

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
While society is rebounding well, the pandemic has had devastating and long-lasting impact on the restaurant industry. This charge supports our recovery and ensures we can continue to operate as a viable business, employer, and neighbor. It covers pandemic-related losses and expenses, vaccine clinics and mental health benefits for our team and their families, and ongoing community efforts.

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

CEVICHE

served with crispy corn tortilla, fried wontons & grilled ciabatta

Simply Tuna 15.50

green onions, capers, cilantro, serrano chilies, basil, lemon, tamari, sesame oil

Avocado Tuna Poke 15.50

red & green onion, cucumber, basil, cilantro, sambal, lime soy ponzu, sesame oil

Mango Coconut Shrimp 16.50

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

Shrimp 16.50

spicy sweet & sour tomato, red onion, serrano chilies, cilantro, citrus ginger vinaigrette, ponzu

SOUPS & SMALL SALADS

Today's Soup 9.50

New England Clam Chowder 10.50

Bakers Pizza & Salad 11.50

margherita pizza and Italian Sunday

Farmers Salad* 11.50

mixed lettuce, avocado, dates, tomato, grapes, almonds, parmesan, olives, champagne & sherry vinaigrettes

Caesar Salad 11.50

little gem lettuce, parmigiano-romano, pecorino, biscuit & cornbread croutons

Spinach Bacon Blue 11.50

apple, balsamic onions, egg, sherry vinaigrette

Chopped Brussels Sprouts & Blue Cheese 11.50

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

Purple & Black Kale 11.50

hazelnuts, dates, radish, pecorino

Drag Through the Garden 11.50

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

Italian Sunday 11.50

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

SALAD ADD-ONS

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

ENTRÉE SALADS

Fried Chicken 18.50

mixed lettuce, bacon, cheddar, avocado, onion, tomato, buttermilk herb dressing with honey mustard drizzle

Spicy Ahi Tuna Poke* 21.50

napa cabbage, avocado, bell pepper, onion, cilantro, basil, mint, sesame vinaigrette

Louie Cobb 24.50

choose: shrimp, crab +2, or combo +7
romaine, avocado, tomato, egg, danish blue cheese, green 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* 14.50

Bacon Onion Blue Cheese Burger* 15.50

Avocado Poblano Cheeseburger* 15.50

"Grilled Cheese" Bacon Burger* 16.50

Our Best Veggie Burger 17.50

whole grains, black beans, sweet potatoes, beets, muenster

Spicy Fried Chicken 16.50

Seared Ahi Tuna Salad* 15.50

Roasted Vegetable, Avocado & Brie 15.50

apple walnut raisin bread

Pastrami Reuben 17.50

Pit Beef Cheesesteak 21.50

Crab Cake Sandwich 18.99

TACOS

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

Tinga Chicken 13.50

Beer-Braised Beef 15.50

Marinated Steak 15.50

Fried White Fish 13.50

Pulled Pork 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

American 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

STARTERS

Whirley Pop Kettle Corn 6.50

Parmesan Garlic Knots 7.50
roasted tomato-basil chutney, whipped ricotta

Brick Oven Pretzels 8.50

pimento cheese, BBQ mustard, sour cream & onion dip

Pimento Cheddar Biscuits 9.99

Thick-Cut Onion Rings 11.50

Cauliflower Hummus 11.50

grilled ciabatta, crudité

Pickled Garden Vegetables 11.50

Garlic Black Pepper Wings 13.50

Baby Cheeseburgers* 14.50 • 19.50
choose: 3 or 6, served with fries

Virginia Cracker Calamari 13.50

Spinach Dip 13.50

Hot Crab & Artichoke Dip 15.50

Spicy Steamed Shrimp 17.50

TABLESIDE GUACAMOLE 13.50

MUSSEL POTS

served with rustic white boule

White Wine & Garlic 19.50

Spicy Provençal 19.50

Coconut Curry & Cucumber 19.50

MEATLESS

Spaghetti Squash Pomodoro 16.50

Cauliflower Steak & Risotto 19.50

Veggie Loaf 24.50

mashed potatoes, roasted cauliflower & brussels sprouts, mushroom gravy

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

Big Crispy Tenders 19.50

street corn, thick-cut onion rings

Honey Pot Fried Chicken 19.50

green pea bacon confit, grits

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.

Daily Fishers Catch MKT

Blackened Catfish 20.99

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

Shrimp Scampi 21.99

spinach, gnocchi, grilled ciabatta

Cioppino 22.99

shrimp, white fish, mussels, calamari, grilled ciabatta

Chowder Bucatini 22.99

shrimp, mussels, calamari, grilled ciabatta

Spaghetti & Littleneck Clams 22.99

romesco, grilled ciabatta

Scallops Meunière* 27.99

butternut squash risotto

Glazed Cedar Plank Salmon* 27.99

mashed potatoes, sautéed green vegetables

Seared Sushi-Grade Tuna* 28.99

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

Crab Cakes MKT

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 meat.

Steak & Enchiladas* 22.99

street corn, avocado salad

Steak Frites* 22.99

mushrooms, green pea bacon confit, whiskey sauce

St. Louis BBQ Pork Ribs 25.99

fries, coleslaw

BBQ Apricot-Glazed Pork Tenderloin 22.99

street corn, coleslaw

Served with sautéed green vegetables and mashed potatoes or an Idaho baked potato (*after 5pm*) - choose: classic loaded, pimento cheese, sour cream & onion.

Ribeye*
10 oz • 29.99

Aged NY Strip*
12 oz • 30.99

Filet*
8 oz • 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.