

Address 3000 K Street NW, Plaza Level
Washington Harbour
Washington, DC 20007



Phone/Fax 202.298.TRUE (8783) / 202.298.8690

Website FarmersFishersBakers.com

Facebook /FarmersFishersBakers **Twitter** @FarmFishBakeDC

Hours
Farm Market Brunch Sat & Sun, 10am – 3pm
Lunch & Dinner Mon – Thurs, 11:30am – 10pm | Fri, 11:30am – midnight
Sat, 3pm – midnight | Sun, 3pm – 10pm
Sushi Bar Mon – Fri 4pm - close | Sat & Sun - 3pm-close

Ownership The restaurant is owned by the North Dakota Farmers Union and is managed by The Farm, a restaurant management company that developed and operates Founding Farmers.

Food / Drink Team Joe Goetze Executive Chef – The Farm

Lisa Marie Frantz, Executive Chef	Tony Higdon, Executive Kitchen Manager
Thomas Park, Executive Sushi Chef	Jon Arroyo, Chief Mixologist/Beverage Director
Carrie Jenkins, Pastry Chef	Larry Kilbourne, Head Baker
Meaghan O’Shea, General Biz Mgr.	Angela Neri, General Ops Mgr.

Description: Farmers Fishers Bakers offers a diverse menu of farmer style, American-influenced scratch-made entrees and tasting plates in a modern casual setting. Menu highlights include farmhouse sushi, authentic field tacos, farmhouse flatbreads, sandwiches, salads, seasonal selections of fresh seafood, and a range of meatless and vegan dishes. Guests can enjoy lunch, dinner, a sushi bar, and a farmers market style unlimited weekend brunch experience featuring a signature Bloody Mary Bar. Fresh baked bread and scratch desserts are made several times daily on premise in an open-style bakery and pastry studio.

Farmers Fishers Bakers’ mixology and beverage program spotlights high quality spirits, house made syrups, and fresh ingredients, with a focus on classic and reinterpreted tiki style cocktails. The mix-and-match design of the bar menu encourages guests to customize their drink depending on tastes and spirit preferences. In addition, Farmers Fishers Bakers will showcase 24 rotational craft beers on draught, along with a proprietary Cask Beer offering.

The restaurant is designed around several ‘micro-climates’ that reflect different seating options, creating unique experiences and details for guests to discover with each visit. A farmhouse and nautical-inspired interior incorporates recycled and reclaimed materials, including used tractor tires, barnwoods, and antique boat propellers, among other items. Original commissioned artwork by local and regional artists is displayed throughout the restaurant with curious, witty and historically inspired elements.

Menu: Shared plates: \$7 - \$12 Salads & Sandwiches: \$8 - \$16 Entrées: \$12 - \$35
Desserts: \$6 - \$12 Sushi: \$8 - \$12
Unlimited Brunch: Adult:\$29.99, Children: \$14.99, Bottomless Bloody Mary Bar: \$10

Capacity: Approximately 290 seats, divided between: the main dining room (150); bar area (25); sushi bar (8); patio (70) and larder/pantry area (36). Seating includes booths and tables for 2-6 people, larder tables for up to 10 guests, as well as a semi-private Baker’s Table for 7.

Architect/Interiors GrizForm Design Architects, Washington, DC. grizform.com.

Credit Cards American Express, VISA, MasterCard, Discover

Parking / Metro Secured, protected underground hourly garage at Washington Harbour; nearby garage or street parking. Closest metro is Foggy Bottom-Orange/Blue line; Circulator stops on K St.

Reservations Walk-ins are always welcome; reservations for up to 12 guests in the main dining room are recommended; sushi bar seats are reservation only, through FarmersFishersBakers.com or by phone. Parties with guests of 13 or more can inquire online for availability.

Marketing/PR Jennifer Motruk Loy, Director of Marketing, jennifer@vsag.com, 202-903-0389
Riva Warrilow, Communications Coordinator, riva@vsag.com.