

STARTERS

SOUP OF THE DAY

Chef's Daily Seasonal Choice / 8

BONE BROTH GF

"48 Hour" Roasted Chicken Broth / 7

PINE NUT ~ PEPPER HUMMUS v

Toasted Naan Bread, Garden Crudité, EVOO / 14

CAPONATA BRUSCHETTA VEG

Toasted Focaccia, Herb Whipped Ricotta / 14

BYO SPICED TUNA TACOS GF

Chopped Sushi Grade Yellowfin Tuna Tartare, Corn Tortilla, Chili Crema, Avocado, Kimchi / 22

AC/TC v

"Avocado Cucumber" Tartare

"Tomato Cilantro" Relish, Herb Crisp / 15

ADD: Yellowfin Tuna Tartare / 7

PAPAS BRAVAS v/GF

Spicy Aioli, Pickled Serrano Chilis, Garlic & Shallot Crisps / 12

SALADS

THE REAL GREEK GF/VEG

Organic Tomatoes, Cucumbers & Peppers, Feta, Red Onion, Olives, EVOO Oregano Dressing / 16

THAI CRUNCH GF

Soy Grilled Salmon, Watercress, Avocado, Shaved Cabbage & Carrots, Scallions, Cilantro, Sesame Ginger Dressing, Toasted Cashews / 25

BEET IT VEG

Herbed Goat Cheese, Pistachios, Shaved Apples, Arugula, Lavash Crisp, White Balsamic Vinaigrette / 17

MIDDLE EASTERN FARRO & QUINOA v

Almonds & Raisins, Watermelon, Cucumbers, Pea Shoots, Toasted Spice-Citrus Dressing / 16

CHICKEN IN THE FIELD GF

Grilled Chicken Paillard, Baby Arugula, Shaved Parmesan, Red Onions, Grape Tomatoes, Mediterranean Vinaigrette / 24

CHOP CHOP CHEF'S SALAD GF

Romaine Hearts, Chicken, Bacon, Swiss Cheese, Egg, Tomato, Chickpeas, Cucumbers, Avocado, Radish, FT House Dressing / 24

SMALL PLATES

ROASTED BUFFALO

CAULIFLOWER CROWNS v/GF

Vegan Ranch Dressing, Celery & Carrot "Straws" / 14

FLAME GRILLED ASPARAGUS VEG/GF

Romesco Sauce, Feta Cheese, Crispy Shallots, Lemon EVOO / 17

CHICKPEA TIKKA MASALA v

Grilled Tandoori Naan Bread, Peppers, Cilantro / 14

FARMER'S BABY BACK RIBS

Maple Pepper Glaze, House Slaw, Cornbread "Waffle" / 22

GRILLED OCTOPUS GF

Harissa Tomato Coulis, Fingerling Potatoes, Pickled Sweet Peppers / 24

CILANTRO LIME CHICKEN GF

Organic Tomato – Cumin Pan Sauce, Pickled Chili, Tortilla Crisp / 17

GRILLED FOCACCIA

CAPRESE PIZZA VEG

Roasted Garlic Marinara, Mozzarella, Tomato, Basil Tri-Color Salad, Shaved Parmesan, EVOO & Balsamic / 20

MUSHROOM TARTUFO FLATBREAD VEG

Whipped Truffle Ricotta, Organic Tomato, Herb Salad, Lavash Crust / 18

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

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For parties of 8 or more, there will be a 20% service charge added.

BURGERS

CHOICE OF SIDE: Baked Yukon Gold "Fries", Farmer's Cole Slaw, Mixed Greens

THE FARM BURGER

House Made Pretzel Bun,
"All In" Onion Bacon Jam,
Aged Gouda,
Over Easy Egg, LTP / 22

PRETZEL BURGER

Grass-Fed Beef Burger, LTO,
House Made Pickles / 17
ADD: Cheddar, Bacon, Egg,
Avocado / 2 each

MEDITERRANEAN SALMON BURGER

House Made Focaccia Roll,
Lemon Pepper - Basil Relish,
Roasted Tomato, Arugula / 20

MAINS

GRASS-FED SHORT RIB GF

CHÂTEL FARMS

Pearl Onions, Mushrooms, Heirloom Carrots,
New Potatoes, Natural Jus / 36

CHARGRILLED GRASS-FED HANGER STEAK GF

CHÂTEL FARMS

Brava Potatoes, Blistered Sweet Peppers,
Chimichurri Sauce / 35

HERB ROASTED CHICKEN

SPRINGER MOUNTAIN FARMS

Brussels Sprouts & Spätzle Hash,
Grain Mustard Au Jus / 26

RAMEN BOWL VEG

Cabbage, Carrots, Broccoli,
Mushroom Dashi, Sunny Egg, GGS / 21

GRILLED SALMON

Jasmine Rice - Hemp Pilaf, Peas & Carrots,
Lemon Parsley Sauce / 34

SAN FRANCISCO BRANZINO

Clam Tomato Broth, Fennel, Peppers,
Grilled Garlic Country Bread / 35

SUSHI GRADE YELLOWFIN TUNA "NICOISE" GF

Organic Garlic Roasted Green Beans,
Spinach & Tomatoes, Potatoes,
Egg & Olive Tapenade / 35

"SPASTA" & CHICKEN MEATBALLS GF

Roasted Spaghetti Squash with Organic Spinach,
Farmer's Pomodoro Sauce / 24
ADD: Fresh or Vegan Mozzarella / 2

EGGPLANT ZUCCHINI LASAGNA V/GF

Cashew "Ricotta", Garlic Spinach,
House Pomodoro Sauce / 23
ADD: Fresh or Vegan Mozzarella / 2

ADD-ONS

Salmon Scallopini / 12
Hanger Steak Bites / 12

Shrimp / 12
Seared Tuna / 12

Grilled Chicken Paillard / 12
Roasted Tofu / 7

SIDES / 8

ROASTED SPAGHETTI SQUASH V/GF

JASMINE RICE & HEMP PILAF V/GF

STEAMED OR GARLIC SPINACH V/GF

ROASTED GREEN BEANS V/GF

OVEN BAKED YUKON GOLD "FRIES" V/GF

BRUSSELS SPROUTS & SPÄTZLE HASH VEG

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

Culinary Director Michael Schenk & Executive Chef Bruce Feingold

MINDFULLY SOURCED

At Farmer's Table, you can trust what's on your plate. We proudly serve grass-fed beef; antibiotic-, hormone- and steroid-free chicken, chemical-free shrimp, sustainable seafood, and pasture-raised, cage-free, free-range eggs. 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 produce from their recommended lists. Our breads and pastries are baked fresh in-house daily using only the finest certified organic flours.

We eliminated all seed oils and exclusively use "Zero Acre" Oil and Extra Virgin Olive Oil in our kitchen.

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.