

STARTERS

SOUP OF THE DAY

Chef's Daily Seasonal Choice / 8

BONE BROTH GF

"48 Hour" Roasted Chicken Broth / 7

AC/TC v

"Avocado Cucumber" Tartare

"Tomato Cilantro" Relish, Herb Crisp / 15

ADD: Yellowfin Tuna Tartare / 7

PINE NUT ~ PEPPER HUMMUS v

Toasted Naan Bread, Garden Crudité, EVOO / 14

BYO SPICED TUNA TACOS GF

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

ROASTED BUFFALO

CAULIFLOWER CROWNS v / GF

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

FARMER'S BABY BACK RIBS

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

BRUNCH

RISE & SHINE GF

Pasture-Raised Scrambled Eggs,
Nitrate-Free Applewood Smoked Bacon / 14

1901 BREAKFAST SANDWICH

Toasted Pretzel Roll, Over Easy Egg,
Nitrate-Free Applewood Smoked Bacon,
Arugula, Tomato, Cheddar Cheese / 17

FARMER'S MARKET OMELET VEG/GF

Organic Spinach & Tomato, Peppers,
Roasted Mushrooms, Swiss Cheese / 17

PALOOZA

Pasture-Raised Scrambled Eggs,
Multigrain Pancakes, Chicken Sausage,
Nitrate-Free Applewood Smoked Bacon / 22

CHOICE OF: Potato Hash or Seasonal Fruit

STEAK & EGG SKILLET GF

Grass-Fed Hanger Steak "Bites",
Pasture-Raised Scrambled Eggs, Potato Hash,
Cheddar Cheese, Blistered Tomato / 22

FARMER'S HOUSE SMOKED SALMON

Chive Cream Cheese, Toasted Sourdough Bread,
Tomato, Pickled Red Onions, Cucumber,
Sunflower Sprouts / 23

SUNRISE GRANOLA BOWL VEG

Organic Low Fat Greek Yogurt, Fruits & Berries,
House Made Granola, Local Honey / 13

AVOCADO SMASH TOAST v

Mountain Bread, Tomato, Cucumber, Radishes,
Sprouts, Lemon EVOO / 15

ADD: Smoked Salmon / 10, Crumbled Feta / 2,
Sunny Side Up Eggs / 5

BLUEBERRY MULTIGRAIN

PANCAKES VEG

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

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

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

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.

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

MUSHROOM TARTUFO FLATBREAD VEG

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

VEGAN "CHORIZO" TOSTADA V/GF

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

KNIFE & FORK

"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

RAMEN BOWL VEG

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

GRILLED SALMON

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

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

OVEN BAKED YUKON GOLD "FRIES" V/GF

CORNBREAD "WAFFLES" VEG

HOUSE MADE BAKED GOODS

BLUEBERRY STREUSEL MUFFIN VEG / 3.25

SCONES v Blueberry or Chocolate / 4.50

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.