

## 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

### AC/TC **v**

"Avocado Cucumber" Tartare

"Tomato Cilantro" Relish, Herb Crisp / 15

ADD: Yellowfin Tuna Tartare / 7

### BYO SPICED TUNA TACOS **GF**

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

### 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

**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.

## SANDWICHES & SUCH

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, LTP,  
Aged Gouda, Over Easy Egg / 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

### GRILLED CHICKEN FETA WRAP

Whole Wheat Flour Tortilla, Romaine,  
Tomatoes, Onions, Peppers, Cucumbers,  
Kalamata Olives, Tzatziki Dip / 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

### AVOCADO SMASH TOAST v

Toasted Mountain Bread,  
Tomato, Cucumber, Radishes,  
Sprouts, Lemon EVOO / 15  
ADD: Smoked Salmon / 10  
Crumbled Feta / 2  
Over Easy Eggs / 5

## KNIFE & FORK

### "SPASTA" & CHICKEN MEATBALLS GF

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

### RAMEN BOWL VEG

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

### GRILLED SALMON

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

### EGGPLANT ZUCCHINI LASAGNA v/GF

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

### ZUCCHINI "PIE" VEG

White Balsamic Saffron Reduction,  
Farm House Salad / 19

### VEGAN "CHORIZO" TOSTADA v/GF

Potato & Peppers, Grilled Avocado, Cabbage Slaw,  
Salsa Roja, Cilantro, Charred Lime / 21

## 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

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