

STARTERS

SOUP OF THE DAY

Chef's Daily Seasonal Choice / 9

AVOCADO CUCUMBER TARTARE **v**

Ginger Lime Dressing, Lavash Herb Crisp / 16

ADD: Yellowfin Tuna Tartare / 8

FARMER'S BABY BACK RIBS

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

BYO SPICED TUNA TACOS **GF**

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

BONE BROTH **GF**

"48 Hour" Roasted Chicken Broth / 8

ROASTED BUFFALO

CAULIFLOWER CROWNS **v/GF**

Vegan Ranch Dressing, Celery & Carrots / 16

PINE NUT ~ PEPPER HUMMUS **v**

Toasted Naan Bread, Garden Cruité, Lemon EVOO / 15

GRILLED OCTOPUS **GF**

Spiced Pimento Sauce,
Lemon Fingerling Potatoes / 24

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

ADD-ONS

Salmon Scallopini / 12

Hanger Steak Bites / 13

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 / 19

MARGARITA NAPOLETANA **VEG**

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

WILD MUSHROOM & GOAT CHEESE **VEG**

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

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 "HIGH PROTEIN"
SOURDOUGH **v** / 4.25

TOASTED MOUNTAIN BREAD **v** / 3.75

FARMER'S BAGUETTE **v** / 6.25

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.



KNIFE & FORK

GRASS-FED SHORT RIB GF

CHÂTEL FARMS

Roasted Root Vegetables & Mushrooms,
Mashed Sweet Potatoes, Natural Jus / 39

RAMEN BOWL VEG

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

CHAR-GRILLED BRANZINO GF

Braised Artichokes, Leeks & Heirloom Carrots,
Organic Tomatoes, Fingerling Potatoes,
Lemon Herb Sauce / 37

SESAME SEARED YELLOWFIN TUNA GF

Ginger Scallion Jasmine Rice, Roasted Broccolini,
Red Dragon Mango Sauce / 38

PAN ROASTED SALMON GF

FAROE ISLANDS

Cauliflower "Rice", Butternut Squash Lemon Puree,
Peas & Beans, Organic Matcha Herb Aioli / 36

HERB BRAISED CHICKEN CUTLET

SPRINGER MOUNTAIN CHICKEN

Farro & Quinoa with Roasted Brussels Sprouts,
Organic Tomato-Parsley "Salad",
Grain Mustard Au Jus / 29

CHAR-GRILLED GRASS-FED HANGER STEAK GF

CHÂTEL FARMS

Brava Potatoes, Blistered Sweet Peppers,
Chimichurri Sauce / 39

"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

BURGERS

Served with our House Made Slaw

THE FARM BURGER

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

PRETZEL BURGER

Grass-Fed Beef Burger, LTO,
House Made Pickles / 17

ADD: Cheddar, Bacon,
Avocado / 2each

MEDITERRANEAN SALMON BURGER

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

SIDES

YUKON GOLD "OVEN FRIES" V/GF / 6

HOUSE MADE POTATO CHIPS V/GF / 6

PAPAS BRAVAS WITH SPICED AIOLI V/GF / 8

ROSEMARY PARMESAN "OVEN FRIES" VEG/GF / 8

ROASTED SPAGHETTI SQUASH V/GF / 8

ORGANIC STEAMED OR GARLIC SPINACH V/GF / 8

CAULIFLOWER "RICE" & PEAS V/GF / 8

MASHED SWEET POTATOES V/GF / 8

FARRO & QUINOA WITH BRUSSELS V / 8

ROASTED BROCCOLINI 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.