

## starters

---

### Soup of the Day

Made Fresh with Seasonal Ingredients / 8

### Famous Chicken Meatballs <sup>gf</sup> or Vegan Quinoa Meatballs

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

### Cucumber & Avocado "Tartare" <sup>v</sup>

Ginger-Lime Dressing, Crispy Lavash Crackers / 12

### Signature Split Pea Soup <sup>v/gf</sup> / 8

### Peppadew & Pine Nut Hummus <sup>v</sup>

Heirloom Carrots, Cucumber, Warm Pita Bread / 14

### Buffalo Cauliflower <sup>v/gf</sup>

Oven Fired Cauliflower Drumettes,  
Pickled Heirloom Carrots / 14

## flatbreads

---

All Prepared on Cauliflower Crust & Great to share!

### Roasted Wild Mushroom

White Cheddar, Goat Cheese,  
Fig Braised Onion Jam,  
Savory Herbs / 18 <sup>veg/gf</sup>

### Margherita

Hand Made Mozzarella,  
Blistered Grape Tomatoes,  
Fresh Basil, Pomodoro / 16 <sup>veg/gf</sup>

### Prosciutto di Parma

Blistered Tomatoes,  
Hand Made Mozzarella,  
White Sauce. Aged Balsamico,  
Arugula / 17 <sup>gf</sup>

## brunch

---

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

### Classic Rise & Shine <sup>gf</sup>

Scrambled Eggs, Bacon or Chicken Sausage / 13

### Omelet Florentine <sup>veg/gf</sup>

Organic Tomatoes & Spinach, Cheddar Cheese / 15

### Farmer's Table Palooza

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

### Skirt Steak & Eggs <sup>gf</sup>

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

## greens

---

### Garden Salad <sup>veg</sup>

Field Greens, Cucumbers, Organic Tomato, Carrots,  
Choice of House Made Dressings / 12

### Florida 77 <sup>veg/gf</sup>

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

### Mediterranean <sup>veg/gf</sup>

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

### Farmer's Table Cobb <sup>gf</sup>

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



## 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,  
Caramelized Onions, Horseradish Sauce, Natural Jus /18

### Chicken Taco's <sup>gf</sup>

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

### Dr. Praeger's California Veggie Burger <sup>v</sup>

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

## club favorites

---

### "Spasta" & Meatballs <sup>gf</sup>

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 <sup>gf</sup>

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

### 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



farmerstabenorthpalmbeach



farmerstabenpb