


SMALL PLATES

Fresh Table-made Guacamole, Chips and Salsa • 12 
Served with warm housemade tortillas.

Chocolate-Dipped Bacon Lollipops • 9

'Double Dip' Thick-Cut Sweet Onion Rings • 7 
Served with housemade mustard seed ketchup.

Chicken Pops • 9

Marinated and then flash-fried wings and drumettes tossed in your choice of Citrus Glaze, BBQ Sauce or Bucky's Hot Sauce. Served with cole slaw and blue cheese dressing.

The Ultimate Farmer's Caprese • 14 

Thick-cut heirloom tomatoes, Grande® fresh mozzarella and fresh basil paired with a trio of savory ricotta spreads, crispy prosciutto and toasted house ciabatta.

Peel and Eats • 12 • 20 Half or Full Pound

"No Pump" Shrimp rubbed with Old Bay Spice, served with housemade cocktail and tartar sauces.

Farmers Hummus w/ Fresh Griddled Navajo Bread • 12

American Crafted Cured Meats, Artisan Cheeses and Preserved Condiments • 18

La Quercia Domestic Prosciutto, Mortadella and Toscano Salami with Buttermilk Blue and Brie Cheeses. Served with dried apricots, housemade fig jam and toasted house ciabatta.

Maryland Crab Dip with Toasted House Ciabatta • 12

Creamy Maryland crab and artichoke dip with toasted house ciabatta bread.

P.E.I. "Rope Harvested" Mussels • 14

Steamed and served in your choice of the following broths. Choose from: Blue Cheese and Bacon, Tomato Parmesan or Classic White Wine, Butter and Herb. Served with house ciabatta for dipping.

Virginia Cracker Crusted Calamari • 10

Crisp cracker-crusting Monterey Calamari with roasted garlic aioli and warm marinara sauce.

Ahi Tuna Rollups* • 14

Fresh Ahi tuna rolled around crisp matchstick veggies and ripe avocado then lightly seasoned with sesame.

Baby Cheeseburgers* • 9 • 14 • 18

Ground-to-order beef with Tillamook Cheddar on our housemade butter bun with special sauce: choose 3, 6 or 9. Served with housemade French fries.

SOUPS

All Soups are served with housemade bread and butter upon request.

Soup of the Day • 6

Butternut Squash Soup • 6

ENTRÉE SALADS

All Entrée Salads are accompanied by by our housemade bread and butter upon request.

Drag-Through-the-Garden Salad • 7 

Bountiful garden ingredients on chilled lettuces tossed lightly in our house dressing and served with choice of dressing on the side.

+ Shrimp • 5 | Fish of the day • 9 | Crab • 7 | Combo • 12

Fresh Beet and Warm Goat Cheese Watercress Salad • 12 

Roasted golden beets, skinny green beans, heirloom tomatoes, curly spinach and watercress in our house dressing, topped with warm breaded goat cheese.

"Living Green" Butter Head Blue • 8

Tender butter lettuce with heirloom tomatoes and tangy blue cheese dressing, served with a sweet and tender slice of pork belly.

Warm Curly Leaf Spinach Salad • 12

Warm bacon & wild field mushroom dressing tossed with curly leaf spinach and crumbled blue cheese. Garnished with a hard-boiled egg and sweet balsamic onions.

Pollo Ranchero • 12

Cilantro marinated chicken, roasted corn, grilled jicama and roasted poblano peppers on chilled romaine with housemade zesty ranch.

Spicy Tuna Farm Salad* • 16

Raw line-caught Ahi tuna with crunchy cabbage and fresh avocado in a sesame vinaigrette.

AMERICAN FARMHOUSE PIZZAS

Farmers & Fishers is dedicated to serving you a true American farm-ingredient pizza. We have sourced artisanal meats, sausages and cheeses from only the finest American purveyors. We begin in the early morning when we knead and hand-stretch our very own distinctive pizza dough made daily with our farmer's North Dakota spring wheat flour. Next, organic tomatoes are crushed to create a superbly seasoned pizza sauce. Finally, each pizza is shaped and fired in our stone deck pizza oven resulting in a crisp and chewy crust with a scrumptious flavor.

Three Cheese • 11 

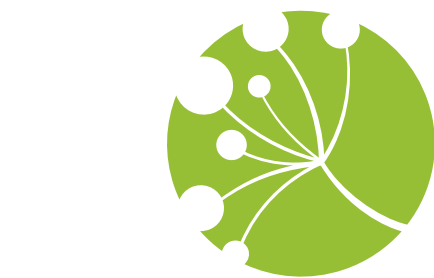
Grande® Provolone, Grande® fresh mozzarella and parmesan cheeses with tomato sauce and fresh basil.

Artisan Pepperoni • 13

Our classic Three Cheese Pizza topped with Vermont Smoke and Cure® pepperoni.

El Diablo • 14

Fresh and bold flavors of chorizo sausage, sweet lime marinated chicken and roasted red peppers with cilantro sauce.



FARMERS & FISHERS
At the Georgetown Waterfront

Summer 2010

We strive to buy from family farmers whenever possible. Our focus is more on quality than geography (we buy carbon offsets relating to our distribution costs) and purveyors change seasonally and with price and availability. We remain committed to supporting purveyors who value sustainable practices and methods...here are just a few: Meyers Ranch (CO), Kreider Farms (PA), FreeBird™ (PA), Maple Leaf Farms (IN), Nueske's (WI), Compart Family Farms™ (MN), Grande® (WI) and many other family ranches, farms, and fisheries across the country. The difference between institutional/corporate farming vs. family farming affects everyone: our health, our land, and our lives. You can trust we understand this difference; while you enjoy the taste of true food and true drink in a restaurant owned by Family Farmers.

HERITAGE TRUCK-STYLE TACOS

Homage to the field workers who plant, tend and harvest our food. Fresh masa hand-ground and formed into freshly made corn tortillas. Each soft taco is garnished with cilantro and cotija cheese and folded for easy eating. Served 3 to an order.

Long Roasted Pork 'Shepherd's Style' •10 

Chicken, Apples and Goat Cheese • 10

Baja Style Fish • 11

Roast Sirloin Carne • 12

BURGERS AND SANDWICHES

Our burgers and sandwiches are dressed with crisp lettuce, thickcut ripe tomatoes, shaved Bermuda red onions and bread 'n butter pickles. They are prepared to medium unless specified otherwise. All Burgers and Sandwiches are served with housemade French fries or cole slaw.

Farmer's Butter Burger* • 10

Fresh ground Angus chuck flat-griddled with sweet cream butter and topped with mellow havarti dill and our special sauce.

Wisconsin Grilled Cheese Burger* • 14

Fresh ground Angus chuck burger with special sauce, lettuce and ripe tomato stacked between two grilled provolone & cheddar cheese sandwiches.

BBQ Bacon Cheese Burger* • 12

Fresh ground Angus chuck, grilled and topped with Nueske's Thick-Cut Bacon and Tillamook Cheddar Cheese.

State Fair Burger* • 11

Fresh ground Angus chuck mixed with our housemade Bulldog Steak Sauce and dressed with seasoned mayo.

Maryland Crabcake Sandwich • Market Price

On a housemade butter bun with cold lettuce and ripe tomato.

Fried Fish • Market Price

On a housemade butter bun with cold lettuce and ripe tomato.

Farmer's Daughter • 12

Avocado, brie, fresh-pickled vegetables and special sauce on housemade Rye Bread.

Ahi Tuna Salad* • 16

Grilled-to-order medium rare tuna tossed with tangy capers, arugula, celery and onion on a housemade butter bun.

POULTRY

Humanely-raised, free range and hormone-free. All Poultry dishes are accompanied by our housemade bread and butter upon request.

Farmhouse Crispy-Skin Duck Breast • 16

Served with farmhouse rice-a-roni and today's vegetable.

Cowboy Chicken • 15

Pan-fried chicken chop with pan jus gravy, whippers and today's vegetable.

Big Country Crunchy Chicken Tenders • 12

Giant crunchy tenders with blue cheese dressing served with our thick-cut onion rings and housemade mustard seed ketchup.

Pan-Roasted Chicken with Lemon, Rosemary and Thyme • 14

Served with whippers and today's vegetable.

White Chicken & Bacon • 14

Chicken breast, applewood smoked bacon, white cheddar and mozzarella cheeses atop creamy garlic sauce and garnished with fresh tomatoes and basil.

Artisan Meat • 15

Our classic Three Cheese Pizza with American-crafted soppressata, pepperoni and salami.

Roasted Vegetable • 13 

The farmer's garden bounty - eggplant, tomatoes, fennel, red peppers, artichoke hearts and spinach.

La Quercia Prosciutto, Fig Jam, Brie and Blue Cheese • 14

Fabulous fig jam sauce topped with Grande® fresh mozzarella, full-flavored brie and blue cheeses and thinly sliced prosciutto.

Goat Cheese, Leek and Wild Mushroom •13 

Spinach, roasted leeks, roasted mushrooms, creamy goat cheese and balsamic glaze adorn this simple yet savory pie.

Lunch Cheese Pizza and Soup or Farm House Salad • 12

MEATS

The meat we serve at Farmers & Fishers is raised using certified humane practices and without the use of hormones or antibiotics. Our beef is Certified Angus. All Meat dishes are accompanied by our housemade bread and butter upon request.

Dry Rubbed Cattleman's Ribeye* • 25

14 ounce certified Angus ribeye, seasoned with our own blend of spices, served with whippers and today's vegetable.

Hawaiian Marinated Ribeye* • 24

12 ounce cut of certified Angus ribeye, marinated for four days and char-grilled to perfection. Served with whippers and fresh golden pineapple salad.

Steak and Fries* • 16

Sauced with our housemade Bulldog Steak Sauce and served with housemade French fries.

Fall-off-the-Bone Country Beef Rib • 24

Slow-roasted and charred, glazed with our housemade Bulldog Steak Sauce and sundried cherry demi-glace. Served with whippers and today's vegetable.

Grilled Angus Filet* • 28

8 ounce cut char-grilled and served with our housemade Bulldog Steak Sauce, whippers and today's vegetable.

Michael's Crackling Pork Shank • 19

Sweet-cured, slow-braised and flash-fried; served with fresh golden pineapple salad and farmhouse rice-a-roni.

Rum Raisin Glazed Pork • 18

Slowly braised until tender then mopped with savory and sweet rum raisin glaze. Served with whippers and today's vegetable.

PASTAS

Made fresh daily with North Dakota Durum Spring Wheat. All Pasta dishes are accompanied by our housemade bread and butter upon request.

Sweet Potato Gnudi • 14 

Handmade dumplings with fresh sage and citrus butter sauce and a touch of balsamic glaze.

Four Cheese Ravioli with Wild Mushrooms • 15

Ricotta, provolone and parmesan cheeses tucked into housemade pasta, sauced with a savory mushroom cherry demi glaze and finished with buttermilk blue cheese.

Crab Melt Ravioli • 22

Housemade pockets of pasta generously filled with lump crab and sautéed with herb butter and fresh tomatoes.

Goat Cheese Ravioli • 15

Housemade ravioli with orange-herb butter sauce, fennel, fresh-cracked pepper and parmesan cheese.

La Quercia Pancetta and Fresh Asparagus with Linguine • 15

Tossed with a flavorful lemon-infused blue cheese cream sauce.

Housemade Papardelle, Heirloom Tomatoes and Roasted Garlic • 15  + Shrimp • 4

Clams, Garlic, Bacon and Linguine • 16

Fresh-shucked clams and smoked bacon in a light sauce of butter, herbs and squeezed lemon.

Fisherman's Pasta • 24

Housemade cheese ravioli sauced with white wine tomato sauce, calamari, clams, shrimp, mussels, whitefish and crab.

Mussels and Calamari Fra Diavolo • 14

P.E.I. "rope harvested" mussels and calamari with spicy fresh tomato marinara over linguine.

FISH

Farmers & Fishers constantly strives to serve fish through partnerships with sustainable fish brokers and by fishing only in sustainable friendly communities at designated times of the year in the Atlantic, Pacific and Gulf regions. Approximately 80% of the seafood on our menu is caught through eco-friendly fishing measures. We continue to seek out local partnerships to deliver the finest quality ingredients in respect of our environment and our earth. All Fish dishes are accompanied by our housemade bread and butter upon request.

North Dakota Fish Fry • Priced Daily

Crisp-fried Whitefish with housemade French fries, cole slaw and "Babe's" corn.

Fresh Catches* • Market Price

Served with farmhouse rice-a-roni and today's vegetable.

Ask your server about our local caught fish of the day and other fresh fish selections of the day. Select your choice of our chefs' preparation methods below:

Simple Style

Sea salt, cracked black pepper and fresh lemon.

Bronzed Style

Lightly seasoned and topped with sweet balsamic onions.

Chesapeake Style

Drawn butter, Old Bay and fresh lemon.

Fresh-Horseradish Style

Fresh horseradish-crusting.

Cowboy Style

With tangy cilantro butter.

CRAB AND SEAFOOD NATION

All Crab and Seafood Nation dishes are accompanied by our housemade bread and butter upon request.

Maryland Crabcakes • Market Price

Served with farmhouse rice-a-roni and today's vegetable.

Fish Camp Seafood Basket • 25

Served with housemade French fries, cole slaw and "Babe's Corn".

Gulf Fried Shrimp • 19

Served with housemade French fries, cole slaw and "Babe's Corn".

P.E.I. "Rope Harvested" Mussels with House-Cut Fries • 16

 Vegetarian

 indicates a dish containing tree nuts

*Contains (or may contain) raw or undercooked ingredients. Consuming raw or undercooked eggs, meat, poultry, seafood and shellfish may increase your risk of food-borne illness, especially individuals with certain medical conditions.