

## STARTERS

### SOUP OF THE DAY

Chef's Daily Seasonal Choice / 8

### BONE BROTH GF

"48 Hour" Roasted Chicken Broth / 7

### AVOCADO CUCUMBER TARTARE V

Ginger Lime Dressing, Lavash Herb Crisp / 15

ADD: Yellowfin Tuna Tartare / 8

### PINE NUT ~ PEPPER HUMMUS V

Toasted Naan Bread, Garden Crudité, Lemon EVOO / 14

### BYO SPICED TUNA TACOS GF

Chopped Sushi Grade Yellowfin Tuna Tartare, Corn Tortilla, Chili Crema, Avocado, Kimchi / 23

### ROASTED BUFFALO

### CAULIFLOWER CROWNS V / GF

Vegan Ranch Dressing, Celery & Carrot "Straws" / 15

### 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 / 15

### 1901 BREAKFAST SANDWICH

Toasted Pretzel Roll, Over Easy Egg, Bacon, Avocado, Cheddar Cheese, Arugula, Tomato / 19

### FARMER'S MARKET OMELET VEG/GF

Organic Spinach & Tomato, Peppers, Roasted Mushrooms, Swiss Cheese / 18

### PALOOZA

Pasture-Raised Scrambled Eggs, Multigrain Pancakes, Chicken Sausage, Nitrate-Free Applewood Smoked Bacon / 24

CHOICE OF: Potato Hash or Seasonal Fruit

### FARMER'S HOUSE SMOKED SALMON

Toasted "High Protein" Organic Sourdough Bread, Chive Cream Cheese, Tomato, Pickled Red Onions, Cucumber, Sunflower Sprouts / 24

### STEAK & EGG SKILLET GF

Hanger Steak "Bites", Scrambled Eggs, Potato Hash, Cheddar Cheese, Blistered Tomato / 24

### AVOCADO SMASH TOAST V

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

ADD: Smoked Salmon / 12, Crumbled Feta / 2

Sunny Side Up Eggs / 6

### BLUEBERRY MULTIGRAIN PANCAKES VEG

Warm Vermont Maple Syrup, House Made Berry Preserve Short Stack (3) / 13 | Tall Stack (5) / 18

### CORNBREAD WAFFLES VEG

Maple Yogurt Sauce, Organic Strawberries, Caramelized Apples / 16

### EGGS LABRADOR VEG

Sunny Side Up Eggs, Vegan Chorizo, Crispy Corn Tortillas, Avocado, Cotija Cheese Black Bean & Toasted Corn "Salsa" / 19

## SALADS

### BEET IT GF/VEG

Arugula, Goat Cheese, Roasted Beets, Pistachios, Pickled Red Onions, Shaved Apples, White Balsamic Vinaigrette / 18

### THE REAL GREEK GF/VEG

Organic Tomatoes, Cucumbers & Peppers, Feta, Red Onion, Olives, EVOO Oregano Dressing / 18

### CHICKEN PAILLARD & ARUGULA GF

Organic Grape Tomatoes, Shaved Parmesan, Red Onions, Mediterranean Vinaigrette / 24

### THAI CRUNCH GF

Soy Grilled Salmon, Watercress, Shaved Cabbage & Carrots, Chili Cucumbers, Avocado, Sesame Ginger Dressing, Toasted Cashews / 26

### CHOP CHOP CHEF'S SALAD GF

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

## FLATBREADS

All Flatbreads are made on a Lavash Crust | Substitute Cauliflower Crust \$4 | ADD: Sunny Side Up Egg \$3

### CILANTRO LIME CHICKEN

Enchilada Sauce, Toasted Corn Pico, Cheddar & Manchego Cheese, Avocado Crema / 18

### MARGARITA NAPOLETANA VEG

House Made Pomodoro & Mozzarella Cheese, Organic Tomatoes, Torn Basil / 15

### WILD MUSHROOM & GOAT CHEESE VEG

Balsamic Fig Braised Onions, Grape Tomatoes, Baby Arugula / 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.

## SANDWICHES & SUCH

Served with our House Made Cole Slaw

### THE FARM BURGER

House Made Pretzel Bun, "All In" Onion Bacon Jam, LTP, Aged Gouda, Over Easy Egg / 19

### PRETZEL BURGER

Grass-Fed Beef Burger, LTO, House Made Pickles / 16  
ADD: Cheddar, Bacon, Avocado / 2each, Egg / 3each

### MEDITERRANEAN SALMON BURGER

House Made Organic Focaccia Roll, Lemon Pepper - Basil Relish, Roasted Tomato, Arugula / 19

### PANINI CAPRI CAPRESE

House Made Organic Country Bread, Mozzarella, Roma Tomatoes, Balsamic Onions, Roasted Zucchini, Pesto Dip / 15

### FARMER'S TURKEY CLUB

Fresh Roasted Natural Turkey Breast, Nitrate Free Bacon, Organic Tomatoes & Lettuce, House B&B Pickles, Spiced Avocado Aioli, Garlic Toasted Farmer's Baguette / 16

## SIDES

**YUKON GOLD "OVEN FRIES" V/GF / 6**

**ROSEMARY PARMESAN "OVEN FRIES" VEG/GF / 8**

**ROASTED SPAGHETTI SQUASH V/GF / 8**

**HOUSE MADE POTATO CHIPS V/GF / 6**

**PAPAS BRAVAS WITH SPICED AIOLI V/GF / 8**

**ORGANIC STEAMED OR GARLIC SPINACH V/GF / 8**

## 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 / 24  
ADD: Fresh or Vegan Mozzarella / 2

### RAMEN BOWL VEG

Cabbage, Carrots, Broccoli, Mushroom Dashi, Sunny Egg, GGS / 23

## ADD-ONS

Salmon Scallopini / 12

Hanger Steak Bites / 12

Shrimp / 12

Seared Tuna / 12

Grilled Chicken Paillard / 12

Roasted Tofu / 7

## HOUSE MADE BAKED GOODS

**BLUEBERRY STREUSEL MUFFIN VEG / 2.75**

**SCONES V Blueberry or Chocolate / 4.50**

## HOUSE MADE ORGANIC BREADS

Choice of Non GMO Vegan "Butter", Organic Dairy Butter or Hummus

### PRETZEL VEG

OR FOCACCIA ROLL V / 3.50

**TOASTED MOUNTAIN BREAD V / 3.50**

### TOASTED "HIGH PROTEIN" SOURDOUGH V / 4

**FARMER'S BAGUETTE VEG / 6**

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.