



AFTER DINNER DRINKS

ORGANIC TREND TEAS

ENGLISH BREAKFAST

A Perfect Start ~ Full Bodied & Smooth / 6.50

JADE CLOUD

Lively & Delicious Everyday Green Tea / 6.50

CHAMOMILE & MINT

Perfect Blean of Chamomile, Peppermint Leaves, Licorice Root & Lemon Peel / 6.50

WHITE SPICE

White Tea, Star Anise & Helichrysum Flowers / 6.50

LEMON GINGER

Chinese Green Tea, Ginger Root, Lemongrass & Lemon Myrtle / 6.50

REIKI BLEND

Balanced Herbal, Dried Fruit, Flour Blossom Tea / 6.50

BARISTA

Available Decaffeinated

REGULAR JOE / 4.25

AMERICANO / 4.25

LATTE

Espresso, Steamed Milk / 5.25

MOCHA LATTE

Espresso, Steamed Milk, Chocolate / 6.25

ICED STRAWBERRY MATCHA LATTE

Organic Matcha & Organic Milk, Muddled Strawberries / 8.50

MATCHA LATTE ~ ICED OR HOT

Organic Matcha & Organic Milk / 6.25

ESPRESSO / 4.25 ~ 6.50

CAPPUCCINO

Espresso, Hot Milk & Milk Foam / 5.25

ICED COLD-BREW / 6.25

ITALIAN MACCHIATO

Espresso, Hot Milk Foam / 5.25

CARAMEL MACCHIATO

Double Espresso, Hot Milk Foam, Caramel Drizzle / 7.25

AFFOGATO

Double Espresso, Vanilla Ice Cream / 8.50

CORDIALS

2oz. pour

BAILEYS / 12

SAMBUCA / 12

FRANGELICO / 14

GRAND MARNIER / 14

AMARETTO DISARONNO / 14

SPECIALTY COFFEE

IRISH COFFEE

Jameson, Organic Cane Sugar, Coffee / 13

WONDERLAND

Baileys, Frangelico, Kahlua, Coffee / 14

BOURBON COLD-BREW

Bourbon, Maple Syrup, Oat Milk, Cold Brew / 14

FLAVORS

VANILLA / HAZELNUT / SALTED CARAMEL / PEPPERMINT / CINNAMON

ORGANIC MILK

2% / HALF & HALF / SOY SILK / ALMOND
OAT MILK / COCONUT VANILLA



DESSERTS

FT APPLE CRISP v

Organic Bourbon Apples,
Cinnamon Walnut Crumb Topping,
Caramel Sauce / 13

Choice of Ice Cream: Vegan or Regular

BROWNIE SUNDAE v/GF

Fudge Brownie, Candied Walnuts,
Chocolate & Caramel Sauce / 14

Choice of Ice Cream: Vegan or Regular

VEGAN CHOCOLATE PUDDING v/GF

Fresh Berries, "Whipped Cream" / 11

KEY LIME PIE VEG

Ginger Snap Cookie Crust / 13

FARMER'S CARROT CAKE v

Dairy Free "Cream Cheese" Frosting,
Caramel Sauce & Candied Walnuts / 13

BANANA BREAD "FOSTER" v

Vegan Coconut Vanilla Ice Cream,
Banana Brulé, Toasted Almonds,
Caramel Sauce / 13

VEGAN BLUEBERRY SCONE v / 4.75

VEGAN CHOCOLATE CHIP SCONE v / 4.75

BLUEBERRY STREUSEL MUFFIN VEG / 3.25

ICE CREAMS & SORBETS

One Scoop / 7 | Two Scoops / 11

ICE CREAM

Organic Tahitian Vanilla
Farmer's Daily Ice Cream

SORBET

Lemon | Raspberry

VEGAN

Vanilla Coconut
Belgium Chocolate

*Some Ice Creams or Sorbets might contain nuts.
Please ask your server.*

GLUTEN FREE - GF | VEGAN - V | VEGETARIAN - VEG

MINDFULLY SOURCED

At Farmer's Table, you can trust what's on your plate. Our pastries are made in-house and baked fresh daily using only the finest certified organic flours, pasture-raised, cage-free, free-range eggs, and dairy from pasture-raised cows who graze on pesticide-free fields. Even our non-dairy options are carefully selected for their ethical production and superior taste. Your dessert may contain traces of flour as we are not a gluten-free facility.

Culinary Director Michael Schenk & Executive Chef Bruce Feingold