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## **Farmers Restaurant Group Set to Open New Concept in Fall 2016**

*Lease signed for 600 Massachusetts Avenue, NW, Washington, D.C.*

**WASHINGTON, D.C., July, 2015** – [Farmers Restaurant Group](#) (FRG), the management company for the successful [Founding Farmers](#) and [Farmers Fishers Bakers](#) restaurants in DC, Maryland, and Northern Virginia, announced today that they will be expanding into downtown DC with a NEW dining concept, Farmers & Distillers, in the fall of 2016.

FRG, which is owned by Dan Simons, Michael Vucurevich, and the [North Dakota Farmers Union](#) have signed a lease with co-building owners, Gould Property Company and Oxford Properties Group ([Gould-Oxford](#)), for the building to be located at 600 Massachusetts Avenue, NW, Washington, D.C. – a 400,000 square foot Trophy Building currently under construction in the East End.

The seven million dollar restaurant project, which is being funded by existing investors, equates into a 12,000 square foot space to be divided between the concourse level and ground floor. The restaurant will seat approximately 300 guests, with 30 seats dedicated to the bar.

“I’m so excited about Farmers & Distillers,” said Dan Simons. “This time, we’ve modeled our concept through the eyes of the original Founding Farmer, George Washington. So, of course we knew we had to include a distillery within the restaurant. And we couldn’t have imagined a more perfect location and neighborhood to bring the vision of this restaurant to life. Rich in local history and culture, the area of Mount Vernon Triangle, specifically 600 Massachusetts Avenue, has everything we’re looking for. We’re counting down the days until we open our doors and share our new restaurant with the neighborhood.”

With a bright spotlight focused on America’s original entrepreneur and distiller, George Washington, the highly anticipated on-site distillery is sure to be one of the highlights of this new venture. Beverage Director Jon Arroyo and the FRG team have spent months working closely with Master Distiller Rick Wasmund of [Copper Fox Distillery](#) in Virginia on the development and construction of the distillery room, equipment, and process. “It’s an honor and privilege to carry on the tradition of distilling in America,” said Arroyo. “I hope to bring the consistency and commitment to excellence that our beverage programs have provided over the years to our exciting new endeavor that is *From Farm to Still*®.”

Farmers & Distillers will be open every day, serving up fresh, delicious food & drink for breakfast, lunch, and dinner, as well as weekend brunch. The menu, which is still in development, will pay homage to the history of the neighborhood, the stories of the immigrant entrepreneurs from the area, and the spirit of George Washington. Washington, known for his mastery of utilizing resources directly around him, has further inspired the FRG team to build deeper relationships that allow for more direct involvement with farmers and the environment. “Our team continues its relentless pursuit of unique ways to represent our true owners, the farmers, as well as breaking down and unbundling the supply chain,” said Dan Simons. “By assisting in building strong foundations *with* farmers, and *for* farmers, the farm itself becomes sustainable for generations to come.”

[Grizform Design Architects](#), collaborating with [VSAG](#), is leading the restaurant’s design strategy and mapping out every aesthetic detail; including several microclimates within the restaurant, each with its own slightly different personality and whimsical touch-points. Simons and Vucurevich have partnered with Grizform in the past on Farmers Fishers Bakers, as well as the newest addition to the FRG family, Founding Farmers Tysons. Grizform is designing Farmers & Distillers to be environmentally friendly, and has sights set on meeting the [LEED](#) Silver certification criteria.

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### **ABOUT FARMERS RESTAURANT GROUP**

Farmers Restaurant Group focuses on green, sustainable practices in all locations, offering farm-inspired American true food & pre-prohibition style libations in a modern, casual farmhouse setting. Owned by & partnering directly with [North Dakota Farmers Union](#), the first Founding Farmers opened in DC in 2008 with LEED Gold Certification, with its sister restaurant, MoCo's Founding Farmers, opening in 2011 with LEED Silver Certification. In 2012, Farmers Fishers Bakers, a sister concept located in the Georgetown area of Washington, D.C. opened with LEED Silver Certification and a tiki inspired bar program. Most recently, Founding Farmers Tysons opened in February 2015, which is awaiting LEED review.

[DC](#) | [MOCO](#) | [GEORGETOWN](#) | [TYSONS](#)

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