

We are farmers. We are restaurateurs. Together, we created this restaurant. Our bakers & chefs use ingredients from farmers we know making everything we can from scratch, from our bread and pizza crust to our booze. Rooted in the history of American watermen, we feature the harvest of today's men & women of the waterways. The family farmers of the North Dakota Farmers Union—who collectively own this restaurant—are represented on every plate. Welcome to our table.

—Mark Watne, Farmer, Co-Owner, NDFU President · Michael Vucurevich & Dan Simons, Co-Owners, Farmers Restaurant Group

5% TEMPORARY PANDEMIC SURCHARGE
As we chart a course for the survival of our restaurants, this dine-in only charge helps us cover pandemic-related expenses, including PPE.

FARMHOUSE SUSHI*

TASTING PLATES

Citrus Salmon 12.99 crème fraîche, ponzu	Scallop Ceviche 12.99 cucumber, yuzu, serrano	Tuna Tartare 14.99 avocado, ponzu, rice crisp, pistachio
Big Eye Tuna 14.99 French feta, beets, green onion, ponzu	FFB Tuna 14.99 watermelon, grapefruit	

ROLLS & NIGIRI

California Roll 12.99	Garden Roll 12.99	Salmon Nigiri 3.99
Chesapeake Roll 12.99	Crunchy Tuna Roll 14.99	Shrimp Nigiri 3.99
Salmon Roll 12.99	Spicy Tuna Roll 14.99	Tuna Nigiri 4.99

SOUPS & SMALL SALADS

Today's Soup 8.99	Purple & Black Kale 10.99 hazelnuts, dates, radish, pecorino
New England Clam Chowder 9.99	Italian Sunday 10.99 mixed lettuce, cucumbers, radish, roasted tomatoes, fennel, red onion, aged provolone, parmesan, red wine vinaigrette
Bakers Pizza & Salad 10.99 margherita pizza and Italian Sunday	Shaved Cauliflower & Asian Pear 10.99 mixed lettuce, sunflower seeds, celery, raisins
Fried Brussels Sprouts & Blue Cheese 10.99 romaine, napa cabbage, apple, cucumber, red onion, wontons	Spinach, Mushroom & Fennel 10.99 bacon, beets, basil
Escarole, Egg & Gruyère 10.99 romaine, warm potato, green onion, relish, olives, cannellini beans, lemon	Sweet Corn Cake Ranchero 10.99 romaine, poblano pepper, jicama, cilantro, cheddar, cotija
Drag Through the Garden 10.99 mixed lettuce, tomato, green beans, carrot, radish, bell pepper, fennel, jicama, cucumber	

SALAD ADD-ONS

Herb Chicken 6	Fried Shrimp 8	Plancha Tuna* 8	Steak 8
Spicy Fried Chicken 6	Poached Shrimp 8	Grilled Salmon* 8	

SEAFOOD SALADS

Spicy Ahi Tuna Poke* 20.99 napa cabbage, avocado, bell pepper, onion, cilantro, basil, mint, sesame vinaigrette	Half-Pound Louie 23.99 choose: crab, shrimp, or combo iceberg lettuce, avocado, tomato, onion, lemon vinaigrette
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BURGERS & SANDWICHES

Served on breads that are mixed, shaped, and baked in our bakery. choice of side: fries, coleslaw, or pickled veggie potato salad

All-American Double Burger* 13.99	Meatball Parmesan 12.99
Bacon Onion Blue Cheese Burger* 14.99	Spicy Fried Chicken 15.99
Avocado Poblano Cheeseburger* 14.99	Fried White Fish Sliders 14.99
"Grilled Cheese" Bacon Burger 15.99	Seared Ahi Tuna Salad* 14.99
IMPOSSIBLE™ Burger 16.99 made entirely from plants for people who love meat add: cheese +1	Roasted Vegetable, Avocado & Brie 14.99 apple walnut raisin bread
	Roasted Prime Rib Dip 20.99
	Crab Cake Sandwich 20.99

TACOS

choose your house-made shell: puffy corn, flour tortilla, or sweet corn cake

Tinga Chicken 12.99	Beer-Braised Beef 14.99	IMPOSSIBLE™ 14.99
Fried White Fish 12.99	Pulled Pork 14.99	

BAKERS PIZZA

Long-proofed 72 hours in our kitchen using flour from North Dakota farmers, our bakers-style pizza dough is handcrafted to create the perfect crispy golden crust with a chewy center.

RED SAUCE

St. Louis Thin Crust 12.99
Margherita 12.99 fresh mozzarella, tomato, basil
Detroit Red Top 12.99 add: sausage, pepperoni, or meatball +4
Crispy Calamari 15.99
American 15.99 mozzarella, ricotta, pepperoni, pancetta, sausage, meatballs, roasted peppers, onions
Spicy Sausage & Peppers 15.99
Pepperoni 16.99

WHITE

Burrata 14.99 parmesan, asiago, basil, extra virgin olive oil, black pepper
Roasted Brussels Sprouts 14.99 butternut squash, balsamic glaze
Gardeners Campari 15.99 asiago, goat cheese, pancetta, escarole, peppadew
Prosciutto Honey Fig 15.99
New Haven Clam 16.99 garlic cream, pancetta, sweet corn relish

SHARE PLATES

Whirley Pop Kettle Corn 5.99	Baby Cheeseburgers* 13.99 • 18.99 choose: 3 or 6
Pimento Cheddar Biscuits 6.99	Virginia Cracker Calamari 12.99
Brick Oven Pretzels 7.99 pimento cheese, BBQ mustard, sour cream & onion dip	Hot Crab & Artichoke Dip 13.99
Thick-Cut Onion Rings 10.99	Spicy Steamed Shrimp 16.99
Cauliflower Hummus 10.99 grilled flat bread, crudité	
Garlic Black Pepper Wings 12.99	

TABLESIDE GUACAMOLE 12.99

MUSSEL POTS

served with rustic white boule

White Wine & Garlic 18.99	Tomato Broth 18.99
Spicy Sausage Provençal 18.99	Farmers Style 20.99 beer broth, fries, garlic aioli, half boule, served with a short white beer
Bacon Basil Blue Cheese 18.99	
Coconut Curry & Cucumber 18.99	

FARMERS CHICKEN

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

Spicy Fried Chicken & Glazed Donut 18.99 street corn, coleslaw	Honey Pot Fried Chicken 18.99 green pea bacon confit, grits
Big Crispy Tenders 18.99 street corn, thick-cut onion rings	Lemon Herb Brick Chicken 18.99 sautéed green vegetables, farm-a-roni, citrus-griddled onions

FISHERS FRY

Shrimp Fry 18.99 fries, pimento cheddar biscuit, coleslaw	Chesapeake Wild Blue Catfish Fry 18.99 fries, pimento cheddar biscuit, coleslaw
Fish, Chips & Beer 18.99 short white beer, fries, pimento cheddar biscuit, coleslaw	Fishers Fry Combo 25.99 shrimp, white fish, crab cake, fries, pimento cheddar biscuit, coleslaw

SEAFOOD CATCH

Premium. Sustainably wild-caught or sustainably farmed. Traceable.

Daily Fishers Catch MKT	Spaghetti & Littleneck Clams 21.99 romesco, grilled ciabatta
Blackened Catfish 19.99 parmesan grits, sautéed green vegetables, mango pico de gallo, lemon butter	Scallops Meunière* 26.99 butternut squash risotto
Shrimp Scampi 20.99 spinach, gnocchi, grilled ciabatta	Glazed Cedar Plank Salmon* 26.99 sautéed green vegetables, roasted sweet potato with maple mascarpone butter
Cioppino 21.99 shrimp, crab, white fish, mussels, calamari, grilled ciabatta	Simply Seared Sushi-Grade Tuna* 27.99 crispy brussels sprouts, tomatoes, 3-bean salad, lemon
Chowder Bucatini 21.99 shrimp, mussels, calamari, grilled ciabatta	Crab Cakes 31.99 farm-a-roni, sautéed green vegetables

JAMBALAYA

Fried Chicken 20.99 choose: honey pot or spicy fried	Blackened Chesapeake Wild Blue Catfish 21.99
Pulled Pork & Ribs 21.99	Seafood 24.99 mussels, scallops, shrimp

STEAK HOUSE

We collaborate with independent ranchers in the mid-Atlantic to buy our beef. Our pork is from Leidy's in Souderton, PA.

Herb-Crusted Prime Rib*

10 oz • 26.99
au jus, horseradish cream, classic loaded baked potato, sautéed green vegetables
available at 5pm

NY Strip* & Enchiladas 21.99 street corn, avocado salad
Steak Frites* 21.99 mushrooms, green pea bacon confit, whiskey sauce
St. Louis BBQ Pork Ribs 24.99 fries, coleslaw
Cracklin' Pork Shank 21.99 street corn, coleslaw

served with sautéed green vegetables and choice of Idaho baked potato (after 5pm): classic loaded, pimento cheese, sour cream & onion or fries.

Ribeye* 10 oz • 26.99	Dry-Aged NY Strip* 12 oz • 29.99
Short Rib 26.99	Filet* 8 oz • 34.99

MEATLESS

Spaghetti Squash Pomodoro 15.99	IMPOSSIBLE™ "Meat"loaf 23.99 vegetarian recipe using plant-based Impossible Burger
Cauliflower Steak & Risotto 18.99	

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). Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially individuals with certain medical conditions.