

starters

Soup of the Day

Made Fresh with Seasonal Ingredients / 7

Bone Broth gf

"48 Hour" Roasted Chicken Broth / 6

Butternut Squash

Bisque v/gf / 7

Yellowfin Tuna Tartare

Ginger Chili Dressing, Avocado, Sesame Crackers, Wasabi Aioli / 17

"FTA" Chicken Meatballs gf

Or

Quinoa Meatballs v/gf

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

Buffalo Cauliflower v/gf

Oven Fired Drumettes, Pickled Heirloom Carrots / 14

Vegan "Crab Cake" v/gf

Lions Mane Mushrooms, Toasted Corn-Tomato Salad, Lemon Dijonnaise / 15

Baby Back Ribs gf

All Natural Duroc Pork, Apple Cider BBQ Sauce, Celery Root & Apple Slaw / 18

Farmer's Hummus v

Peppadew & Pine Nuts, Toasted Za'atar Naan, Cucumber, EVOO / 14

Cucumber Avocado

"Tartare" v

Ginger-Lime Dressing, Lavash Herb Crisp / 13
ADD: Tuna Tartare / 7

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 / 17

Wild Mushroom

& Goat Cheese veg/gf

Balsamic Fig Braised Onions, Savory Herbs / 17

The Cyprus veg/gf

Roasted Eggplant Spread, Red Bell Peppers, Tomato-Kalamata Olive Relish, Halloumi Cheese / 17

greens

Namaste Raw v/gf

Living Salad, Cabbage, Broccoli, Peppers, Sunflower Sprouts & Seeds, Cucumbers, Onions, Koji Vinaigrette / 16

Arugula & Roasted Beet veg/gf

Goat Cheese, Pickled Onions, Spiced Pistachios, Sherry Vinaigrette / 16

Florida 77 veg/gf

Field Greens, Avocado, Carrots, Hearts of Palm, Oranges, Candied Cashews, Mile Marker 77 Vinaigrette / 16

Mediterranean veg/gf

Romaine Hearts, Feta, Cucumbers, Peppers, Red Onions, Olives, Tomatoes, Lemon-Oregano Vinaigrette / 16

Farmer's Table Cobb gf

Chiffonade Romaine, Chicken, Egg, Avocado, Cucumbers, Tomatoes, Carrots, Bacon, Wildflower Honey Vinaigrette or Ranch Dressing / 19

ADD

"FTA" Grilled Chicken / 7

Seared Atlantic Tuna / 12

"FTA" Salmon / 14

"FTA" Shrimp / 12

Marinated Tofu / 5

Petit Bistro Steak / 14

plant forward sides

All sides are vegan and gluten-free / 8 each

Roasted Spaghetti Squash

Roasted Brussels Sprouts

Baked Yukon Gold Steak Fries

Maple Whipped Sweet Potatoes

Vegetable Japchae Glass Noodles

Wok Fired Quinoa Cauliflower

Beet Scented Jasmine Rice

Summer Squash & Zucchini

MAKE A MEAL

Any 3

Plant Forward Sides / 20

favorites

“Spasta” & Meatballs ^{gf}

Choice of Chicken or Vegan Meatballs,
Spaghetti Squash, Organic Spinach,
Tomato Basil Sauce / 23
ADD: Vegan Mozzarella or
House Made Mozzarella / 2

Grass-Fed Beef Burger

Brioche Bun, Fig Braised Onions, Lettuce,
Tomato, Baked Yukon Gold Fries / 17
ADD: Bacon, Cheddar or Avocado / 2 each

Roasted Eggplant-Zucchini Lasagna ^{v/gf}

Cashew Ricotta, Garlic Sautéed Spinach,
Joey’s Mom’s Tomato Sauce / 23
ADD: Vegan Mozzarella or
House Made Mozzarella / 2

Grilled Chicken Paillard ^{gf}

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

Ramen Bowl

Cabbage, Carrots & Broccoli, Gingered Egg,
Mushroom Dashi, Chicken or Tofu / 23
SUBSTITUTE: Shrimp or Tuna / 4

Grass-Fed Beef Short Rib ^{gf}

Roasted Brussels Sprouts,
Maple Whipped Sweet Potatoes,
Mushroom Bordelaise / 34

supper

Soy Roasted “FTA” Salmon ^{gf}

Wok Fired Quinoa with Cauliflower,
Peas & Carrots, Sesame Citrus Dressing / 32

Togarashi Seared Tuna Steak ^{gf}

Vegetable Japchea Glass Noodles,
Soy Roasted Mushrooms, Korean BBQ Sauce / 32

Grilled Rainbow Trout ^{gf}

Beet Scented Jasmine Rice,
Shaved Carrot Slaw,
Turmeric Romesco Sauce / 28

Autumn Vegetable Pot Pie ^v

Oven Roasted Parsnips, Butternut Squash,
Brussels Sprouts, Mushrooms and Sweet Peas,
Cauliflower Cream Sauce / 22
ADD: Chicken / 7 Shrimp / 12

Heritage Heirloom Chicken ^{gf}

Lemon Herb Roasted Half Organic Chicken,
Summer Squash & Zucchini,
Yukon Gold Potatoes, Blistered Grape Tomatoes,
Natural Jus / 27

“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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