

# ALL DAY MENU

v: vegan | veg: vegetarian | gf: gluten free | sus: sustainable | org: organic

## starters

### Soup of the Day

Made Fresh with Seasonal Ingredients / 6

### Bone Broth<sup>gf</sup>

"48 Hour" Roasted Chicken Broth / 5

### Butternut Squash Bisque<sup>v/gf</sup> / 7

### Farmer's Meatballs<sup>gf</sup>

#### "FTA" Chicken or Vegan Quinoa Meatballs

House Made Mozzarella or Vegan Mozzarella,  
Joey's Mom's Tomato Sauce / 10

### Farmer's Hummus<sup>v</sup>

Peppadew & Pine Nuts, Cucumber,  
Toasted Za'atar Naan, EVOO / 10

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

Ginger-Lime Dressing, Lavash Herb Crisp / 11  
ADD: Poke Tuna / 5

### Tuna Poke<sup>gf</sup>

Rice Noodle Salad, Pea Tendrils / 16

### Chinese Sticky Wings

Sesame & Scallions / 12

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

"Fork Tender" Ribs, Toasted Corn Potato Salad / 15

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

Oven Roasted served with Vegan Ranch Dip / 11

## flatbreads

All Crusts are made with Lavash Thins

HAVE IT ON A CAULIFLOWER CRUST \$3

### Cilantro Lime Chicken

Enchilada Sauce, Cheddar & Manchego Cheese,  
Toasted Corn Pico, Avocado Crema / 12

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

Balsamic Fig Braised Onions, Savory Herbs / 12

### Cauliflower Brie<sup>veg</sup>

Fig Jam, Caramelized Onions, Arugula Salad / 12

#### ADD TO YOUR FLATBREAD:

"FTA" Grilled Chicken / 6 "FTA" Shrimp / 8

## greens

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

Living Salad, Cabbage, Broccoli, Peppers,  
Sunflower Sprouts & Seeds, Cucumbers,  
Onions, Koji Vinaigrette / 12

### Mediterranean<sup>veg/gf</sup>

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

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

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

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

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

### Farmer's Table Cobb<sup>gf</sup>

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

## ADD TO YOUR GREENS

"FTA" Grilled Chicken / 6  
Seared Atlantic Tuna / 8  
"FTA" Salmon / 10

"FTA" Shrimp / 8  
Marinated Tofu / 5  
Petit Bistro Steak / 10

## handhelds

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

### Grass-Fed Beef Burger

Brioche Burger Bun, Fig Braised Onions, Lettuce, Tomato / 15  
ADD: Bacon, Cheddar or Avocado / 2 each

### Falafel Veggie Burger<sup>v</sup>

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

### Salmon Burger "Banh Mi"

Brioche Roll, Thai Glaze, Vietnamese Pickled Veggie Slaw / 15

### Baja Chicken Taco<sup>gf</sup>

Fresh Local Corn Tortilla, Shaved Chili Lime Cabbage,  
Guacamole, Pico de Gallo / 14  
ADD: Taco / 5

# knife & fork

**Soy Roasted "FTA" Salmon** <sup>gf</sup>  
Wok Fired Quinoa with Cauliflower,  
Peas & Carrots, Sesame Citrus Dressing / 26

**Herb Grilled Rainbow Trout** <sup>gf</sup>  
Fingerling Potatoes with Roasted Peppers & Beans,  
Toasted Almond Parsley Pesto / 25

**Grilled Chicken Paillard** <sup>gf</sup>  
Arugula, Organic Grape Tomatoes,  
Red Onions, Shaved Parmesan Cheese,  
Lemon-Oregano Vinaigrette / 18

**Roasted Eggplant-Zucchini Lasagna** <sup>v/gf</sup>  
Cashew Ricotta, Garlic Sautéed Spinach,  
Joey's Mom's Tomato Sauce / 19  
ADD: Vegan Mozzarella or  
House Made Mozzarella / 2

**Ramen Bowl**  
Cabbage, Carrots, Broccoli, Gingered Egg,  
Mushroom Dashi, Chicken or Tofu / 20  
SUBSTITUTE: Shrimp or Tuna / 3

## Farmer's Signature

**"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

## supper

Served from 5pm - close

**"Everything" Crusted Tuna Steak**  
Warm Caponata Tabbouleh Salad,  
Roasted Red Pepper Sauce / 29

**Mushroom & Artichoke "Paella"** <sup>v/gf</sup>  
Saffron Spanish Rice, Peppers & Peas / 19  
ADD: Chicken / 6 Shrimp / 8

**Grass-Fed Beef Short Rib** <sup>gf</sup>  
Roasted Brussels Sprouts, Maple Whipped Sweet  
Potatoes, Mushroom Bordelaise / 27

**Lemon Roasted Half Chicken** <sup>gf</sup>  
Chive Whipped Potatoes, Mushrooms & Shallots,  
Stewed Tomatoes, Thyme Au Jus / 24

## Butcher Block Special Chef's Daily Steak Selection

## plant forward

All Sides are Vegan / 7 each

**Roasted Spaghetti Squash** <sup>gf</sup>  
**Baked Yukon Gold Steak Fries** <sup>gf</sup>  
**Maple Whipped Sweet Potatoes** <sup>gf</sup>  
**Roasted Brussels Sprouts** <sup>gf</sup>  
**Wok Fired Quinoa Cauliflower** <sup>gf</sup>

**Warm Caponata Tabbouleh Salad**  
**Fingerling Potatoes, Peppers & Beans** <sup>gf</sup>  
**Mushrooms & Shallots** <sup>gf</sup>  
**Rice Noodle Salad** <sup>gf</sup>

### MAKE A MEAL

Any 3 Plant Forward Sides / 18

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### "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.