



AFTER DINNER DRINKS

ORGANIC TREND TEAS

ENGLISH BREAKFAST

A Perfect Start ~ Full Bodied & Smooth / 6

JADE CLOUD

Lively & Delicious Everyday Green Tea / 6

CHAMOMILE & MINT

Perfect Blend of Chamomile, Peppermint Leaves, Licorice Root & Lemon Peel / 6

WHITE SPICE

White Tea, Star Anise & Helichrysum Flowers / 6

LEMON GINGER

Chinese Green Tea, Ginger Root, Lemongrass & Lemon Myrtle / 6

REIKI BLEND

Balanced Herbal, Dried Fruit, Flower Blossom Tea / 6

BARISTA

Available Decaffeinated

REGULAR JOE / 4

AMERICANO / 4

LATTE

Espresso, Steamed Milk / 5

MOCHA LATTE

Espresso, Steamed Milk, Chocolate / 6

CAPPUCCINO

Espresso, Hot Milk & Milk Foam / 5

ESPRESSO / 4 ~ 6

ICED COLD-BREW / 6

ITALIAN MACCHIATO

Espresso, Hot Milk Foam / 5

CARAMEL MACCHIATO

Double Espresso, Hot Milk Foam, Caramel Drizzle / 7

AFFOGATO

Double Espresso, Vanilla Ice Cream / 8

CORDIALS

2oz. pour

BAILYS / 12

SAMBUCCA / 12

FRANGELICA / 14

GRAND MARNIER / 14

AMARETTO DISARONNO / 14

SPECIALTY COFFEE

IRISH COFFEE

Jameson, Organic Cane Sugar, Coffee / 13

WONDERLAND

Baileys, Frangelico, Kahlua, Coffee / 14

BOURBON COLD-BREW

Bourbon, Maple Syrup, Oat Milk, Cold Brew / 14

FLAVORS

VANILLA / HAZELNUT / SALTED CARAMEL / PEPPERMINT / CINNAMON

ORGANIC MILK

2% / HALF & HALF / SOY SILK / ALMOND
OAT MILK / COCONUT VANILLA



DESSERTS

FT APPLE CRISP **v**

Organic Bourbon Apples,
Cinnamon Walnut Crumb Topping,
Caramel Sauce / 13

Choice of Ice Cream: Vegan or Regular

BROWNIE SUNDAE **v/GF**

Fudge Brownie, Candied Walnuts,
Chocolate & Caramel Sauce / 12

Choice of Ice Cream: Vegan or Regular

PISTACHIO TIRAMISU **VEG**

Whipped Pistachio Mascarpone,
Espresso Lady Fingers,
Macha Pistachio Dust / 13

FARMER'S CARROT CAKE **v**

Dairy Free "Cream Cheese" Frosting / 12

PUMPKIN SPICE

CRÈME BRULÉE **VEG/GF**

Torched Caramel, Berries / 12

VEGAN POT DE CRÈME **v/GF**

Avocado Chocolate "Pudding",
Fresh Berries, "Whipped Cream" / 10

STRAWBERRY

ALMOND CRUNCH **VEG**

Organic Macerated Strawberries,
Almond Brittle & Cookie Crumble,
Vanilla Chantilly / 15

KEY LIME PIE **VEG**

Ginger Snap Cookie Crust / 11

VEGAN BLUEBERRY

SCONE **v** / 4.50

VEGAN CHOCOLATE CHIP

SCONE **v** / 4.50

BLUEBERRY STREUSEL

MUFFIN **VEG** / 3.25

ICE CREAMS & SORBETS

One Scoop / 7 | Two Scoops / 11

ICE CREAM

Tahitian Vanilla | Strawberry

SORBET

Lemon | Raspberry

VEGAN

Vanilla | Belgium Chocolate

*Some Ice Creams or Sorbets might contain nuts.
Please ask your server.*

GLUTEN FREE - GF | VEGAN - V | VEGETARIAN - VEG

MINDFULLY SOURCED

At Farmer's Table, you can trust what's on your plate. Our pastries are made in-house and baked fresh daily using only the finest certified organic flours, pasture-raised, cage-free, free-range eggs, and dairy from pasture-raised cows who graze on pesticide-free fields. Even our non-dairy options are carefully selected for their ethical production and superior taste. Your dessert may contain traces of flour as we are not a gluten-free facility.

Culinary Director Michael Schenk & Executive Chef Bruce Feingold