

## starters

### Soup of the Day

Made Fresh with Seasonal Ingredients / 7

### Magical Split Pea Soup <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 / 12

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

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

### Baked Chicken Wings <sup>gf</sup>

"Naked", Buffalo or House BBQ, Ranch Dressing / 14

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

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

### 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

### Sesame Ginger Tuna Tartare <sup>gf</sup>

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

## brunch

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

### Classic Rise & Shine <sup>gf</sup>

Scrambled Eggs, Applewood Smoked Bacon / 12

### Crushed Avocado Toast <sup>veg</sup>

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

### Steak & Eggs <sup>gf</sup>

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 <sup>veg/gf</sup>

Organic Tomatoes & Spinach, Cheddar Cheese / 12

## greens

### Country Club Caesar <sup>veg</sup>

Crisp Romaine, Parmigiano Reggiano, Garlic Lavash "Croutons", Caesar Dressing / 12

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

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

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

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

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

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

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

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

## 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 <sup>gf</sup>

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

### Pulled First Cut BBQ Brisket <sup>gf</sup>

Pepperonata, Cheddar Cheese, Arugula, Pickled Red Onions / 15

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

Balsamic Fig Braised Onions, Savory Herbs / 15

## signature burgers

All Burgers are served on a Toasted Brioche Bun  
Your Choice of Baked Yukon Gold Fries, Mixed Greens or Farmer's Cole Slaw

Our House Blend Burgers are made from grass-fed & grass-finished Beef

### The FT Classic

House Blend Burger, Fig Braised Onions, Lettuce, Tomato, Pickle / 15  
ADD Bacon, Cheddar or Avocado / 2 each

### NPB Supreme

House Blend Burger, Pulled BBQ Brisket, Cheddar & Bacon, LTP / 19

### Provençale

House Blend Burger, Roasted Mushrooms, Fig Onions, Black Truffle Salsa, LTP / 19

### Chicken "Caprese"

Chicken Burger, Roasted Organic Tomato, Basil Pesto, House Made Mozzarella / 15

### Kung Pao Salmon Burger

Thai Glaze, Ginger Pickled Vegetables / 16

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

Vegan Bun, Toasted Chili Aioli, Organic Tomato Cilantro Relish / 14  
ADD: Vegan Mozzarella or Avocado / 2

## lunch favorites

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

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

### NPB Turkey "Club" Sandwich

Toasted Multigrain Bread, BLT, Mustard Aioli, Farmer's Cole Slaw / 15

### Chicken Gyro Wrap

Feta, Cucumbers, Peppers, Red Onions, Tomatoes, Olives, Tzatziki, Oven Fries / 14

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

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

## plant forward sides

All Sides are vegan and gluten-free / 8 each

### Roasted Spaghetti Squash

### Baked Yukon Gold Steak Fries

### Roasted Brussels Sprouts

### Wok Fired Quinoa Cauliflower

### Rice Noodle Salad

### Beet Scented Jasmine Rice

### Summer Squash & Zucchini

## MAKE A MEAL

Any 3 Plant Forward  
Sides / 20