

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 collectively own this restaurant, along with Founding Farmers and Founding Spirits distillery. They 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

**WELLNESS CHARGE**  
We believe hospitality begins with a healthy team and a stable, equitable work environment. To ensure both, a 5% surcharge is added to all dine-in checks that supports free mental health resources for our teams and their families, access to health insurance, paid sick leave, and increased operating costs. It is not a gratuity. Our goal is to be transparent while maintaining the value and standards our guests have come to know and love. We appreciate your support and kindness. If you would prefer, we will remove the charge upon request.

## SUSHI & CEVICHE\*

### SUSHI ROLLS

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

**Salmon** 15.50

**Garden** 15.50

*soy paper only*

**California** 17.50

**Old Bay Crab** 17.50

**Crunchy Tuna** 17.50

**Spicy Tuna** 17.50

**Coconut Shrimp** 17.50

*soy paper only*

### FARMERS PRESSED SUSHI

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

**Tuna** 15.50

spicy mayo, ginger scallion soy sauce, hoisin, citrus

**Salmon** 15.50

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

**Old Bay Crab** 15.50

old bay, ginger scallion sauce, hoisin, garlic candied corn

### NIGIRI

2 pieces

**Shrimp** 8.50

**Tuna** 9.50

**Salmon** 9.50

**Tuna Tartare** 17.50

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** 17.50

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

**Avocado Tuna Poke** 17.50

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

**Mango Coconut Shrimp** 18.50

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

**Shrimp** 18.50

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

## SOUPS & SMALL SALADS

**Today's Soup** 9.99

**New England Clam Chowder** 9.99

**Bakers Pizza & Salad** 13.50

margherita pizza and Italian Sunday

**Farmers Salad\*** 13.50

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

**Caesar Salad** 13.50

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

**Spinach Bacon Blue** 13.50

apple, balsamic onions, egg, sherry vinaigrette

**Chopped Brussels Sprouts & Blue Cheese** 13.50

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

**Purple & Black Kale** 13.50

hazelnuts, dates, radish, pecorino romano

**Drag Through the Garden** 13.50

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

**Italian Sunday** 13.50

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

### SALAD ADD-ONS

**Herb Chicken** 7.50

**Fried Shrimp** 9.50

**Plancha Tuna\*** 9.50

**Steak** 9.50

**Spicy Fried Chicken** 7.50

**Poached Shrimp** 9.50

**Grilled Salmon\*** 9.50

## ENTRÉE SALADS

**Fried Chicken** 20.50

mixed lettuce, bacon, cheddar, avocado, onions, tomatoes, buttermilk herb dressing with honey mustard drizzle

**Spicy Ahi Tuna Poke\*** 23.50

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

**Louie Cobb** 26.50

choose: shrimp, crab +2, or combo +1  
romaine, avocado, tomatoes, egg, danish blue cheese, green onions, 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\*** 16.50

**Avocado Poblano Cheeseburger\*** 17.50

**Bacon Onion Blue Cheese Burger\*** 18.50

**"Grilled Cheese" Bacon Burger\*** 18.50

**Our Best Veggie Cheeseburger** 19.50

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

**BLT with Roasted Turkey & Avocado** 16.50

lemon aioli, sourdough

**Seared Ahi Tuna Salad\*** 17.50

**Roasted Vegetable, Avocado & Brie** 17.50

apple walnut raisin bread

**Spicy Fried Chicken** 18.50

**Pastrami Reuben** 19.50

**Crab Cake Sandwich** 20.99

**Pit Beef Cheesesteak** 23.50

## TACOS

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

**Tinga Chicken** 15.50

**Beer-Braised Beef** 17.50

**Marinated Steak** 17.50

**Fried White Fish** 15.50

**Pulled Pork** 17.50

## 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** 15.50

**Margherita** 17.50

fresh mozzarella, tomatoes, basil

**Crispy Calamari** 18.50

**Americano** 18.50

mozzarella, ricotta, pepperoni, pancetta, sausage, meatballs, roasted peppers, onions

**Spicy Sausage & Peppers** 18.50

**Pepperoni** 19.50

### WHITE

**Roasted Brussels Sprouts** 17.50

butternut squash, balsamic glaze

**Gardeners Campari** 18.50

asiago, goat cheese, pancetta, escarole, peppadew

**Prosciutto Honey Fig** 18.50

## STARTERS

**Whirley Pop Kettle Corn** 8.50

**Parmesan Garlic Knots** 9.50

roasted tomato-basil chutney, whipped ricotta

**Brick Oven Pretzels** 10.50

pimento cheese, BBQ mustard, sour cream & onion dip

**Skillet Cornbread** 11.50

ND honey butter, J.Q. Dickinson salt

**Pimento Cheddar Biscuits** 12.50

**Thick-Cut Onion Rings** 13.50

**Cauliflower Hummus** 13.50

grilled ciabatta, crudité

**Garlic Black Pepper Wings** 15.50

**Virginia Cracker Calamari** 15.50

**Spinach Dip** 15.50

**Baby Cheeseburgers\*** 16.50 • 21.50  
choose: 3 or 6, served with fries

**Hot Crab & Artichoke Dip** 17.50

**Spicy Steamed Shrimp** 19.50

**TABLESIDE GUACAMOLE** 15.50

## MUSSEL POTS

served with rustic white boule

**White Wine & Garlic** 21.50

**Coconut Curry & Cucumber** 21.50

**Spicy Provençal** 21.50

## MEATLESS

**Spaghetti Squash Pomodoro** 18.50

**Cauliflower Steak & Risotto** 21.50

**Veggie Loaf** 26.50

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** 21.50

mac & cheese, green beans

**Big Crispy Tenders** 21.50

street corn, thick-cut onion rings

**Honey Pot Fried Chicken** 21.50

green pea bacon confit, grits

**Lemon Herb Brick Chicken** 21.50

sautéed green vegetables, farm-a-roni, citrus-griddled onions

## FISHERS FRY

**Shrimp Fry** 21.50

fries, pimento cheddar biscuit, coleslaw

**Fish, Chips & Beer** 21.50

short white beer, fries, pimento cheddar biscuit, coleslaw

**Chesapeake Wild Blue Catfish Fry** 21.50

fries, pimento cheddar biscuit, coleslaw

**Fishers Fry Combo** 28.50

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** 22.99

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

**Shrimp Scampi** 23.99

spinach, gnocchi, grilled ciabatta

**Cioppino** 24.99

shrimp, white fish, mussels, calamari, grilled ciabatta

**Chowder Bucatini** 24.99

shrimp, mussels, calamari, grilled ciabatta

**Spaghetti & Littleneck Clams** 24.99

romesco, grilled ciabatta

**Scallops Meunière\*** 29.99

butternut squash risotto

**Glazed Cedar Plank Salmon\*** 29.99

mashed potatoes, sautéed green vegetables

**Seared Sushi-Grade Tuna\*** 30.99

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

**Crab Cakes** 33.99

fries, coleslaw

## JAMBALAYA

**Fried Chicken** 23.50

choose: honey pot or spicy fried

**Pulled Pork & Ribs** 24.50

**Blackened Chesapeake Wild Blue Catfish** 24.50

**Seafood** 27.50

mussels, shrimp

## FROM THE RANGE

We collaborate with independent ranchers in the mid-Atlantic to buy our meat.

**Steak & Enchiladas\*** 24.99

street corn, avocado salad

**Steak Frites\*** 24.99

mushrooms, green pea bacon confit, whiskey sauce

**BBQ Apricot-Glazed Pork Tenderloin** 24.99

street corn, coleslaw

**St. Louis BBQ Pork Ribs** 27.99

fries, 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 • 31.99

**Aged NY Strip\***  
12 oz • 32.99

**Filet\***  
8 oz • 38.99

**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.