchi Pomodoro | 19.50 | Sausage Mushroom Ricotta Gnocchi | 24.50 |
| Baked Virginia Ham Linguine | 19.50 | Chicken Bolognese Linguine | 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 FRESH CATCH choose preparation style • MKT | | Fish, Chips & Beer short white beer | 23.99 |
| Tomato Brunswick-Braised with Cheese Ravioli potato, barley, squash, zucchini, garbanzo & lima beans, peas, carrot, shallot, cilantro, rustic boule, whipped butter | | Cracker-Crusted Shrimp fries, coleslaw, cornbread | 25.99 |
| Herb Butter-Basted lemon aioli, garlic, parsley, dill, chives, fries, tartar | | Fishers Fry Combo shrimp, white fish, crab cake, fries, coleslaw add: big crispy chicken tenders +\$8.50 | 30.99 |
| Simple Style blistered tomatoes, lemon oil, parsley, chives, lemon, choice of two crop list sides | | Simple Style Seared Tuna sautéed broccoli, choice of one crop list side | 32.99 |
| MADE WITH FOUNDING SPIRITS | | Mid-Atlantic Scallops* herb meunière, parmesan risotto, crispy brussels sprouts | 33.99 |
| Bourbon Cedar Plank BBQ honey glaze, serrano sour cream, hot hoppin' jambalaya rice | | Glazed Cedar Plank Salmon* mashed potatoes, green beans | 33.99 |
| Bourbon Balsamic Sweet Onion tomato butter, chives, waffle chips, sautéed broccoli | | Shrimp & Crab Risotto wild mushrooms, lemon herb cream | 35.99 |
| | | Crab Cakes fries, coleslaw | 36.99 |

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.

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 | | |

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 | | |

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

Hot Hoppin' Jambalaya Rice
andouille, black eyed peas, green
& red peppers, onion, tomato,
poblano & pickled peppers

Spiced Braised Red Cabbage
goat cheese, cherry, apple, clove,
coriander, onion, sesame seeds

Roasted Heirloom Carrots & Parsnips
Founding Spirits
Bourbon-orange glaze

Cauliflower & Braised Leek Tarts
gruyère, thyme

Braised Collard Greens & Cabbage
chili flakes, onion

Sweet Potato
pecan fig butter