

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% RESTAURANT RECOVERY CHARGE
As we continue to chart a course forward from the devastating pandemic impact on the restaurant industry, this charge supports increased supply chain costs, pandemic-related expenses, and helps the restaurant continue to be a viable business and employer as we strive for a "new normal."

SUSHI & CEVICHE

SUSHI ROLLS

made with sushi rice, wrapped with your choice of toasted nori or sesame soy paper

Salmon 12.99

Garden 12.99

California 14.99

Old Bay Crab 14.99

Crunchy Tuna 14.99

Spicy Tuna 14.99

Coconut Shrimp 14.99

NIGIRI

2 pieces

Shrimp 5.99

Tuna 6.99

Salmon 6.99

FARMERS PRESSED SUSHI

layered, made with sushi rice & topped with toasted sesame seeds

Tuna 12.99

spicy mayo, ginger scallion sauce, hoisin, citrus, soy

Salmon 12.99

spicy mayo, ginger scallion sauce, hoisin, candied corn, citrus, soy

Old Bay Crab 12.99

old bay, ginger scallion sauce, hoisin, candied corn

CEVICHE

served with crispy corn tortilla, fried wontons & grilled ciabatta

Simply Tuna 14.99

green onions, capers, cilantro, basil, lemon, maldon sea salt flakes, cracked black pepper

Avocado Tuna Poke 14.99

red & green onion, cucumber, basil, cilantro, lime ponzu

Heart of Palm & Coconut Chia 14.99

cucumber, avocado, celery, red onion, tomato, serrano chilies, cilantro, orange ginger vinaigrette

Tuna Tartare 14.99

avocado, citrus ponzu, pistachio, maldon sea salt flakes, rice crisps

Mango Coconut Shrimp 15.99

serrano chilis, green & red onion, old bay, cilantro, lime

Shrimp 15.99

spicy sweet & sour tomato, serrano chilies, cilantro, orange ginger vinaigrette, ponzu

SOUPS & SMALL SALADS

Today's Soup 8.99

New England Clam Chowder 9.99

Bakers Pizza & Salad 10.99
margherita pizza and Italian Sunday

Fried Brussels Sprouts & Blue Cheese 10.99

romaine, napa cabbage, apple, cucumber, red onion, wontons

Escarole, Egg & Gruyère 10.99

romaine, potato, green onion, relish, olives, cannellini beans, lemon

Drag Through the Garden 10.99

mixed lettuce, tomato, green beans, carrot, radish, bell pepper, fennel, jicama, cucumber

Purple & Black Kale 10.99

hazelnuts, dates, radish, pecorino

Italian Sunday 10.99

mixed lettuce, cucumbers, radish, roasted tomatoes, fennel, red onion, aged provolone, parmesan, red wine vinaigrette

Shaved Cauliflower & Asian Pear 10.99

mixed lettuce, sunflower seeds, celery, raisins

Spinach, Mushroom & Fennel 10.99

bacon, beets, basil

Sweet Corn Cake Ranchero 10.99

romaine, poblano pepper, jicama, cilantro, cheddar, cotija

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

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

Bacon Onion Blue Cheese Burger* 14.99

Avocado Poblano Cheeseburger* 14.99

"Grilled Cheese" Bacon Burger* 15.99

IMPOSSIBLE™ Burger 16.99

made entirely from plants for people who love meat add: cheese +1

Meatball Parmesan 12.99

Spicy Fried Chicken 15.99

Fried White Fish Sliders 14.99

Seared Ahi Tuna Salad* 14.99

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** 14.99 **IMPOSSIBLE™** 14.99

Fried White Fish 12.99 **Beef**

Marinated Steak 14.99 **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

Pimento Cheddar Biscuits 6.99

Brick Oven Pretzels 7.99

pimento cheese, BBQ mustard, sour cream & onion dip

Thick-Cut Onion Rings 10.99

Cauliflower Hummus 10.99

grilled flat bread, crudité

Garlic Black Pepper Wings 12.99

Baby Cheeseburgers* 13.99 • 18.99

choose: 3 or 6

Virginia Cracker Calamari 12.99

Hot Crab & Artichoke Dip 13.99

Spicy Steamed Shrimp 16.99

TABLESIDE GUACAMOLE 12.99

MUSSEL POTS

served with rustic white boule

White Wine & Garlic 18.99

Spicy Sausage Provençal 18.99

Bacon Basil Blue Cheese 18.99

Coconut Curry & Cucumber 18.99

Tomato Broth 18.99

Farmers Style 20.99

beer broth, fries, garlic aioli, half boule, served with a short white beer

MEATLESS

Spaghetti Squash Pomodoro 15.99

Cauliflower Steak & Risotto 18.99

IMPOSSIBLE™ "Meat"loaf 23.99

vegetarian recipe using plant-based Impossible Burger

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

Big Crispy Tenders 18.99

street corn, thick-cut onion rings

Honey Pot Fried Chicken 18.99

green pea bacon confit, grits

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

Fish, Chips & Beer 18.99

short white beer, fries, pimento cheddar biscuit, coleslaw

Chesapeake Wild Blue Catfish Fry 18.99

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

Blackened Catfish 19.99

parmesan grits, sautéed green vegetables, mango pico de gallo, lemon butter

Shrimp Scampi 20.99

spinach, gnocchi, grilled ciabatta

Cioppino 21.99

shrimp, crab, white fish, mussels, calamari, grilled ciabatta

Chowder Bucatini 21.99

shrimp, mussels, calamari, grilled ciabatta

Spaghetti & Littleneck Clams 21.99

romesco, grilled ciabatta

Scallops Meunière* 26.99

butternut squash risotto

Glazed Cedar Plank Salmon* 26.99

sautéed green vegetables, roasted sweet potato with maple mascarpone butter

Seared Sushi-Grade Tuna* 27.99

crispy brussels sprouts, tomatoes, 3-bean salad, lemon

Crab Cakes 31.99

fries, coleslaw

JAMBALAYA

Fried Chicken 20.99

choose: honey pot or spicy fried

Pulled Pork & Ribs 21.99

Blackened Chesapeake Wild Blue Catfish 21.99

Seafood 24.99

mussels, scallops, shrimp

FROM THE RANGE

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

Steak & 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

BBQ Apricot-Glazed Pork Tenderloin 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

Short Rib 26.99

Dry-Aged NY Strip* 12 oz • 29.99

Filet* 8 oz • 34.99

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.