

## starters

**Soup of the Day** / 6

**Bone Broth** <sup>gf</sup>

Roasted Chicken Broth / 5

**Butternut Squash Soup** <sup>v/gf</sup> / 7

**Chicken Meatballs** <sup>gf</sup>

Joey's Mom's Tomato Sauce,  
Fresh Mozzarella / 10

**Cucumber Avocado "Tartare"** <sup>v</sup>

Ginger-Chili Lime Dressing,  
Flatbread Herb Crisp / 11

ADD TO YOUR DISH

### Taco of the Day

**Chef's Daily Taco Special**

**Poke Tuna** <sup>gf</sup>

Sesame Tamari Sauce, Rice Noodle Salad,  
Pea Tendrils / 16

**Maple Pepper Glazed Baby Back Ribs** <sup>gf</sup>

"Fork Tender" Ribs, Wildflower Honey Cole Slaw,  
Corn Cake / 15

**Buffalo Cauliflower "Drumettes"** <sup>v/gf</sup>

Flash Roasted Asparagus Crudit ,  
Vegan Ranch Dressing / 11

ADD TO YOUR DISH

**Pretzel & Crackers** <sup>v</sup>

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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v.vegan veg.vegetarian gf.gluten free

## greens

**Namaste Raw** <sup>v/gf</sup>

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

**Florida 77** <sup>veg/gf</sup>

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

## flatbreads

All crusts are made with Lavash Thins

**Pulled First Cut BBQ Brisket**

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

**Cauliflower & Brie** <sup>veg</sup>

Fig Jam, Caramelized Onions, Arugula / 12

**Wild Mushroom & Goat Cheese** <sup>veg</sup>

Balsamic Fig Braised Onions, Savory Herbs / 12

## supper

**Spice Seared Atlantic Tuna** <sup>gf</sup>

Cauliflower-Quinoa "Fried Rice", Peas & Corn,  
Yuzu Ginger Vinaigrette / 29

**Rainbow Trout** <sup>gf</sup>

Parsnip Mashed Potatoes, Grilled Asparagus,  
Red Beet Horseradish Sauce / 25

**Mushroom & Artichoke "Paella"** <sup>v/gf</sup>

Saffron Spanish Rice, Peppers & Peas / 19

ADD TO YOUR DISH

**Kombucha Brick Chicken** <sup>gf</sup>

Forbidden Black Rice Pilaf, Garlic Snow Peas & Carrots,  
Cilantro Lime Jus / 24

### Chef's Butcher Block

Daily Steak Selection

**Grass-Fed Beef Short Rib** <sup>gf</sup>

Roasted Brussels Sprouts, Maple Whipped Sweet Potatoes,  
Mushroom Bordelaise / 27

**Pan Roasted "FTA" Salmon** <sup>gf</sup>

Tuscan Bean & Organic Spinach Ragout, Kale Pesto / 26

**Seared Swordfish** <sup>gf</sup>

Chickpea & Pepper Tikka Masala, Lime Coconut Sauce,  
Papaya Salsa / 27

**Arugula & Roasted Beet** <sup>veg/gf</sup>

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

**Mediterranean** <sup>veg/gf</sup>

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

### ADD TO YOUR DISH

"FTA" Salmon / 10

"FTA" Shrimp / 8

Seared Atlantic Tuna / 10

Hanger Steak / 10

Grilled Chicken / 6

Marinated Tofu / 5

Applewood Smoked Bacon / 2

Avocado / 2

## favorites

**Pastaless Vegetable Lasagna** <sup>v/gf</sup>

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

**"Spasta" & Meatballs** <sup>gf</sup>

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

**Grilled Chicken Paillard** <sup>gf</sup>

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

**Ramen Bowl** <sup>veg</sup>

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

ADD TO YOUR DISH

**Grass-Fed Beef Burger**

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

## vegetarian

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

Roasted Spaghetti Squash

Roasted Brussels Sprouts

Baked Yukon Gold Steak Fries

Tuscan Bean & Organic Spinach Ragout

Simply Steamed Broccoli

Maple Whipped Sweet Potatoes

Grilled Asparagus

Organic Steamed Spinach

Parsnip Mashed Potatoes

Chickpea & Pepper Tikka Masala

Cauliflower-Quinoa "Fried Rice"