

FARMERS & DISTILLERS

THANKSGIVING

39.99 PER PERSON

20 for children 12 & under.

SHARE PLATES

BRIOCHE ROLLS

SKILLET CORNBREAD

cultured North Dakota honey butter

FIRST COURSE

choose one

BUTTERNUT SQUASH SOUP

cranberry crème fraîche, chili lime pumpkin seeds

ITALIAN SUNDAY SALAD

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

MAIN COURSE

choose one

ROASTED TURKEY

black pepper sage gravy

CRACKED PEPPER MOLASSAS GLAZED HAM

black eye pea gravy

SOUTHERN FRIED CHICKEN

white cream gravy

HERB-CRUSTED PRIME RIB

+8 per person

farmers au jus

ALMOND MUSHROOM-CRUSTED WHITE FISH

lemon butter

accompanied by

Mashed Potatoes, Cranberry Relish, Sweet Potatoes with Pecan Fig Butter, Herb Buttered Green Beans, Maple Roasted Autumn Vegetables, Cornbread Stuffing

VEGAN IMPOSSIBLE MUSHROOM MEATLOAF

served with sautéed green beans, mashed potatoes, roasted sweet potato & cranberry relish, mushroom gravy

DESSERT

choose one

APPLE PIE

vanilla ice cream

PUMPKIN PIE

spiced whipped cream

PECAN PIE

spiced whipped cream

PUMPKIN SPICE SALTED CARAMEL CHEESECAKE

CHOCOLATE SINFUL DEVIL'S FOOD CAKE

vanilla ice cream

DONUTS

pumpkin spice cake donut with dulce de leche ice cream,
cinnamon roll donut

this holiday season

GIVE THE GIFT OF FARMERS & DISTILLERS

FIRST BAKE BLEND COFFEE TIN 14.99

GIFT CARDS \$ you tell us



and if the spirit moves you...

GIFT FOUNDING SPIRITS

FS VODKA 750ml	25	FOUNDING FARMERS GIN 750ml	35
FS AMARO 750ml	35	FOUNDING FARMERS RYE WHISKY 750ml	45
FS AMERICAN WHISKEY 750ml	45	GLENCARIN GLASS	10
AMARO GLASS	12		

NOT ALL INGREDIENTS ARE LISTED.

PLEASE INFORM US IF YOU HAVE ALLERGIES OR RESTRICTIONS.

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially individuals with certain medical conditions. These items include our house-made dressings, spreads, sauces, or mayonnaise that contain raw or undercooked eggs.*

*Additional beverages, taxes, and gratuity not included.
Menu & pricing subject to change.*



THANKSGIVING

AROUND THE FARMERS TABLE

39.99 per person
20 for children 12 & under.

SHARE PLATES

Brioche Rolls

Skillet Cornbread

cultured North Dakota honey butter

FIRST COURSE

choose one

Butternut Squash Soup

cranberry crème fraîche, chili lime pumpkin seeds

Italian Sunday Salad

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

MAIN COURSE

choose one

Roasted Turkey

black pepper sage gravy

Cracked Pepper Molasses Glazed Ham

black eyed pea gravy

Southern Fried Chicken

white cream gravy

Herb-Crusted Prime Rib

+8 per person

farmers au jus

Almond Mushroom-Crusted White Fish

lemon butter

accompanied by

Mashed Potatoes, Cranberry Relish, Sweet Potatoes with Pecan Fig Butter, Herb Buttered Green Beans, Maple Roasted Autumn Vegetables, Cornbread Stuffing

Vegan IMPOSSIBLE Mushroom Meatloaf

served with sautéed green beans, mashed potatoes, roasted sweet potato & cranberry relish, mushroom gravy

DESSERT

choose one

Apple Pie

vanilla ice cream

Pumpkin Pie

spiced whipped cream

Pecan Pie

spiced whipped cream

Pumpkin Spice Salted Caramel Cheesecake

Chocolate Sinful Devil's Food Cake

vanilla ice cream

Donuts

pumpkin spice cake donut with dulce de leche ice cream,
cinnamon roll donut

this holiday season

GIVE THE GIFT OF FARMERS FISHERS BAKERS



FIRST BAKE BLEND COFFEE TIN 14.99

OUR FAMILY FARM KIDS BOOK 16.95

THE FOUNDING FARMERS COOKBOOK 40

GIFT CARDS \$ you tell us

STAY CONNECTED WITH FARMERS FISHERS BAKERS

FarmersFishersBakers.com

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@FarmFishBakeDC



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AROUND THE FARMERS TABLE

39.99 per person

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SHARE PLATES

Brioche Rolls

Skillet Cornbread

cultured North Dakota honey butter

FIRST COURSE

choose one

Butternut Squash Soup

cranberry crème fraîche, chili lime pumpkin seeds

Farmers Salad

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

MAIN COURSE

choose one

Roasted Turkey

black pepper sage gravy

Cracked Pepper Molasses Glazed Ham

black eye pea gravy

Southern Fried Chicken

white cream gravy

Herb-Crusted Prime Rib

+8 per person

farmers au jus

Almond Mushroom-Crusted White Fish

lemon butter

ACCOMPANIED BY

Mashed Potatoes, Cranberry Relish, Sweet Potatoes with Pecan Fig Butter, Herb Buttered Green Beans, Maple Roasted Autumn Vegetables, Cornbread Stuffing

Vegan IMPOSSIBLE Mushroom Meatloaf

served with sautéed green beans, mashed potatoes, roasted sweet potato & cranberry relish, mushroom gravy

DESSERT

choose one

Apple Pie

vanilla ice cream

Pumpkin Pie

spiced whipped cream

Pecan Pie

spiced whipped cream

Pumpkin Spice Salted Caramel Cheesecake

Carrot Cake

vanilla ice cream

Chocolate Mousse Cake

devil's food cake, semisweet chocolate ganache,
strawberry ice cream

this holiday season

GIVE THE GIFT OF FOUNDING FARMERS



THE FOUNDING FARMERS COOKBOOK 40

GIFT CARDS \$ you tell us

STAY CONNECTED WITH FOUNDING FARMERS

FoundingFarmers.com

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THANKSGIVING

AROUND THE FARMERS TABLE

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SHARE PLATES

Buttermilk Biscuits

Skillet Cornbread

cultured North Dakota honey butter

FIRST COURSE

choose one

Butternut Squash Soup

cranberry crème fraîche, chili lime pumpkin seeds

Italian Sunday Salad

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

MAIN COURSE

choose one

Roasted Turkey

black pepper sage gravy

Cracked Pepper Molasses Glazed Ham

black eye pea gravy

Southern Fried Chicken

white cream gravy

Pan-Fried Double Pork Chop

sawmill gravy

Herb-Crusted Prime Rib

+8 per person

farmers au jus

Almond Mushroom-Crusted White Fish

lemon butter

ACCOMPANIED BY

Mashed Potatoes, Cranberry Relish, Sweet Potatoes with Pecan Fig Butter, Herb Buttered Green Beans, Maple Roasted Autumn Vegetables, Cornbread Stuffing

Vegan IMPOSSIBLE Mushroom Meatloaf

served with sautéed green beans, mashed potatoes, roasted sweet potato & cranberry relish, mushroom gravy

DESSERT

choose one

Apple Pie

vanilla ice cream

Pumpkin Pie

spiced whipped cream

Pecan Pie

spiced whipped cream

Pumpkin Spice Salted Caramel Cheesecake

Carrot Cake

vanilla ice cream

Chocolate Mousse Cake

devil's food cake, semisweet chocolate ganache,
strawberry ice cream

THANKSGIVING TO GO LEFT OVER KIT

Enjoy your favorite holiday left overs tomorrow.

50

Country White Loaf

Roasted Turkey Breast

Cornbread Stuffing

Mashed Potatoes

Cranberry Relish

While supplies last.

this holiday season

GIVE THE GIFT OF FOUNDING FARMERS



THE FOUNDING FARMERS COOKBOOK 40

OUR FAMILY FARM KIDS BOOK 16.95

GIFT CARDS \$ you tell us

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THANKSGIVING

AROUND THE FARMERS TABLE

39.99 per person

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SHARE PLATES

Brioche Rolls

Skillet Cornbread

cultured North Dakota honey butter

FIRST COURSE

choose one

Butternut Squash Soup

cranberry crème fraîche, chili lime pumpkin seeds

Farmers Salad

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

MAIN COURSE

choose one

Roasted Turkey

black pepper sage gravy

Cracked Pepper Molasses Glazed Ham

black eye pea gravy

Southern Fried Chicken

white cream gravy

Herb-Crusted Prime Rib

+8 per person

farmers au jus

Almond Mushroom-Crusted White Fish

lemon butter

ACCOMPANIED BY

Mashed Potatoes, Cranberry Relish, Sweet Potatoes with Pecan Fig Butter, Herb Buttered Green Beans, Maple Roasted Autumn Vegetables, Cornbread Stuffing

Vegan IMPOSSIBLE Mushroom Meatloaf

served with sautéed green beans, mashed potatoes, roasted sweet potato & cranberry relish, mushroom gravy

DESSERT

choose one

Apple Pie

vanilla ice cream

Pumpkin Pie

spiced whipped cream

Pecan Pie

spiced whipped cream

Pumpkin Spice Salted Caramel Cheesecake

Carrot Cake

vanilla ice cream

Chocolate Sinful Devil's Food Cake

vanilla ice cream

this holiday season

GIVE THE GIFT OF FOUNDING FARMERS



THE FOUNDING FARMERS COOKBOOK 40

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STAY CONNECTED WITH FOUNDING FARMERS TYSONS

FoundingFarmers.com

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SHARE PLATES

Brioche Rolls

Skillet Cornbread

cultured North Dakota honey butter

FIRST COURSE

choose one

Butternut Squash Soup

cranberry crème fraîche, chili lime pumpkin seeds

Italian Sunday Salad

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

MAIN COURSE

choose one

Roasted Turkey

black pepper sage gravy

Cracked Pepper Molasses Glazed Ham

black eye pea gravy

Southern Fried Chicken

white cream gravy

Herb-Crusted Prime Rib

+8 per person

farmers au jus

Almond Mushroom-Crusted White Fish

lemon butter

ACCOMPANIED BY

Mashed Potatoes, Cranberry Relish, Sweet Potatoes with Pecan Fig Butter, Herb Buttered Green Beans, Maple Roasted Autumn Vegetables, Cornbread Stuffing

Vegan IMPOSSIBLE Mushroom Meatloaf

served with sautéed green beans, mashed potatoes, roasted sweet potato & cranberry relish, mushroom gravy

DESSERT

choose one

Apple Pie

vanilla ice cream

Pumpkin Pie

spiced whipped cream

Pecan Pie

spiced whipped cream

Pumpkin Spice Salted Caramel Cheesecake

Chocolate Sinful Devil's Food Cake

vanilla ice cream

Donuts

pumpkin spice cake donut with dulce de leche ice cream,
cinnamon roll donut

THANKSGIVING TO GO LEFT OVER KIT

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Country White Loaf

Roasted Turkey Breast

Cornbread Stuffing

Mashed Potatoes

Cranberry Relish

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THE FOUNDING FARMERS COOKBOOK 40

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SHARE PLATES

Brioche Rolls

Skillet Cornbread

cultured North Dakota honey butter

FIRST COURSE

choose one

Butternut Squash Soup

cranberry crème fraîche, chili lime pumpkin seeds

Italian Sunday Salad

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

MAIN COURSE

choose one

Roasted Turkey

black pepper sage gravy

Cracked Pepper Molasses Glazed Ham

black eye pea gravy

Southern Fried Chicken

white cream gravy

Herb-Crusted Prime Rib

+8 per person

farmers au jus

Almond Mushroom-Crusted White Fish

lemon butter

ACCOMPANIED BY

Mashed Potatoes, Cranberry Relish, Sweet Potatoes with Pecan Fig Butter, Herb Buttered Green Beans, Maple Roasted Autumn Vegetables, Cornbread Stuffing

Vegan IMPOSSIBLE Mushroom Meatloaf

served with sautéed green beans, mashed potatoes, roasted sweet potato & cranberry relish, mushroom gravy

DESSERT

choose one

Apple Pie

vanilla ice cream

Pumpkin Pie

spiced whipped cream

Pecan Pie

spiced whipped cream

Pumpkin Spice Salted Caramel Cheesecake

Chocolate Sinful Devil's Food Cake

vanilla ice cream

Donuts

pumpkin spice cake donut with dulce de leche ice cream,
cinnamon roll donut

THANKSGIVING TO GO LEFT OVER KIT

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Country White Loaf

Roasted Turkey Breast

Cornbread Stuffing

Mashed Potatoes

Cranberry Relish

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