



STARTERS

SOUP OF THE DAY

Chef's Daily Seasonal Choice / 9

BONE BROTH **GF**

"48 Hour" Roasted Chicken Broth / 8

PINE NUT ~ PEPPER HUMMUS **V**

Toasted Naan Bread, Garden Crudité, Lemon EVOO / 15

AVOCADO CUCUMBER TARTARE **V**

Ginger Lime Dressing, Lavash Herb Crisp / 16

ADD: Yellowfin Tuna Tartare / 8

BYO SPICED TUNA TACOS **GF**

Chopped Tuna Tartare, Corn Tortilla, Chili Crema, Avocado, Kim Chi / 24

ROASTED BUFFALO

CAULIFLOWER CROWNS **V/GF**

Vegan Ranch Dressing, Celery & Carrots / 16

FARMER'S BABY BACK RIBS

Maple Pepper Glaze, House Slaw, Corn Bread "Waffle" / 23

BRUNCH

RISE & SHINE **GF**

Organic Scrambled Eggs, Nitrate-Free Applewood Smoked Bacon / 16

1901 BREAKFAST SANDWICH

Toasted Organic 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 / 19

PALOOZA

Organic Scrambled Eggs, Multigrain Pancakes (2), Chicken Sausage, Nitrate-Free Applewood Smoked Bacon / 25

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 / 25

STEAK & EGG SKILLET **GF**

Hanger Steak "Bites", Organic Scrambled Eggs, Potato Hash, Cheddar Cheese, Blistered Tomato / 25

AVOCADO SMASH TOAST **V**

Mountain Bread, Tomato, Cucumber, Radishes, Sprouts, Lemon EVOO / 16
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) / 14 | Tall Stack (5) / 19

CORNBREAD WAFFLES **VEG**

Maple Yogurt Sauce, Organic Strawberries, Caramelized Apples / 17

EGGS LABRADOR **GF/VEG**

Sunny Side Up Eggs, Vegan Chorizo, Crispy Corn Tortillas, Avocado, Cotija Cheese
Black Bean & Toasted Corn "Salsa" / 20

SALADS

BEET IT **GF/VEG**

Arugula, Goat Cheese, Roasted Beets, Pistachios, Pickled Red Onions, Organic Shaved Apples, White Balsamic Vinaigrette / 19

THE REAL GREEK **GF/VEG**

Organic Tomatoes, Cucumbers & Peppers, Feta, Red Onion, Olives, EVOO Oregano Dressing / 19

CHICKEN PAILLARD & ARUGULA **GF**

Organic Grape Tomatoes, Shaved Parmesan, Red Onions, Mediterranean Vinaigrette / 25

THAI CRUNCH **GF**

Soy Grilled Salmon, Watercress, Shaved Cabbage & Carrots, Chili Cucumbers, Avocado, Sesame Ginger Dressing, Toasted Cashews / 27

CHOP CHOP CHEF'S SALAD **GF**

Romaine Hearts, Chicken, Bacon, Swiss Cheese, Egg, Tomato, Chickpeas, Cucumbers, Avocado, Radish, FT House Dressing / 25

FLATBREADS

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

CILANTRO LIME CHICKEN

Enchilada Sauce, Toasted Corn Pico, Cheddar & Manchego Cheese, Avocado Crema / 19

MARGARITA NAPOLETANA **VEG**

House Made Pomodoro & Mozzarella Cheese, Organic Tomatoes, Torn Basil / 16

WILD MUSHROOM & GOAT CHEESE **VEG**

Balsamic Fig Braised Onions, Grape Tomatoes, Baby Arugula / 19

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 Slaw

THE FARM BURGER

House Made Organic Pretzel Bun, Onion Bacon Jam, Aged Gouda, Over Easy Egg, LTP / 20

"LOW & SLOW" PULLED BRISKET

Toasted Farmhouse Roll, Jalapeno Jack Cheese, Kentucky Bourbon BBQ Sauce, Pickled Red Onions, LTP / 18

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 / 17

PRETZEL BURGER

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

MEDITERRANEAN SALMON BURGER

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

CAESAR'S POCKET

Organic High Protein Pita, Grilled ABF Chicken, Hearts of Romaine, FT Special Caesar Dressing, Organic Egg, Crispy Aged Parmesan / 17

KNIFE & FORK

"SPASTA" & CHICKEN

MEATBALLS GF OR

VEGAN MEATBALLS V/GF

Roasted Spaghetti Squash with Organic Spinach,

Farmer's Pomodoro Sauce / 25

ADD: Fresh or Vegan Mozzarella / 2

EGGPLANT ZUCCHINI

LASAGNA V/GF

Cashew "Ricotta", Garlic Spinach, House Pomodoro Sauce / 25

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 / 13

Shrimp / 12

Seared Tuna / 12

Grilled Chicken Paillard / 12

Roasted Tofu / 7

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

HOUSE MADE BAKED GOODS

BLUEBERRY STREUSEL MUFFIN VEG / 3.25

SCONES V Blueberry or Chocolate / 4.75

HOUSE MADE ORGANIC BREADS

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

PRETZEL VEG, FOCACCIA V

OR FARMHOUSE ROLL V / 3.75

TOASTED MOUNTAIN BREAD V / 3.75

TOASTED "HIGH PROTEIN"

SOURDOUGH V / 4.25

FARMER'S BAGUETTE V / 6.25

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.