

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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v.vegan veg.vegetarian gf.gluten free

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

Arugula & Roasted Beet ^{veg/gf}
Goat Cheese, Spiced Pistachios, Pickled Onions, Sherry Vinaigrette / 12

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

knife and fork

Farmer's Florentine Omelet ^{veg/gf}
Organic Tomatoes, Spinach, Cheddar Cheese, Yukon Gold Oven Fries / 12

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

Grilled "FTA" Salmon ^{gf}
Tuscan Bean & Organic Spinach Ragout, Kale Pesto / 26

Ramen Bowl ^{veg}
Carrots, Cabbage, Enoki Mushrooms,
Snow Peas, Mushroom Dashi, Gingered Egg / 15
ADD TO YOUR DISH

Pastaless Vegetable Lasagna ^{v/gf}
Organic Steamed Spinach, Joey's Mom's Tomato Sauce / 18
ADD: Vegan Mozzarella or House Made Mozzarella / 2

vegetarian

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

Tuscan Bean & Organic Spinach Ragout

Baked Yukon Gold Steak Fries

Chickpea & Pepper Tikka Masala

Simply Steamed Broccoli

Organic Steamed Spinach

Grilled Asparagus

Roasted Spaghetti Squash

Maple Whipped Sweet Potatoes

Roasted Brussels Sprouts

Farmer's Table Cobb ^{gf}
Chiffonade Romaine, Chicken, Egg, Avocado, Cucumbers, Tomatoes,
Carrots, Bacon, Wildflower Honey Vinaigrette / 15

Mediterranean ^{veg/gf}
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

handhelds

All items are served with your choice of Mixed Greens, Wildflower Honey Cole Slaw, or Baked Yukon Gold Fries 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 / 13

"FTA" Salmon Burger Banh Mi
Sesame Brioche Roll, Vietnamese Pickled Veggie,
Kung Pao Glaze / 15

Falafel Veggie Burger ^v
Vegan Bun, Ancho Chili Aioli, Organic Tomato Cilantro Relish / 13

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