

starters

Soup of the Day

Made Fresh with Seasonal Ingredients / 7

Famous Chicken Meatballs *gf* 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

Buffalo Cauliflower *v/gf*

Oven Fired Cauliflower Drumettes,
Pickled Heirloom Carrots / 14

BBQ Baby Back Ribs *gf*

All Natural Domestic Ribs, Apple Cider Glaze,
Celery Root-Fuji Apple Slaw / 16

flatbreads

All Prepared on Cauliflower Crust & 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 / 12

Florida 77 *veg/gf*

Field Greens, Avocado, Oranges, Carrots, Hearts of
Palm, Candied Cashews, Mile Marker 77 Vinaigrette / 12

Mediterranean *veg/gf*

Romaine Hearts, Feta, Cucumbers, Peppers, Red Onions,
Olives, Tomatoes, Lemon-Oregano Vinaigrette / 12

Farmer's Table Cobb *gf*

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

ADD

Springer Mountain Chicken Paillard / 10

Yuzu Marinated Domestic Tofu / 7

Norwegian Salmon / 15

Gulf White 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

Balsamic Agave Brussels Sprouts

Red & White Quinoa Cauliflower "Fried Rice"

Garlic Roasted Heirloom Carrots & Green Beans

Savory Herb Roasted Wild Mushrooms



handhelds

Served with Choice of Yukon Gold Steak Fries or Fresh Fruit

Farmer's Table Cheeseburger

Grass Fed-Grass Finished Burger,
Toasted Brioche Bun, LTO, Pickle /16
Choice of: Cheddar, Mozzarella, Feta or Blue Cheese

Pressed Turkey B.A.L.T.

Sliced Turkey Breast, Nitrate Free Bacon, Avocado,
Lettuce, Tomato, Griddled Multi-Grain Toast,
Citrus Aioli /16

French Dip Au Jus

Shaved Roast Beef, Griddled French Bread,
Horseradish Sauce, Natural Jus /18

Chicken Taco's ^{gf}

2 Locally Made Corn Tortillas,
Seasoned Ground Chicken, Shredded Lettuce,
Aged Cheddar, Pico de Gallo, Sour Cream /15
ADD: Taco / 6

Dr. Praeger's California Veggie Burger ^v

Griddled Veggie Patty, Blistered Tomato Hummus,
Toasted Brioche Bun, LTO, Pickle /15

Norwegian Salmon Club

Grilled Norwegian Salmon Fillet Stacked With
Nitrate Free Bacon, LTO, Toasted Multi-Grain,
Pickle, Citrus Aioli /22

knife & fork

Grilled Chicken Paillard ^{gf}

Arugula, Organic Grape Tomatoes, Red Onion,
Shaved Parmesan, Lemon-Oregano Vinaigrette / 22

Petite Ramen Bowl

Asian Vegetables, Mushroom Dashi Broth, Gingered Egg,
Diced Chicken / 19
Sub; Tofu / nc, Shrimp /6, Salmon / 12

Omelet Florentine ^{veg/gf}

Cage Free Eggs, Spinach, Organic Tomato, Cheddar
Cheese, Choice of Oven Fries or Fresh Fruit / 15

"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 Norwegian Salmon ^{gf}

Red Quinoa & Cauliflower Fried Rice, Peas,
Carrots, Sesame Citrus Dressing / 28

Skirt Steak & Eggs ^{gf}

Sliced 6oz Center Cut Grass-Fed Skirt Steak,
Scrambled Eggs, Pico de Gallo
Choice of Oven Fries or Fresh Fruit / 28

Consciously Sourced

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.

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



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farmerstabilnpb