

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 13.50
- Garden 13.50 *soy paper only*
- California 15.50
- Old Bay Crab 15.50
- Crunchy Tuna 15.50
- Spicy Tuna 15.50
- Coconut Shrimp 15.50 *soy paper only*

**FARMERS PRESSED SUSHI**

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

- Tuna 13.50  
spicy mayo, ginger scallion soy sauce, hoisin, citrus
- Salmon 13.50  
spicy mayo, ginger scallion soy sauce, hoisin, garlic candied corn, citrus
- Old Bay Crab 13.50  
old bay, ginger scallion sauce, hoisin, garlic candied corn

**NIGIRI**

2 pieces

- Shrimp 6.50
- Tuna 7.50
- Salmon 7.50

**Tuna Tartare** 15.50  
avocado, red & green onion, tomato, cilantro, tamari, sesame oil, lime ponzu, pistachio, rice crisps

**SHARE PLATES**

- Whirley Pop Kettle Corn 6.50
- Pimento Cheddar Biscuits 7.50
- Parmesan Garlic Knots 7.50  
roasted tomato-basil chutney, whipped ricotta
- Brick Oven Pretzels 8.50  
pimento cheese, BBQ mustard, sour cream & onion dip
- Thick-Cut Onion Rings 11.50
- Cauliflower Hummus 11.50  
grilled flat bread, crudité
- Garlic Black Pepper Wings 13.50
- Baby Cheeseburgers\* 14.50 • 19.50  
choose: 3 or 6, served with fries
- Virginia Cracker Calamari 13.50
- Hot Crab & Artichoke Dip 14.50
- Spicy Steamed Shrimp 17.50

**TABLESIDE GUACAMOLE** 13.50

**CEVICHE**

served with crispy corn tortilla, fried wontons & grilled ciabatta

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| <b>Simply Tuna</b> 15.50<br>green onions, capers, cilantro, serrano chilies, basil, lemon, tamari, sesame oil | <b>Avocado Tuna Poke</b> 15.50<br>red & green onion, cucumber, basil, cilantro, sambal, lime soy ponzu, sesame oil | <b>Mango Coconut Shrimp</b> 16.50<br>serrano chilis, green & red onion, old bay, cilantro, lime, pineapple juice | <b>Shrimp</b> 16.50<br>spicy sweet & sour tomato, red onion, serrano chilies, cilantro, citrus ginger vinaigrette, ponzu |
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**MUSSEL POTS**

served with rustic white boule

- White Wine & Garlic 19.50
- Spicy Provençal 19.50
- Coconut Curry & Cucumber 19.50

**SOUPS & SMALL SALADS**

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| <b>Today's Soup</b> 9.50  | <b>Drag Through the Garden</b> 11.50<br>mixed lettuce, tomato, green beans, carrot, radish, bell pepper, fennel, jicama, cucumber                    |
| <b>New England Clam Chowder</b> 10.50   | <b>Italian Sunday</b> 11.50<br>mixed lettuce, cucumbers, radish, roasted tomatoes, fennel, red onion, aged provolone, parmesan, red wine vinaigrette |
| <b>Bakers Pizza &amp; Salad</b> 11.50<br>margherita pizza and Italian Sunday  | <b>Spinach Bacon Blue</b> 11.50<br>apple, balsamic onions, egg, sherry vinaigrette   |
| <b>Chopped Brussels Sprouts &amp; Blue Cheese</b> 11.50<br>romaine, napa cabbage, apple, cucumber, red onion, wontons |  |
| <b>Purple &amp; Black Kale</b> 11.50<br>hazelnuts, dates, radish, pecorino  |  |

**SALAD ADD-ONS**

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|--------------------------|---------------------|----------------------|------------|
| Herb Chicken 6.50        | Fried Shrimp 8.50   | Plancha Tuna* 8.50   | Steak 8.50 |
| Spicy Fried Chicken 6.50 | Poached Shrimp 8.50 | Grilled Salmon* 8.50 |            |

**SEAFOOD SALADS**

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| <b>Spicy Ahi Tuna Poke*</b> 21.50<br>napa cabbage, avocado, bell pepper, onion, cilantro, basil, mint, sesame vinaigrette | <b>Shrimp Louie</b> 24.50<br>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

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| <b>All-American Double Burger*</b> 14.50     | <b>Spicy Fried Chicken</b> 16.50  |
| <b>Bacon Onion Blue Cheese Burger*</b> 15.50 | <b>Seared Ahi Tuna Salad*</b> 15.50   |
| <b>Avocado Poblano Cheeseburger*</b> 15.50   | <b>Roasted Vegetable, Avocado &amp; Brie</b> 15.50<br>apple walnut raisin bread |
| <b>"Grilled Cheese" Bacon Burger*</b> 16.50  | <b>Pit Beef Cheesesteak</b> 21.50   |
|  | <b>Crab Cake Sandwich</b> 18.99   |

**TACOS**

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

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|-------------------------------|--------------------------------|------------------------------|
| <b>Tinga Chicken</b> 13.50    | <b>Beer-Braised Beef</b> 15.50 | <b>Marinated Steak</b> 15.50 |
| <b>Fried White Fish</b> 13.50 |                                | <b>Pulled Pork</b> 15.50     |

**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** 13.50
- Margherita** 13.50  
fresh mozzarella, tomato, basil
- Crispy Calamari** 16.50
- Americano** 16.50  
mozzarella, ricotta, pepperoni, pancetta, sausage, meatballs, roasted peppers, onions
- Spicy Sausage & Peppers** 16.50
- Pepperoni** 17.50

**WHITE**

- Roasted Brussels Sprouts** 15.50  
butternut squash, balsamic glaze
- Gardeners Campari** 16.50  
asiago, goat cheese, pancetta, escarole, peppadew
- Prosciutto Honey Fig** 16.50

**MEATLESS**

- Spaghetti Squash Pomodoro 16.50
- Cauliflower Steak & Risotto 19.50

**FARMERS CHICKEN**

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

- Spicy Fried Chicken & Waffle** 19.50  
mac & cheese, green beans
- Honey Pot Fried Chicken** 19.50  
green pea bacon confit, grits
- Big Crispy Tenders** 19.50  
street corn, thick-cut onion rings
- Lemon Herb Brick Chicken** 19.50  
sautéed green vegetables, farm-a-roni, citrus-griddled onions

**FISHERS FRY**

- Shrimp Fry** 19.50  
fries, pimento cheddar biscuit, coleslaw
- Fish, Chips & Beer** 19.50  
short white beer, fries, pimento cheddar biscuit, coleslaw
- Chesapeake Wild Blue Catfish Fry** 19.50  
fries, pimento cheddar biscuit, coleslaw
- Fishers Fry Combo** 26.50  
shrimp, white fish, crab cake, fries, pimento cheddar biscuit, coleslaw

**SEAFOOD CATCH**

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

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| <b>Daily Fishers Catch</b> MKT  | <b>Spaghetti &amp; Littleneck Clams</b> 22.99<br>romesco, grilled ciabatta   |
| <b>Blackened Catfish</b> 20.99<br>parmesan grits, sautéed green vegetables, mango pico de gallo, lemon butter | <b>Scallops Meunière*</b> 27.99<br>butternut squash risotto  |
| <b>Shrimp Scampi</b> 21.99<br>spinach, gnocchi, grilled ciabatta  | <b>Glazed Cedar Plank Salmon*</b> 27.99<br>sautéed green vegetables, roasted sweet potato with maple mascarpone butter |
| <b>Cioppino</b> 22.99<br>shrimp, white fish, mussels, calamari, grilled ciabatta                              | <b>Seared Sushi-Grade Tuna*</b> 28.99<br>crispy brussels sprouts, tomatoes, 3-bean salad, lemon                        |
| <b>Chowder Bucatini</b> 22.99<br>shrimp, mussels, calamari, grilled ciabatta                                  | <b>Crab Cakes</b> MKT<br>fries, coleslaw   |

**JAMBALAYA**

- Fried Chicken** 21.50  
choose: honey pot or spicy fried
- Pulled Pork & Ribs** 22.50
- Blackened Chesapeake Wild Blue Catfish** 22.50
- Seafood** 25.50  
mussels, 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.

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| <b>Steak &amp; Enchiladas*</b> 22.99<br>street corn, avocado salad             | <b>St. Louis BBQ Pork Ribs</b> 25.99<br>fries, coleslaw                  |
| <b>Steak Frites*</b> 22.99<br>mushrooms, green pea bacon confit, whiskey sauce | <b>BBQ Apricot-Glazed Pork Tenderloin</b> 22.99<br>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.

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|-------------------------------------|----------------------------|
| <b>Ribeye*</b> 10 oz • 29.99        | <b>Filet*</b> 8 oz • 36.99 |
| <b>Aged NY Strip*</b> 12 oz • 30.99 |                            |

**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.