

## starters

**Soup of the Day** / 6

**Bone Broth** <sup>gf</sup>

Roasted Chicken Broth, Apple Cider Vinegar / 5

**Farmer's Stew** <sup>v/gf</sup>

Roasted Vegetables, Chick Peas, Corn Broth / 7

**Hoppin' John's Hummus** <sup>v</sup>

Herbed Pita, Carrot Sticks / 9

**Oven Roasted Chicken Wings** <sup>gf</sup>

Citrus Harissa Glaze / 12

**Chicken Meatballs** <sup>gf</sup>

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

**19th Street Tacos** <sup>gf</sup>

Brisket, Wildflower Honey Slaw, Avocado Mousse,  
Pico de Gallo, Corn Tortilla / 14

**Mezze Board** <sup>veg</sup>

John's Hummus, Kale Pesto, Tzatziki,  
Olive Tapenade / 11

**Cucumber "Tartare"** <sup>v</sup>

Avocado, Cucumber, Herb Lavash Crackers & Gin-  
ger-Chili Lime Dressing / 10

Add Line-Caught Atlantic Tuna (Tartare) / 6

**Herb Steamed PEI Mussels**

Fennel, Cherry Tomatoes, Kale, Roasted Garlic,  
Lemon Herb Broth, Lavash Crackers / 12

**House-Made Mozzarella Caprese** <sup>veg/gf</sup>

Vine-Ripened Tomatoes, Basil, Bragg's Balsamico / 10

We proudly serve grass-fed/grass-finished 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.

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v. vegan veg. vegetarian gf. gluten free

## greens

**Roasted Beet Salad** <sup>veg/gf</sup>

Arugula, Goat Cheese, Spiced Pistachios, Pickled Onions, Sherry Vinaigrette / 11

**Mediterranean** <sup>veg/gf</sup>

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

**Namaste Raw** <sup>v/gf</sup>

Living Salad, Cabbage, Broccoli, Bell Peppers,  
Onions, Cucumbers, Organic Sprouted Beans,  
Sunflower Seeds, Koji Vinaigrette / 11

**Florida 77** <sup>veg/gf</sup>

Avocado, Oranges, Shredded Carrot, Hearts of  
Palm, Field Greens, Candied Cashews,  
Mile Marker 77 Vinaigrette / 9

**Mandarin Chopped** <sup>v</sup>

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

**Farmer's Table Cobb** <sup>gf</sup>

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

ADD

Grilled Chicken / 6

Wester Ross Salmon / 10

Marinated Tofu / 5

Applewood Smoked Bacon / 2

Seared Yellowfin Tuna / 10

Fresh Florida Shrimp / 8

Beef Bistro Steak / 10

Avocado / 2

## flatbreads

All Crusts Made With Whole Wheat Lavash

**Cauliflower & Brie** <sup>veg</sup>

Fig Jam, Caramelized Onions, Chopped Arugula / 12

**Roasted Mushroom & Goat Cheese** <sup>veg</sup>

Caramelized Onions, Savory Herbs / 12

**BBQ Florida Shrimp**

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

**Steak & Gorgonzola**

Peppers and Onions, Basil, Arugula / 12

## supper

**Herb-Roasted Chicken Chop** <sup>gf</sup>

Ginger Cauliflower Purée, Sesame Bok Choy,  
Koji Chicken Jus / 22

**Vegan Shepherd's Pie** <sup>v/gf</sup>

Lentils, Roasted Vegetables, Potato Purée,  
Daiya "Provolone" / 17

**Grass-Fed Skirt Steak** <sup>gf</sup>

Roasted Pee wee Potatoes, Pearl Onions, Arugula,  
Farmer's Table Steak Sauce / 29

**Grilled Wester Ross Salmon** <sup>gf</sup>

Truffle White Bean Purée, Organic Spinach,  
Kale Pesto / 26

**Center Cut Duroc Pork Chop** <sup>gf</sup>

Warm Potato and Brussels Sprout Salad,  
Honey Baked Sweet Potato,  
Fig and Grain Mustard Demi-Glace / 24

**Grilled Chicken Paillard** <sup>gf</sup>

Arugula, Tomatoes, Shaved Onions, Parmesan  
Cheese, Lemon-Oregano Vinaigrette / 17

**Yellowfin Tuna "Filet Mignon"** <sup>gf</sup>

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

**Bison & Cranberry Meatloaf** <sup>gf</sup>

Potato Purée, Black-Eyed Pea Succotash,  
Mushroom Port Sauce / 22

## farmer's table favorites

**Buddha Bowl**

Stir-Fried Vegetables, Udon Noodles, Gingered  
Egg, House-Made Mushroom Dashi, Choice of  
Chicken, Tofu, Shrimp / 20 | Tuna / 24

**Grass-Fed Beef Burger**

Fig Braised Onions, Gem Lettuce, Tomato,  
Brioche Bun, Baked Yukon Gold Steak Fries / 15

**Pastaless Vegetable Lasagna** <sup>v/gf</sup>

Organic Spinach, Joey's Mom's Tomato Sauce / 17  
Add Fresh Mozzarella / 2

**Herb-Griddled Trout** <sup>gf</sup>

Sweet Potato Hash, Butternut Squash,  
Brussels Sprouts, Creamless Corn Sauce / 22

**Black Bean Veggie Burger** <sup>v</sup>

Fig Braised Onions, Lemon Aioli,  
Baked Yukon Gold Steak Fries / 12

**"Spasta" & Meatballs** <sup>gf</sup>

Choice of Chicken or Vegan Meatballs,  
Spaghetti Squash, Organic Spinach,  
San Marzano Tomato Sauce / 18  
Add House-Made Mozzarella / 2

**Grass-Fed Beef Short Rib** <sup>gf</sup>

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

## vegetarian

Side Dishes \$7 Each. All Sides Are Vegan and Gluten Free

**Roasted Spaghetti Squash**

**Ginger Cauliflower Purée**

**Simply Steamed Broccoli**

**Herb-Roasted Mushrooms**

**Roasted Brussels Sprouts**

**Black Beans & Rice**

**Fig Braised Onions**

**Whipped Potato Purée**

**Organic Sauteed Spinach**

**Quinoa "Meatballs"**

**Baked Yukon Gold Steak Fries**

**Truffle White Bean Purée**

**Maple Whipped Sweet Potatoes**

**Sweet Potato Hash**

**Sesame Bok Choy**

## garden to glass

### Fig & Froth

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

### Farmer's Sangria

Red Wine, Cointreau, Brandy, Fresh Apples and Orange, Agave, Ginger / 10

### Spa-Day

Crop Organic Cucumber Vodka, Smashed Cucumber & Mint, Coconut Water, Honey-Lemonade / 11

### Frozen Cocktails

Choose from Pina Colada, Mojito, Daiquiri, and Margarita Flavors: Original, Peach and Strawberry / 10 (add floater / 2)  
No Artificial Flavor, Colors, or Preservatives, No High-Fructose Corn Syrup, Gluten-Free, Trans Fat-Free, Kosher

### Original Mai Tai

Flor de Cana Aged Rum, Cointreau, Small Batch Grenadine, Orgeat, Fresh Lime Juice / 10

### Orchard Mule

Small Batch Bourbon, Apple-Spice Falernum, Ginger Beer, Orange Bitters / 11

### Skinny Margarita

Milagro Tequila, Fresh Squeezed Lime Juice, Organic Agave Nectar  
Choose From: Original or Strawberry-Jalapeno / 11

### The Diva

360 Eco Friendly Vodka, Smashed Blueberry & Basil, Pressed Lemon / 11

### Farmer's Fizz

Hendricks Gin, Thatchers Organic Elderflower, Smashed Raspberries / 11

## craft beer

### draft selections

#### Copperpoint Brewery (Florida)

Amber Lager / 8

#### Funky Buddha Brewery (Florida)

Floridian, Hefeweizen / 8

#### Due South Brewery (Florida)

Category 3, IPA / 8

### bottled selections

#### Dogfish Head Brewery (Delaware)

90 Minute IPA / 9

#### Monk in the Trunk (Florida)

Organic Belgian Amber Ale / 7

#### Due South Brewery (Florida)

Caramel Cream Ale / 7

#### Sam Smith Brewery (England)

Organic Lager / 8

#### Sam Smith Brewery (England)

Organic Chocolate Stout / 9

#### Sam Smith Brewery (England) gf

Organic Cider GF / 8

#### Oskar Blues Brewery (Colorado)

Dale's Pale Ale / 7

#### Widmer Brother's Brewing Co. (Oregon) gf

Omission, Pale Ale GF / 7

#### Magic Hat #9 (Vermont)

Not Quite Pale Ale / 7

#### Bitburger (Germany)

Pilsner / 7

#### Hoegaarden (Belgium)

Belgian Wheat Beer / 7

#### Funky Buddha Brewery (Florida)

Hop Gun, IPA / 7

#### Saltwater Brewery (Florida)

Scream Reels, IPA / 7

### traditional beers

#### Heineken, Netherlands / 6

#### Stella Artois, Belgium / 6

#### Corona, Mexico / 6

#### Bud Light (Draft), American Lager / 5

#### Miller Lite, Milwaukee, WI / 5

#### Michelob Ultra, St Louis, MO / 5

#### O'Doul's, St Louis, MO / 5

## 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

### Jone's Craft Sodas

Cola, Cola Zilch, Ginger Ale, Root Beer, Lemon-Lime, Black Cherry / 3

## from the vine

8 GLASS & 30 BOTTLE

### WHITE

Pinot Grigio, Sycamore Lane, Italy  
Sauvignon Blanc, Clifford Bay, New Zealand sus  
Chardonnay, Bousquet, Argentina org

### RED

Pinot Noir, Castle Rock, California  
Cabernet, Flichman, Argentina

10 GLASS & 38 BOTTLE

### WHITE

Sparkling, Lunetta Prosecco (Splits), Italy sus  
Pinot Grigio, Alta Luna, Italy v/gf  
Sauvignon Blanc, Brancott, New Zealand sus

### RED

Pinot Noir, Mark West, Sonoma  
Merlot, Velvet Devil, "by Charles Smith," Washington sus  
Malbec, Altos, Argentina  
Cabernet, Robert Mondavi P.S., California

12 GLASS & 46 BOTTLE

### WHITE

Pinot Grigio, Banfi San Angelo, Italy sus  
Sauvignon Blanc, Kim Crawford, New Zealand  
Chardonnay, Chalk Hill, California  
Rosé, Whispering Angel, France  
Grenache, M. Chapoutier, France sus  
Albarino, Licia, Spain

### RED

Pinot Noir, Acrobat, "by King Estate," Oregon org  
Red Blend, Clos Du Bois, Rouge, Sonoma  
Zinfandel, Cline AV, California sus  
Malbec, Trapiche, Argentina  
Cabernet, Substance, "by Charles Smith," Washington sus

14 GLASS & 54 BOTTLE

### WHITE

Pinot Grigio, Santa Margherita, Italy sus  
White Blend, Caymus, Conundrum, California  
Chardonnay, Mer Soleil Silver, California  
Chardonnay, Stag's Leap, Napa sus  
White Blend, Blindfold, "by Prisoner," Napa

### RED

Pinot Noir, Meioni, California sus  
Baby Amarone, Masi Agricola, Italy sus  
Red Blend, The Riddler, Napa  
Cabernet, B.R. Cohn, Silver Label, California

## SOMMELIER SELECTIONS

### WHITE

Chardonnay, Cakebread, Napa sus / 84  
Chardonnay, Jordan, Russian River Valley sus / 76

### RED

Red Blend, Prisoner, Napa / 76  
Zinfandel, Rombauer, Napa sus / 68  
Cabernet, Jordan, Russian River Valley sus / 89  
Cabernet, Turnbull, California sus / 81