



Father's Day Brunch

AT THE FARM

Cocktails

CHERRY SMOKED OLD FASHIONED
Double Oaked Woodford Bourbon / 16

FARMER'S GIN DALY
Cucumber Gin, Green Tea, Lemon / 15

Brunch Features

SUMMER CORN & VEGETABLE SOUP V/GF
9

LIVING SALAD V/GF/LC
Shaved Cabbage, Heirloom Carrots, Broccoli,
Sprouted Beans, Cucumbers, Peppers, Onions,
Tomatoes, Sunflower Seeds,
Lemon Kombucha Dressing / 18

ADD TO YOUR SALAD

Chicken Paillard / 13	Salmon Scallopini / 13
Seared Yellowfin Tuna / 13	Shrimp / 13
Hanger Steak Bites / 15	Spice Roasted Tofu / 8

BREAKFAST CROISSANT HP+
Organic Scrambled Eggs, Tomato & Arugula,
Nitrate Free Bacon, Crushed Avocado,
Farmer's Secret Sauce, Potato Hash / 21

KOREAN RICE BOWL
Hanging BBQ Pork Tenderloin, Sunny Side Egg,
Ginger Garlic Fried Rice, Lemon Mango,
Kimchi, Sesame & Scallions / 26

TRES LECHE FRENCH TOAST
Cafe Con Leche Sauce, Vanilla Whipped Cream,
Organic Macerated Strawberries / 17

Dessert

APPLE PIE ~ CHEESECAKE CREPE
Cheesecake & Apple Pie filled French "Pancake"
Caramel Sauce / 13

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



farmer's table

Host Your Next Event with Us

Celebrate your special occasion
at Farmer's Table!

**CALL US TO BOOK
561.417.5836**

Our Promise

At Farmer's Table, every dish
begins with a promise:

**CLEAN INGREDIENTS,
CONSCIOUS SOURCING,
and CHEF-DRIVEN CARE.**