

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*

brunch

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

Classic Rise & Shine *gf*

Scrambled Eggs, Bacon or Chicken Sausage / 13

Farmer's Table "Palooza"

Blueberry Multigrain Pancakes, Scrambled Eggs,
Nitrate Free Bacon & Chicken Sausage / 18

Omelet Florentine *veg/gf*

Organic Tomatoes & Spinach, Cheddar Cheese / 15

Skirt Steak & Eggs *gf*

Sliced 6oz Center Cut Grass-Fed Skirt Steak
Scrambled Eggs, Pico de Gallo / 28

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 / 15

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



club favorites

Farmer's Cheeseburger

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

NPB Turkey "Club" Sandwich

Toasted Multigrain Bread, BLT, Mustard Aioli, Choice of Side / 15

Farmer's Steak Sandwich Au Jus

Shaved Roast Beef, House Baked French Bread,
Horseradish Sauce, Choice of Side / 18

"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

Grilled Chicken Paillard ^{gf}

Arugula, Organic Grape Tomatoes, Red Onions,
Shaved Parmesan Cheese, Lemon-Oregano Vinaigrette / 21

"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



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