



dinner

starters

Soup of the Day v/gf / 7

Bone Broth gf

Chicken Stock and Bragg's Cider Vinegar
Served in a Coffee Mug / 5

Hoppin' John's Hummus veg

Herbed Pita, Carrot Sticks / 9

Fireplace Chicken Wings gf

Triple Citrus and Roasted Garlic Glaze / 12

Chicken Meatballs gf

Joey's Mom's Tomato Sauce, House Made
Mozzarella / 10

19th Street Tacos gf

Blackened Mahi or Beef Shortrib, Wildflower Honey
Slaw, Avocado Mousse, Pico De Gallo, Sprouted
Corn Tortillas / 14

Mezze Board veg

John's Hummus, Baba Ghanoush, Tzatziki,
Olive Tapenade / 14

Cucumber "Tartare" veg

Avocado, Cucumbers, Dulce Chips
& Ginger-Chili Dressing / 10
Add Line Caught Atlantic Tuna (Tartare) / 6

Florida Venus Clams

Steamed With Roasted Garlic, Warm Pita, White
Wine and Lemon / 15

**Organic Salmon and Yukon
Gold Potato Cakes**

Florida Honey and Dijon, Preserved Lemon / 10

greens

Ancient Grains v

Teff, Quinoa, Amaranth, Sorghum, Farro, Baby
Field Greens, Grape Tomatoes, Carrots, Goji Berry
Vinaigrette / 11

Kale & Carrot v

Red Onions, Red Bell Peppers, Sesame Seeds,
Ginger-Soy Vinaigrette / 10

Mediterranean veg/gf

Romaine, Feta, Cucumbers, Bell Peppers,
Red Onions, Olives, Tomatoes,
Lemon-Oregano Vinaigrette / 11

ADD

Grilled Chicken / 6

Seared Yellowfin Tuna / 10

Namaste Raw v/gf

Chopped Cabbage, Broccoli, Bell Peppers, Onions,
Cucumbers, Organic Sprouted Beans, Sunflower
Seeds, Carrots, Mango Curry Vinaigrette / 11

Florida 77 veg/gf

Avocado, Oranges, Shredded Carrot, Hearts of
Palm, Organic & Local Greens, Candied
Cashews, Mile Marker 77 Vinaigrette / 7.77

Loch Duart Salmon / 10

Fresh Florida Shrimp / 8

Marinated Tofu / 5

Beef Bistro Steak / 10

Nitrate-Free Bacon / 2

Avocado / 2

Handmade Mozzarella Caprese veg/gf

Heirloom Tomatoes, Farmer Jay's Basil, Bragg's
Balsamico / 12

Farmer's Table Cobb gf

Grilled Chicken Breast, Chiffonade Romaine,
Egg, Avocado, Cucumbers, Tomatoes, Carrots,
Bacon, Wildflower Honey Vinaigrette / 15

Mandarin Chopped v

Chiffonade Cabbage, Red Bell Peppers,
Carrots, Broccoli, Oranges, Candied Cashews,
Ginger-Soy Vinaigrette / 12

flatbreads

All Crusts Made with Whole Grain Flour and Flaxseeds

Cauliflower & Brie veg

Fig Jam, Chopped Arugula / 12

Roasted Mushroom & Goat Cheese veg

Caramelized Onions, Savory Herbs / 12

BBQ Florida Shrimp

Aged White Cheddar, Roasted Corn Succotash, Chiffonade Spinach,
Avocado Aioli / 12

Baba Ghanoush & Feta veg

Bragg's Cider Braised Onions, Sun Dried Tomatoes / 12

supper

Baked "Never Ever" Chicken

Florida Orange Marinated and Glazed, Ancient
Grain Pilaf, Spaghetti Squash / 20

Grass-Fed Skirt Steak gf

Yukon Gold Potato Gratin, Fig Braised Onions,
Barolo Wine Demi Glace / 29

Grilled Chicken Paillard

Ancient Grains Garden Salad, Florida Citrus
Vinaigrette / 17

Bison & Cranberry Meatloaf gf

Maple Whipped Sweet Potatoes, Edamame
Succotash, Mushroom-Port Sauce / 21

Pan Seared Loch Duart Salmon gf

Root vegetable ratatouille, Sauteed Spinach,
Pomegranate Jus / 26

Center Cut Duroc Pork Chop gf

Warm Potato and Brussel Sprout Salad, Honey
Baked Sweet Potato, Fig and Grain Mustard
Demi Glace / 21

Blackened Atlantic Mahi Mahi gf

Caramelized Pineapple Rice, Bell Peppers,
Scallions, Tommy Atkins Mango Reduction / 24

Yellowfin Tuna "Filet Mignon" gf

Seared And Sushi Rare, Coconut Rice, Black
Beans, Chayote Squash Salsa, Cilantro Lime
Vinaigrette / 28

Vegan Pot Pie v

Butternut Squash, Carrots, Onions, Sweet Peas,
Vegan Béchamel, Flaky Biscuit Crust / 17

farmer's table favorites

Buddha Bowl gf

Choice of Chicken, Shrimp, Tofu or seared
Tuna, Stir Fry Veggies, Rice Noodles,
Gingered Egg / 19

Grass-Fed Beef Burger

Fig And Caramelized Onion Marmalade,
Brioche Bun / 15
Add Cheese / 2 Add bacon / 2

Pastaless Vegetable Lasagna v/gf

Organic Spinach, Joey's Mom's Tomato Sauce / 16
Add Fresh Mozzarella / 2

Herb-Griddled Trout gf

Truffled White Bean Puree, Asparagus, Lemon
Veloute / 22

"Spasta" & Meatballs gf

Choice of Chicken or Quinoa Meatballs,
Spaghetti Squash, Organic Spinach, San Marzano
Tomato Sauce / 18
Add Housemade Mozzarella / 2

Grass-Fed Beef Short Rib gf

Roasted Brussels Sprouts, Maple Whipped Sweet
Potatoes, and Mushroom Bordelaise / 26

vegetarian

Side Dishes \$7 Each

Roasted Spaghetti Squash v/gf

Maple Whipped Sweet Potatoes v/gf

Simply Steamed Broccoli v/gf

Slow Roasted Wild Mushrooms v/gf

Brussels Sprouts v/gf

Grilled Asparagus v/gf

Truffled White Bean Purée v/gf

Honey Baked Sweet Potato veg/gf

Fig Braised Onions v/gf

Ancient Grain Pilaf v/gf

Caramelized Pineapple Rice v/gf

Coconut Rice and Black Beans v/gf

Yukon Gold Potato Gratin v/gf

Baked Yukon Gold Steak Fries v/gf

Organic Sauteed Spinach v/gf

Root Vegetable Ratatouille v/gf

Quinoa "Meatballs" v/gf

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v. vegan veg. vegetarian gf. gluten free

We proudly serve grass-fed beef, free-range chicken and sustainable seafood and adhere to the Environmental Working Group's "Dirty Dozen" clean food philosophy.

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.



FRESH • HEALTHY • DELICIOUS

drinks

v: vegan | veg: vegetarian | gf: gluten free | sus: sustainable | org: organic

garden to glass

Fig & Froth

Bulleit Rye Whiskey, Rosemary Infusion, Fig Jam, Honey-Lemon Sour, Orange Cream Citrate, Organic Egg White / 12

Seville Sangria

Red or White Wine, Licor 43, Citrus Wheels, Seasonal Berries, Vanilla & Thyme, Raw Cane Sugar / 12

Spa-Day

Crop Organic Cucumber Vodka, Smashed Cucumber & Mint, Coconut Water, Honey-Lemonade / 12

Island Oasis Frozen Cocktail

No Artificial Flavor, Colors or Preservatives, No High-Fructose Corn Syrup, Gluten-Free, Trans Fat-Free, Kosher / 10 (add floater / 2)

Choose From: Pina Colada, Mojito, Margarita

Daiquiri & Margarita Flavors: Mango, Peach, Strawberry

Original Mai Tai

Flor de Cana Aged Rum, Cointreau, Small Batch Grenadine, Orgeat, Fresh Lime Juice / 12

Orchard Mule

Small Batch Bourbon, Apple-Spice Falernum, Ginger Beer, Orange Bitters, Cinnamon Stick / 12

Skinny Margarita

Cimarron Blanco Tequila, Fresh Squeezed Lime Juice, Organic Agave Nectar

Choose From: Original or Strawberry-Jalapeno / 12

The Diva

360 Eco Friendly Vodka, Smashed Blueberry & Basil, Pressed Lemon / 12

craft beer

draft selections

Funky Buddha Brewery (Florida)

Floridian, German Hefeweizen / 6

Funky Buddha Brewery (Florida)

Hop Gun IPA / 6

Oskar Blues Brewery (Colorado)

Mama's Little Yella Pils, Pilsner / 6

Barrel of Monks (Boca Raton, FL)

White Wizard, Witbier / 6

bottled selections

Dogfish Head Brewery (Delaware)

90 Minute IPA / 7

Monk in the Trunk (Florida)

Organic Belgian Amber Ale / 6

Due South (Florida)

Lager / 6

Sam Smith Brewery (England)

Organic Chocolate Stout / 8

Sam Smith Brewery (England)

Organic GF Cider / 7

Sam Smith Brewery (England)

Organic Lager / 7

Oskar Blues Brewery (Colorado)

Dale's, Pale Ale / 6

Green's Brewery (Belgium)

Gluten Free Amber Ale / 9

Magic Hat #9 (Vermont)

Not Quite Pale Ale / 6

Bitburger (Germany)

Pilsner / 6

Lefebvre Brewery (Belgium)

Blanche de Bruxelles, Belgian White Ale / 6

Omme Gang Brewery (New York)

Three Philosophers, Quadruple Ale / 8

Salt Water Brewery (Delray Beach)

Screamin Reels, IPA / 6

O'Doul's (St. Louis)

N/A / 5

Boulevard Brewing Co. (Kansas City)

Tank 7 Farmhouse Ale, Saison Ale / 7

refresh & revive Non-Alcoholic

Organic Iced Tea

Jasmine Peach or Black / 3

Young Green Coconut

Drilled to Order / 6

Farmer's Lemonade

Pressed Lemon, Florida Honey / 3

Basil Instinct

Pomegranate Juice, Ginger Beer and Basil Seed / 6

Rebirth Of Cool

Iced Cold Brewed Coffee, Almond Milk, Vanilla-Cinnamon Turbinado Syrup / 6

Okeechobee Sunrise

Moroccan Green Mint Tea, Pressed Orange, Organic Honey, Beet-Water Ice Cube / 5

Cuke Of Earl

Smashed Cucumber & Mint w/ Farmer's Lemonade & Coconut Water / 5

Little Dove

Natural Tamarind Soda, Shrub & Co Grapefruit Shrub, Black Sea Salt / 5

Real Sugar Craft Sodas

Cola, Cola Zero, Root Beer, Lemon-Lime / 3

from the vine

8 GLASS & 30 BOTTLE

WHITE

Pinot Grigio, Guenoc, California
Riesling, S.A. PRÜM, Germany gf
Sauvignon Blanc, Tariquet, France
Chardonnay, Tortoise Creek, California sus

RED

Rose, Jean-Luc Colombo, France gf
Pinot Noir, Pierre Henri, France
Chianti, Coltibuono "Centamura" org
Carmenere, Root 1, Chile sus
Cabernet, Wente, Livermore Valley, California sus

10 GLASS & 38 BOTTLE

WHITE

Pinot Grigio, Alta Luna, Italy v/gf
Prosecco (187ml), Mionetto, Italy) org
Moscato (187ml), Mionetto, Italy org
Sauvignon Blanc, Brancott, New Zealand sus
Chardonnay, Louis Jadot, France
Albarino, Burgans, Spain sus

RED

Malbec, Altos, "Las Hormigas," Argentina
Cabernet Sauvignon, Chateau St. Jean, CA sus
Shiraz, Penfolds "Koonunga Hill", Australia sus

12 GLASS & 46 BOTTLE

WHITE

Sauvignon Blanc, Honig, Napa sus
Chardonnay, Paul Dolan, California org

RED

Pinot Noir, Acrobat, "By King Estate", Oregon org
Merlot, Rodney Strong, Sonoma sus
Cabernet, Benziger, Sonoma sus
Zinfandel, Klinker Brick, California
Super Tuscan, Mazzei, "Badiola", Italy sus

14 GLASS & 54 BOTTLE

WHITE

Chardonnay, Morgan, "Double L", California
White Blend, Deerfield Ranch, "White Rex", Sonoma org
Sancerre, Domaine Girard, "La Garenne", France

RED

Pinot Noir, Roth, California
Tempranillo, Pierolo Crianza, Rioja, Spain sus
Syrah Blend, Kuleto, "India Ink", California
Cabernet Blend, Marietta, "Arme' Lot #1", CA
Cabernet, Franciscan, Napa sus

SOMMELIER SELECTIONS

WHITE

Sparkling Wine, Marquis de la Tour, France v/gf / 38
Champagne, Voirin-Jumel, 1er Cru, France / 70
Chardonnay, Chalk Hill Estate, California / 75

RED

Pinot Noir, Paul Dolan, California org / 48
Pinot Noir, CAW "Coates & Whitney", Oregon sus / 90
Bordeaux, Domaine Fontenille, France / 40
Merlot, Keenan Winery, Napa Valley sus / 75
Claret, Ramey, Napa Valley sus / 75
Cabernet, Round Pond, "Kith & Kin", Napa org / 54
Cabernet Sauvignon, Veedercrest, Napa sus / 67
Cabernet Sauvignon, Turnbull, California sus / 75
Red Blend, Deerfield Ranch, "Red Rex", CA org / 66