

DINNER

FEEL GOOD FOOD

starters

Signature Split Pea Soup v/gf/8

Buffalo Cauliflower v/gf Oven Fired Cauliflower Drumettes, Pickled Heirloom Carrots / 14

Famous Chicken Meatballs gf or Vegan Quinoa Meatballs v/gf

House Made Mozzarella or Vegan Mozzarella, Pomodoro Sauce / 14

Blackened Mahi Tacos (2) gf

Locally Made Corn Tortillas, Avocado, Pineapple Pico de Gallo, Sour Cream, Shredded Lettuce / 16 ADD: Taco (1) / 7

Grass Fed Beef and Black Bean Chili

White Cheddar Cheese, Pico De Gallo / 10

Baby Back Ribs gf

Maple-Pepper Glaze, Celery Root & Apple Slaw / 18

Peppadew & Pine Nut Hummus v

Heirloom Carrots, Cucumber, Warm Pita Bread / 14

Cucumber & Avocado "Tartare" v

Ginger-Lime Dressing, Crispy Everything Crackers / 12

Warm Bavarian Pretzel Sticks

Sea Salt, Four Cheese Truffle Dip, Grain Mustard Butter / 14

flatbreads All Flatbreads are prepared on a Cauliflower Crust

Roasted Wild Mushroom veg/gf White Cheddar & Goat Cheese, Fig Braised Onion Jam, Savory Herbs / 18

Margherita veg/gf Hand Made Mozzarella, Blistered Grape Tomatoes, Fresh Basil, Pomodoro / 16

Prosciutto di Parma gf White Sauce, Blistered Grape Tomatoes, House Made Mozzarella, Arugula, Aged Balsamic Vinegar / 19

greens

Hail Caesar! veg

Hearts of Romaine, Shaved Parmesan, White Anchovy, Croutons, Caesar Dressing / 16

Florida 77 veg/gf

Field Greens, Avocado, Oranges, Carrots, Hearts of Palm, Candied Cashews, Mile Marker 77 Vinaigrette / 17

Garden Salad veg

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

Superfood Goji Berry veg/gf

Chopped Romaine Hearts, Blueberries, Cucumbers, Organic Seedless Grapes, Crushed Avocado, Toasted Pistachios, Goji Berry Vinaigrette / 17

Farmer's Table Cobb gf

Romaine Hearts, Chicken, Egg, Avocado, Cucumbers, Organic Tomatoes, Carrots, Crumbled Blue Cheese, Chopped Bacon, Wildflower Honey Vinaigrette / 19

ADD

Norwegian Salmon / 15 Grass Fed Skirt Steak / 16 White Shrimp / 13 Marinated Domestic Tofu / 7 Springer Mountain Chicken Paillard / 10

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.



club favorites

Farmer's Table Cheeseburger

Grass Fed - Grass Finished Beef Burger, Toasted Brioche Bun, LTO, Pickle / 18 Choice of: Cheddar, Mozzarella, Feta, or Blue Cheese Served with Oven Baked Steak Fries or Crispy Fries

All Natural Turkey Meatloaf gf

Yukon Mashed Potatoes, Heirloom Carrots, Cage Free-Sunny Side Up Egg, Savory Herb Sauce / 24

Grass-Fed Beef Skirt Steak gf

Maple-Pepper Glaze, Creole Cabbage Basmati Rice, Garlic Sauteed Greens / 34

Ramen Noodle Bowl

Asian Vegetbales, Mushroom Dashi Gingered Egg, Diced Springer Mtn. Chicken / 24 Substitute: Tofu/nc Shrimp/7 Salmon/12

Roasted Norwegian Salmon gf

Honey Balsamic Glaze, Herbed Vegetable Quinoa, Organic Bell Pepper Puree / 34

Grilled Mahi Mahi gf

Chilled Sweet Potato Noodles Salad, Shredded Vegetables, Yuzu-Kung Pao Vinaigrette, Organic Red Bell Pepper Puree / 29

Farmer's Table classics

"Spasta" & Meatballs gf

Choice of Chicken or Vegan Meatballs, Spaghetti Squash, Organic Spinach, Tomato Basil Sauce / 24 ADD: Vegan Mozzarella or House Made Mozzarella / 2

Grass-Fed Beef Short Rib Skillet gf

Tender Braised Short Rib Center Cut, Balsamic Agave Brussels Sprouts, Yukon Gold Mashed Potatoes, Mushroom Bordelaise / 35

Roasted Eggplant-Zucchini Lasagna v/gf

Garlic Spinach, House Made Mozzarella, Pomodoro Sauce / 23 Substitude: Vegan Mozzarella / nc

Florida Orange Airline Chicken Breast gf

Springer Mountain Chicken, Citrus Glaze, Maple Whipped Sweet Potatoes, Arugula / 26

Grilled Chicken Paillard gf

Arugula, Organic Grape Tomatoes, Red Onions, Shaved Parmesan, Lemon Oregano Vinaigrette / 24

plant forward sides All Sides are Vegan & Gluten-Free / 8 each

Make it a Meal: 3 Sides for 21

Roasted Spaghetti Squash Baked Yukon Gold Steak Fries Creole Cabbage Basmati Rice Balsamic Agave Brussels Sprouts Maple Whipped Sweet Potatoes Herbed Vegetable Quinoa Roasted Baby Heirloom Carrots Savory Roasted Wild Mushrooms

For Parties of 8 and more, there will be a 20% service charge added

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. We strictly adhere to the Environmental Working Group's Dirty Dozen Food philosophy, sourcing only organic products for their



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

connect with us



