

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

FARMER'S CHICKEN MEATBALLS GF

House Made Mozzarella & Pomodoro Sauce / 15

BYO SPICED TUNA TACOS GF

Chopped Tuna Tartare, Corn Tortilla,

Chili Crema, Avocado, Kim Chi / 23

PINE NUT ~ PEPPER HUMMUS V

Toasted Naan Bread, Garden Crudité,
Lemon EVOO / 14

ROASTED BUFFALO CAULIFLOWER CROWNS V/GF

Vegan Ranch Dressing, Celery & Carrots / 15

FARMER'S BABY BACK RIBS

Maple Pepper Glaze, House Slaw,
Corn Bread "Waffle" / 22

GRILLED OCTOPUS GF

Spiced Pimento Sauce,
Lemon Fingerling Potatoes / 24

SALADS

BEET IT GF/VEG

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

CHICKEN PAILLARD & ARUGULA GF

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

THE REAL GREEK GF/VEG

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

CHOP CHOP CHEF'S SALAD GF

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

THAI CRUNCH GF

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

ADD-ONS

Salmon Scallopini / 12

Hanger Steak Bites / 12

Shrimp / 12

Seared Tuna / 12

Grilled Chicken Paillard / 12

Roasted Tofu / 7

FLATBREADS

All Flatbreads are made on a Lavash Crust | Substitute Cauliflower Crust \$4

CILANTRO LIME CHICKEN

Enchilada Sauce,
Cheddar & Manchego Cheese,
Toasted Corn Pico,
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

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 / 4

TOASTED "HIGH PROTEIN" SOURDOUGH V / 3.50

FARMER'S BAGUETTE VEG / 6

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.



MAINS

GRASS-FED SHORT RIB GF

CHÂTEL FARMS

Roasted Root Vegetables & Mushrooms,
Crushed Sweet Potatoes, Natural Jus / 37

HERB BRAISED CHICKEN CUTLET

SPRINGER MOUNTAIN CHICKEN

Farro & Quinoa with Roasted Brussels Sprouts,
Organic Tomato-Parsley "Salad",
Grain Mustard Au Jus / 28

RAMEN BOWL VEG

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

CHAR-GRILLED BRANZINO GF

Braised Artichokes, Leeks & Heirloom Carrots,
Fingerling Potatoes, Lemon Herb Sauce / 35

SESAME SEARED YELLOWFIN TUNA GF

Ginger Scallion Jasmine Rice, Roasted Broccoli,
Lemongrass Vinaigrette, Chili Oil / 36

PAN ROASTED SALMON

FAROE ISLAND

Tuscan Cannellini Bean Ragout,
Organic Spinach & Tomato,
Grilled House Made Garlic Focaccia / 34

CHAR-GRILLED GRASS-FED HANGER STEAK GF

CHÂTEL FARMS

Brava Potatoes, Blistered Sweet Peppers,
Chimichurri Sauce / 37

"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

BURGERS

Served with our House Made Cole Slaw

THE FARM BURGER

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

SIDES

YUKON GOLD "OVEN FRIES" V/GF / 6

ROSEMARY PARMESAN "OVEN FRIES" VEG/GF / 8

CANNELLINI BEAN RAGOUT V/GF / 8

GINGER SCALLION JASMINE RICE V/GF / 8

FARRO & QUINOA WITH BRUSSELS V / 8

HOUSE MADE POTATO CHIPS V/GF / 6

PAPAS BRAVAS WITH SPICED AIOLI V/GF / 8

CRUSHED SWEET POTATOES V/GF / 8

ROASTED BROCCOLINI V/GF / 8

ROASTED SPAGHETTI SQUASH V/GF / 8

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.