

starters

Soup of the Day

Made Fresh with Seasonal Ingredients / 7

Farmer's Meatballs ^{gf}

"FTA" Chicken or Vegan Quinoa Meatballs

House Made Mozzarella or Vegan Mozzarella,
Joey's Mom's Tomato Sauce / 13

Cucumber & Avocado "Tartare" ^v

Ginger-Lime Dressing, Crispy Lavash Crackers / 12

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

Peppadew & Pine Nut Hummus ^v

Heirloom Carrots, Cucumber, Warm Pita Bread / 14

Farmer's Taco "Supreme" ^{gf}

2 Tacos, Locally Made Corn Tortillas,
Seasoned Ground Chicken, Shredded Lettuce,
Aged Cheddar, Pico de Gallo, Sour Cream / 12
ADD: Taco / 6

cauliflower crust flatbreads Great to share!

Roasted Wild Mushroom

White Cheddar, Goat Cheese,
Fig Braised Onion Jam,
Savory Herbs / 18 ^{veg/gf}

Margherita

Hand Made Mozzarella,
Blistered Grape Tomatoes,
Fresh Basil, Pomodoro / 16 ^{veg/gf}

Prosciutto di Parma

Blistered Tomatoes,
Hand Made Mozzarella,
White Sauce. Aged Balsamico,
Arugula / 17 ^{gf}

greens

Garden Salad ^{veg}

Field Greens, Cucumbers, Organic Tomato, Carrots,
Choice of House Made Dressings / 9

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 / 15

Farmer's Table Cobb ^{gf}

Romaine Hearts, Chicken, Egg, Avocado, Cucumbers,
Tomatoes, Carrots, Crumbled Blue Cheese, Bacon,
Wildflower Honey Vinaigrette / 18

ADD

Grilled Chicken Paillard / 10

Yuzu Marinated Tofu / 7

Norwegian Salmon / 15

"FTA" Shrimp / 12

plant forward sides

All Sides are Vegan & Gluten-Free / 8 each

Make It a Meal: 3 Sides / 21

Herb Roasted Spaghetti Squash

Baked Yukon Gold Steak Fries

Maple Whipped Sweet Potatoes

Balsamic Agave Brussels Sprouts

Red & White Quinoa Cauliflower "Fried Rice"

Blistered Grape Tomato "Ratatouille"

Vegetable Japchae Glass Noodles

Garlic Roasted Heirloom Carrots & Green Beans



supper

Farmer's Cheeseburger

Toasted Brioche Bun, LTO, Choice of Side / 16
Choice of: Cheddar, Mozzarella, Feta or Blue Cheese

Spice Roasted Mahi Mahi gf

Vegetable Japchea Glass Noodles,
Yuzu Roasted Wild Mushrooms,
Korean BBQ Sauce / 29

Springer Mountain Chicken gf

Herb Roasted 10oz Breast, Roasted Chicken Sausage-
Blistered Grape Tomato "Ratatouille",
Yukon Gold Potatoes, Natural Jus / 27

"FTA" Pan Seared Norwegian Salmon gf

Red Quinoa & Cauliflower "Fried Rice", Peas,
Carrots, Sesame Citrus Dressing / 35

"Spasta" & Meatballs gf

Choice of Chicken or Vegan Meatballs, Spaghetti
Squash, Organic Spinach, Tomato Basil Sauce / 22
ADD: Vegan Mozzarella or House Made Mozzarella / 2

Ramen Bowl

Asian Vegetables, Mushroom Dashi Broth,
Gingered Egg, Served with Diced Chicken / 23
Substitute: Tofu / nc, Shrimp / 6 or Salmon / 12

Grass-Fed Beef Short Rib gf

Grass-Fed & Finished Center Cut,
Balsamic Agave Brussels Sprouts, Mushroom
Bordelaise, Maple Whipped Sweet Potatoes / 32

Choose Your Steak Cut

From our Grass-Fed & Grass-Finished Beef

8oz. Filet Mignon gf / 54

10oz. NY Strip gf / 48

Gorgonzola Mashed Potatoes,
Garlic Roasted Heirloom Carrots & Green Beans,
Mushroom Bordelaise

"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.

v: vegan | veg: vegetarian | gf: gluten free



connect with us

dinefarmerstable.com



farmerstabilenorthpalmbeach



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