

starters

Soup of the Day

Made Fresh with Seasonal Ingredients / 7

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

Baked Chicken Wings ^{gf}

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

Cucumber Avocado "Tartare" ^v

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

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

greens

Country Club Caesar ^{veg}

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

Mediterranean ^{veg/gf}

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

Florida 77 ^{veg/gf}

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

Arugula & Roasted Beet ^{veg/gf}

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

Farmer's Table Cobb ^{gf}

Romaine Hearts, 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

Pulled First Cut BBQ Brisket ^{gf}

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

Wild Mushroom & Goat Cheese ^{veg/gf}

Balsamic Fig Braised Onions, Savory Herbs / 15

favorites

"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

Grilled Chicken Paillard ^{gf}

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

Grass-Fed Beef Burger

Brioche Bun, Fig Braised Onions, Lettuce, Tomato, Baked Yukon Gold Fries / 15

ADD: Bacon, Cheddar or Avocado / 2 each

Ramen Bowl

Cabbage & Carrots, Broccoli, Gingered Egg, Mushroom Dashi, Chicken or Tofu / 21

SUBSTITUTE: Shrimp or Tuna / 3

Mushroom & Artichoke "Paella" ^{v/gf}

Saffron Spanish Rice, Peppers & Peas / 20

ADD: Chicken / 6 Shrimp / 8

supper

Grilled Rainbow Trout ^{gf}

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

Grass-Fed Beef Short Rib ^{gf}

Roasted Brussels Sprouts, Maple Whipped Sweet Potatoes, Mushroom Bordelaise / 28

Heritage Heirloom Chicken ^{gf}

Lemon Herb Roasted Half Organic Chicken, Summer Squash & Zucchini, Yukon Gold Potatoes, Blistered Grape Tomatoes, Natural Jus / 25

Togarashi Seared Tuna Steak ^{gf}

Vegetable Japchae Glass Noodles, Soy Roasted Mushrooms, Korean BBQ Sauce / 29

Butcher Block Special Chef's Daily Steak Selection

Soy Roasted "FTA" Salmon ^{gf}

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

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

Rice Noodle Salad

Summer Squash & Zucchini

Vegetable Japchae Glass Noodles

Beet Scented Jasmine Rice

MAKE A MEAL

Any 3 Plant Forward
Sides / \$20