

starters

Soup of the Day

Made Fresh with Seasonal Ingredients / 7

Bone Broth^{gf}

"48 Hour" Roasted Chicken Broth / 6

Magical Split Pea Soup^{v/gf} / 7

Farmer's Meatballs^{gf}

"FTA" Chicken or Vegan Quinoa Meatballs

House Made Mozzarella or Vegan Mozzarella, Joey's Mom's Tomato Sauce / 12

Farmer's Hummus^v

Peppadew & Pine Nuts, Cucumber, Toasted Za'atar Naan, EVOO / 11

Cucumber Avocado "Tartare"^v

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

Baked Honey Sriracha Wings^{gf}

Slivered Scallions & Cilantro / 14

Maple Pepper Glazed

Baby Back Ribs^{gf}

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

Buffalo Cauliflower "Drumettes"^{v/gf}

Oven Roasted served with Vegan Ranch Dip / 11

Sesame Ginger Tuna Tartare^{gf}

Chili Oil, Rice Noodle Salad / 15

Taco of the Day

Chef's Daily Taco Special

"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

breakfast

All items are served with a choice of Yukon Gold Potato Hash or Seasonal Fruit

Classic Rise & Shine^{gf}

Scrambled Eggs, Applewood Smoked Bacon / 12

Crushed Avocado Toast^{veg}

Multigrain Bread, Sunny Side-Up Eggs, Guacamole, Organic Tomato, Arugula, Lemon Dressing / 14

Steak & Eggs^{gf}

Grilled Bistro Steak, Sunny Side Up Eggs, Garlic Roasted Organic Tomato / 19

Farmer's Table Palooza

Blueberry Multigrain Pancakes, Scrambled Eggs, Chicken Sausage, Applewood Smoked Bacon / 16

Farmer's Omelet Florentine^{veg/gf}

Organic Tomatoes & Spinach, Cheddar Cheese / 12

greens

Namaste Raw^{v/gf}

Living Salad, Cabbage, Broccoli, Peppers, Sunflower Sprouts & Seeds, Cucumbers, Onions, Koji Vinaigrette / 13

Florida 77^{veg/gf}

Field Greens, Avocado, Oranges, Carrots, Hearts of Palm, Candied Cashews, Mile Marker 77 Vinaigrette / 14

Mediterranean^{veg/gf}

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

Arugula & Roasted Beet^{veg/gf}

Goat Cheese, Pickled Onions, Spiced Pistachios, Sherry Vinaigrette / 13

Farmer's Table Cobb^{gf}

Chiffonade Romaine, Chicken, Egg, Avocado, Cucumbers, Tomatoes, Carrots, Bacon, Wildflower Honey Vinaigrette or Ranch Dressing / 16

ADD

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

"FTA" Salmon / 10
"FTA" Shrimp / 8

Marinated Tofu / 5
Petit Bistro Steak / 10

flatbreads

All Flatbreads are baked on a Cauliflower Crust
Great for sharing as an appetizer!

Cilantro Lime Chicken^{gf}

Enchilada Sauce, Toasted Corn Pico, Cheddar & Manchego Cheese, Avocado Crema / 15

Wild Mushroom & Goat Cheese^{veg/gf}

Balsamic Fig Braised Onions, Savory Herbs / 15

Cauliflower Brie^{veg/gf}

Fig Jam, Caramelized Onions, Arugula Salad / 15

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^v

Vegan Bun, Toasted Chili Aioli, Organic Tomato Cilantro Relish / 14

Salmon Burger "Banh Mi"

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

knife & fork

"Spasta" & Meatballs^{gf}

Choice of Chicken or Vegan Meatballs, Spaghetti Squash, Organic Spinach, Tomato Basil Sauce / 21
ADD: Vegan Mozzarella or House Made Mozzarella / 2

Roasted Eggplant-Zucchini

Lasagna^{v/gf}
Cashew Ricotta, Garlic Sautéed Spinach, Joey's Mom's Tomato Sauce / 20
ADD: Vegan Mozzarella or House Made Mozzarella / 2

Ramen Bowl

Cabbage, Carrots & Broccoli, Gingered Egg, Mushroom Dashi, Chicken or Tofu / 21
SUBSTITUTE: Shrimp or Tuna / 3

Soy Roasted "FTA" Salmon^{gf}

Wok Fired Quinoa with Cauliflower, Peas & Carrots, Sesame Citrus Dressing / 26

Grilled Chicken Paillard^{gf}

Arugula, Organic Grape Tomatoes, Red Onions, Shaved Parmesan Cheese, Lemon-Oregano Vinaigrette / 20

Grilled Rainbow Trout^{gf}

Beet Scented Jasmine Rice, Shaved Carrot Slaw, Turmeric Romesco Sauce / 25

plant forward sides

All Sides are vegan and gluten-free / 8 each

Roasted Spaghetti Squash

Baked Yukon Gold Steak Fries

Maple Whipped Sweet Potatoes

Roasted Brussels Sprouts

Wok Fired Quinoa Cauliflower

Beet Scented Jasmine Rice

Summer Squash & Zucchini

Rice Noodle Salad

MAKE A MEAL

Any 3 Plant Forward
Sides / 20