

starters

Signature Split Pea Soup v/gf / 8

Buffalo Cauliflower v/gf

Oven Fired Cauliflower "Drumettes",
Vegan Ranch Dip & Celery / 14

Famous Chicken Meatballs gf
or Vegan Quinoa Meatballs v/gf

House Made Mozzarella or Vegan Mozzarella,
Pomodoro Sauce / 14

Soup of the Day / 8

Peppadew & Pine Nut Hummus v

Heirloom Carrots, Cucumber,
Warm Pita Bread / 14

Cucumber & Avocado "Tartare" v

Herbed Lavash Crackers,
Ginger-Lime Dressing / 12

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

BBQ Brisket gf

Slow Braised Brisket, Cheddar
Cheese, Caramelized Onion,
House BBQ Sauce / 19

Margherita veg/gf

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

greens

Mediterranean veg/gf

Romaine Hearts, Feta, Cucumbers,
Peppers, Red Onions, Olives, Tomatoes,
Lemon Oregano Vinaigrette / 17

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

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

White Shrimp / 13

Springer Mountain Chicken Paillard / 10

Grass Fed Skirt Steak / 16

Marinated Domestic Tofu / 7

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.



brunch

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

Classic Rise & Shine ^{gf}

Organic Scrambled Eggs,
Applewood Smoked Bacon / 14

Blueberry Multigrain Pancakes ^{veg}

House Made Berry Preserve,
Warm Maple Syrup
Short Stack (3) / 12 Tall (5) / 16

Skirt Steak 'n Eggs ^{gf}

Center Cut Grass-Fed Skirt Steak,
Scrambled Eggs, Pico De Gallo / 30

Crushed Avocado Toast ^{veg}

Multigrain Bread, Sunny Side-Up Eggs,
Guacamole, Organic Tomatoes, Arugula,
Lemon Dressing / 18

Florentine Omelette ^{gf}

Organic Tomatoes & Baby Spinach,
White Cheddar Cheese / 16

Farmer's Table Palooza

Blueberry Multigrain Pancakes,
Scrambled Eggs, Nitrate Free Bacon,
Chicken Sausage / 20

club favorites

Grilled Chicken Paillard ^{gf}

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

"Spasta" & Meatballs ^{gf}

Choice of Chicken or Vegan Meatballs,
Spaghetti Squash, Organic Spinach,
Tomato Basil Sauce / 24

ADD: Vegan Mozzarella / 2
or House Made Mozzarella / 2

Pressed Turkey B.A.L.T.

Bacon, Avocado, Lettuce, Tomato,
Dijon Aioli, Grilled Multi-Grain Toast / 16

Farmer's Table Cheeseburger

Toasted Brioche Bun LTO, Pickle / 18
Choice of: Cheddar, Mozzarella, or Blue Cheese

Norwegian Salmon Club

Grilled Salmon Filet, Nitrate Free Bacon, LTO,
Toasted Multi-Grain Pickle, Citrus Aioli / 23

Served with a choice of Oven Fries,
Crispy Fries or Cole Slaw

plant forward sides

All Sides are Vegan & Gluten Free / 8 each

Roasted Wild Mushroom

Balsamic Brussels Sprouts

Baked Yukon Gold Steak Fries

Roasted Spaghetti Squash

Consciously Sourced

We proudly serve grass-fed, antibiotic and hormone free 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 recommended fruits and vegetables.

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

connect with us:



dinefarmerstable.com



farmerstabilnorthpalmbeach



farmerstabilnph

