



farmer's table
FRESH • HEALTHY • DELICIOUS

BRUNCH

starters

Soup of the Day / 6

Bone Broth *gf*
Roasted Chicken Broth / 5

Butternut Squash Soup *v/gf* / 7

Chicken Meatballs *gf*
Joey's Mom's Tomato Sauce,
Fresh Mozzarella / 10

Cucumber Avocado "Tartare" *v*
Ginger-Chili Lime Dressing,
Flatbread Herb Crisp / 11

ADD TO YOUR DISH

Taco of the Day

Chef's Daily Taco Special

Poke Tuna *gf*
Sesame Tamari Sauce, Rice Noodle Salad,
Pea Tendrils / 16

Maple Pepper Glazed Baby Back Ribs *gf*
"Fork Tender" Ribs, Wildflower Honey Cole Slaw,
Corn Cake / 15

Buffalo Cauliflower "Drumettes" *v/gf*
Flash Roasted Asparagus Crudité,
Vegan Ranch Dressing / 11

ADD TO YOUR DISH

Pretzel & Crackers *v*
Fresh Baked Pretzel Sticks & Crispy Herb Lavash,
Chive "Butter", Grain Mustard Dip / 8

"FTA" - Farmer's Table Approved

We do our best every day to consciously source the cleanest ingredients for our guests. Where ever you see "Farmer's Table Approved" (FTA) on our menu, it means we carefully sourced that item to be of the highest quality available. We proudly serve grass-fed and grass-finished beef; antibiotic-, hormone- and steroid-free chicken, chemical-free shrimp, and sustainable seafood. We support local farms for fresh produce when available and harvest produce from our own organic garden. We strictly adhere to the Environmental Working Group's Dirty Dozen Food philosophy, sourcing only organic products for their recommended fruits and vegetables. Ask your server for more information.

Some items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Your meal may contain traces of flour as we are not a gluten-free facility.



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FarmersTableFL

v. vegan veg. vegetarian gf. gluten free

breakfast

Served with a choice of Yukon Gold Potato Hash or Seasonal Fruit

Classic Rise & Shine *gf*

Applewood Smoked Bacon,
Scrambled Eggs / 12

Crushed Avocado Toast *veg*

Organic Tomato, Guacamole,
Arugula, Sunny-Side Up Eggs,
Multigrain Bread,
Lemon Dressing / 13

Sides: Applewood Smoked Bacon or Chicken Sausage / 5

ADD: Cheddar Cheese, Vegan Mozzarella or House Made Mozzarella / 2

Farmer's Florentine Omelet *veg/gf*

Organic Tomatoes, Spinach,
Cheddar Cheese / 12

Farmer's Table Palooza

Blueberry Multigrain Pancakes,
Scrambled Eggs,
Applewood Smoked Bacon,
Chicken Sausage / 15

The Favorite

Very Berry French Toast *veg*

Almond Milk Brioche,
Organic Granola Crunch,
Local Yogurt Strawberry Drizzle / 13

freshly baked

\$3.75 Each

Sweet Potato Lime Muffin

Blueberry Corn Muffin

Blueberry Scone *v*

Chocolate Chip Scone *v*

greens

Namaste Raw *v/gf*

Living Salad, Cabbage, Broccoli,
Peppers & Sprouted Beans,
Onions, Cucumbers, Koji Vinaigrette / 12

Florida 77 *veg/gf*

Field Greens, Avocado, Oranges, Carrots,
Hearts of Palm, Candied Cashews,
Mile Marker 77 Vinaigrette / 12

Mediterranean *veg/gf*

Romaine Hearts, Feta, Cucumbers,
Bell Peppers, Red Onions, Olives, Tomatoes,
Lemon-Oregano Vinaigrette / 12

Arugula & Roasted Beet *veg/gf*

Goat Cheese, Spiced Pistachios,
Pickled Onions, Sherry Vinaigrette / 12

Farmer's Table Cobb *gf*

Chiffonade Romaine, Chicken, Egg, Avocado,
Cucumbers, Tomatoes, Carrots, Bacon,
Wildflower Honey Vinaigrette / 15

ADD

Grilled Chicken / 6

"FTA" Salmon / 10

Marinated Tofu / 5

Applewood Smoked Bacon / 2

Seared Atlantic Tuna / 10

"FTA" Shrimp / 8

Hanger Steak / 10

Avocado / 2

flatbreads

All crusts are made with Lavash Thins

Pulled First Cut BBQ Brisket

Pepperonata, Cheddar Cheese,
Pickled Red Onions, Arugula / 12

Wild Mushroom & Goat Cheese *veg*

Balsamic Fig Braised Onions,
Savory Herbs / 12

Cauliflower & Brie *veg*

Fig Jam, Caramelized Onions,
Arugula / 12

handhelds

All items are served with your choice of Wildflower Honey Cole Slaw,
Baked Yukon Gold Fries or Mixed Greens and a Dill Pickle

Chicken Meatball Hoagie

Garlic Toasted Whole Wheat Baguette,
Chicken Meatballs & Pomodoro Sauce,
Fresh Mozzarella / 13

Greek Chicken Wrap

Romaine, Feta, Cucumbers, Peppers,
Red Onions, Olives, Tomatoes, Tzatziki,
Lemon-Oregano Vinaigrette / 14

Falafel Veggie Burger *v*

Vegan Bun, Sesame Chili Aioli,
Organic Tomato Cilantro Relish / 13

"FTA" Salmon Burger Banh Mi

Sesame Brioche Roll, Kung Pao Glaze,
Vietnamese Pickled Veggie / 15

Grass-Fed Beef Burger

Brioche Bun, Fig Braised Onions,
Lettuce, Tomato / 15
TOP IT: Pulled First Cut BBQ Brisket / 4

NPB Turkey "Club" Sandwich

Toasted Multigrain Bread, Natural Turkey,
Nitrate Free Bacon, Butter Lettuce,
Organic Tomato, Mustard Aioli / 14

knife and fork

Ramen Bowl *veg*

Carrots, Cabbage, Enoki Mushrooms,
Snow Peas, Mushroom Dashi,
Gingered Egg / 15

ADD TO YOUR DISH

Grilled "FTA" Salmon *gf*

Tuscan Bean & Organic Spinach Ragout,
Kale Pesto / 26

Pastaless Vegetable Lasagna *v/gf*

Organic Steamed Spinach,
Joey's Mom's Tomato Sauce / 18
ADD: Vegan Mozzarella or
House Made Mozzarella / 2

Grilled Chicken Paillard *gf*

Arugula, Shaved Parmesan Cheese,
Grape Tomatoes, Red Onions,
Lemon-Oregano Vinaigrette / 18

Farmer's Signature

"Spasta" & Meatballs *gf*

Choice of Chicken or Vegan Meatballs,
Spaghetti Squash, Organic Spinach,
Tomato Basil Sauce / 19
ADD: Vegan Mozzarella or
House Made Mozzarella / 2

vegetarian

All Sides are Vegan and Gluten Free / \$7 Each

Roasted Spaghetti Squash

Grilled Asparagus

Chickpea & Pepper Tikka Masala

Simply Steamed Broccoli

Organic Steamed Spinach

Tuscan Bean & Organic Spinach Ragout

Baked Yukon Gold Steak Fries

Maple Whipped Sweet Potatoes

Roasted Brussels Sprouts