

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

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.

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, date, tomato, grape, almond, parmesan, olive, champagne & sherry vinaigrettes

Caesar Salad 13.50

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

Spinach Bacon Blue 13.50

apple, balsamic onion, egg, sherry vinaigrette

Chopped Brussels Sprouts & Blue Cheese 13.50

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

Purple & Black Kale 13.50

hazelnut, date, radish, pecorino romano, lemon vinaigrette

Drag Through the Garden 13.50

mixed lettuce, tomato, green bean, carrot, radish, bell pepper, fennel, cucumber, lemon vinaigrette

Italian Sunday 13.50

mixed lettuce, cucumber, radish, roasted tomato, 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, onion, tomato, buttermilk herb dressing with honey mustard drizzle

Spicy Ahi Tuna Poke* 23.50

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

Louie Cobb 26.50

choose: shrimp, crab +2, or combo +1
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* 16.50

Our Best Veggie Cheeseburger 16.50

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

Avocado Poblano Cheeseburger* 17.50

Bacon Onion Blue Cheese Burger* 18.50

"Grilled Cheese" Bacon Burger* 18.50

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 22.50

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, fries, 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

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.