

SHAREABLES

AVOCADO CUCUMBER TARTARE **V/LC**

Ginger Lime Dressing, Lavash Herb Crisp / 17
 ADD: Yellowfin Tuna Tartare / 8

PINE NUT ~ PEPPER HUMMUS **V**

Toasted Naan Bread, Garden Crudité, Lemon EVOO / 17

SPICED TUNA TACOS (3) **GF/HP+/LC**

Chopped Tuna Tartare, Corn Tortilla, Chili Crema, Avocado, Kim Chi / 25

FARMER'S BABY BACK RIBS

Maple Pepper Glaze, House Slaw, Corn Bread "Waffle" / 24

ROASTED BUFFALO CAULIFLOWER CROWNS **V/GF**

Vegan Ranch Dressing, Celery & Carrots / 17

VEGAN CHORIZO EMPANADAS (4) **V**

Avocado Cilantro Aioli, Toasted Chili Oil / 21

BRUNCH

1901 BREAKFAST SANDWICH **HP+**

Toasted Organic Pretzel Roll & Over Easy Egg, Bacon, Avocado, Cheddar Cheese, Arugula, Tomato / 20

RISE & SHINE **GF/HP+/LC**

Organic Scrambled Eggs, Nitrate-Free Applewood Smoked Bacon / 17

PALOOZA **HP+**

Multigrain Pancakes (2), Organic Scrambled Eggs, Chicken Sausage & Nitrate-Free Applewood Smoked Bacon / 26

FARMER'S MARKET OMELET **HP+/LC/VEG/GF**

Organic Spinach & Tomato, Peppers, Roasted Mushrooms, Swiss Cheese / 19

CHOICE OF: Potato Hash or Seasonal Fruit

FARMER'S HOUSE SMOKED SALMON **HP+/LC**

Toasted "High Protein" Organic Sourdough Bread, Chive Cream Cheese, Tomato, Pickled Red Onions, Cucumber, Sunflower Sprouts / 26

EGGS LABRADOR **GF/VEG/HP+/LC**

Sunny Side Up Eggs, Vegan Chorizo, Crispy Corn Tortillas, Avocado, Black Bean & Toasted Corn "Salsa", Cotija Cheese / 21

THE VEGAN FARMER BREAKFAST **V/GF/HP+/LC**

Scrambled Tofu "Eggs", Vegan Chorizo, Crispy Corn Tortillas, Avocado, Black Bean & Toasted Corn "Salsa", Vegan Cheese Crumble / 21

BLUEBERRY STREUSEL MUFFIN **VEG** / 3.25

CORNBREAD WAFFLES **VEG**

Maple Yogurt Sauce, Organic Strawberries, Caramelized Apples / 19

STEAK & EGG SKILLET **GF/HP+/LC**

Hanger Steak "Bites", Organic Scrambled Eggs, Potato Hash, Cheddar Cheese, Blistered Tomato / 26

AVOCADO SMASH TOAST **V**

Organic Mountain Bread, Tomato, Cucumber, Radishes, Sprouts, Lemon EVOO / 17

ADD: Smoked Salmon / 13, Crumbled Feta / 2
 Sunny Side Up Eggs / 6

SCONES **V**

BLUEBERRY OR CHOCOLATE / 4.75

SOUPS & SALADS

SOUP OF THE DAY

Chef's Daily Seasonal Choice / 9

THAI CRUNCH **GF/LC**

Soy Grilled Salmon, Watercress, Shaved Cabbage & Carrots, Chili Cucumbers, Avocado, Sesame Ginger Dressing, Toasted Cashews / 28

BEET IT **GF/VEG/LC**

Arugula, Goat Cheese, Roasted Beets, Pistachios, Pickled Red Onions, Organic Shaved Apples, White Balsamic Vinaigrette / 20

CHICKEN PAILLARD & ARUGULA **GF/HP+/LC**

Organic Grape Tomatoes, Shaved Parmesan, Red Onions, Mediterranean Vinaigrette / 26

BONE BROTH **GF/LC**

"48 Hour" Roasted Chicken Broth / 8

THE REAL GREEK **GF/VEG/LC**

Organic Tomatoes, Cucumbers & Peppers, Feta, Red Onion, Olives, EVOO Oregano Dressing / 20

CHOP CHOP CHEF'S SALAD **GF/HP+/LC**

Romaine Hearts, Chicken, Bacon, Swiss Cheese, Egg, Tomato, Chickpeas, Cucumbers, Avocado, Radish, FT House Dressing / 26

FARMER'S SMALL GARDEN **V/GF/LC**

Greens, Organic Grape Tomatoes, Cucumbers, Heirloom Carrots, FT House Dressing / 9

ADD-ONS

Salmon Scallopini / 13
 Hanger Steak Bites / 15

Shrimp / 13
 Seared Tuna / 13

Grilled Chicken Paillard / 13
 Spice Roasted Tofu / 8

GLUTEN FREE - GF | VEGAN - V | VEGETARIAN - VEG | HIGH PROTEIN - HP+ | LOW NET CARBS - LC

CONNECT WITH US | FARMERSTABLEBOCA.COM   FARMERSTABLEBOCA

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 HP+

House Made Organic Pretzel Bun, Onion Bacon Jam, Aged Gouda, Over Easy Egg, LTP / 22

PRETZEL BURGER HP+

Grass-Fed Beef Burger, LPTO, House Made Pickles / 19

ADD: Cheddar, Bacon, Avocado / 2 each

MEDITERRANEAN SALMON BURGER HP+

House Made Organic Focaccia Roll, Lemon Pepper-Basil Relish, Roasted Tomato, Arugula / 22

CAESAR'S POCKET

Organic High Protein Pita, Grilled ABF Chicken, Hearts of Romaine, FT Special Caesar Dressing, Organic Egg, Crispy Aged Parmesan / 19

FARMER'S TURKEY CLUB HP+

ALL CHOPPED ~ Oven Roasted Turkey, Turkey "Crispies", Lettuce, Tomato, Pickle, Farmer's Chili Aioli, Toasted Organic Farmer's Baguette / 20

CHICKEN & CRISPY EGGPLANT PARM

Garlic Toasted Ciabatta, Grilled Chicken Paillard, Crispy Eggplant, Roasted Tomato, Parmesan Wafer, Arugula, Aged Balsamic, DIY Farmhouse Secret Sauce / 20

FARMER'S FALAFEL V

House Made Falafel, Zaatar Grilled Naan, Lemon Hummus, Zhoag Sauce, Pickled Onions, Romaine, Grape Tomatoes / 18

FLATBREADS

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

CILANTRO LIME CHICKEN

Enchilada Sauce, Toasted Corn Pico, Cheddar & Manchego Cheese, Avocado Crema / 20

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 / 20

KNIFE & FORK

OPEN WAGYU STEAK TOASTIE HP+/LC

Seared Bistro Steak Scallopini, Toasted Organic Mountain Bread, Caramelized Onions, Pickle Chimichurri, Farmer's Aioli, Crispy Potatoes, Garden Greens / 32

RAMEN BOWL VEG

Cabbage, Carrots, Broccoli, Mushroom Dashi, Sunny Egg, Roasted Garlic~Ginger~Scallion Oil / 25

"SPASTA" CHICKEN MEATBALLS GF/HP+/LC OR VEGAN MEATBALLS V/GF/LC

Roasted Spaghetti Squash with Organic Spinach, Farmer's Pomodoro Sauce / 26

ADD: Fresh or Vegan Mozzarella / 2

EGGPLANT ZUCCHINI LASAGNA V/GF/LC

Cashew "Ricotta", Garlic Spinach, House Pomodoro Sauce / 26

ADD: Fresh or Vegan Mozzarella / 2

SIDES

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

PAPAS BRAVAS WITH SPICED AIOLI V/GF / 8

ORGANIC STEAMED OR GARLIC SPINACH V/GF / 8

HOUSE MADE POTATO CHIPS V/GF / 6

ROSEMARY PARMESAN "OVEN FRIES" VEG/GF / 8

SPAGHETTI SQUASH V/GF / 8

HOUSE MADE ORGANIC BREADS

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

PRETZEL VEG, FOCACCIA V OR CIABATTA ROLL V / 4

TOASTED "HIGH PROTEIN" SOURDOUGH V / 4.50

TOASTED MOUNTAIN BREAD V / 4

GLUTEN FREE - GF | VEGAN - V | VEGETARIAN - VEG | HIGH PROTEIN - HP+ | LOW NET CARBS - LC

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.