

starters

Soup of the Day / 6

Bone Broth ^{gf}

Roasted Chicken Broth, Apple Cider Vinegar / 5

Farmer's Stew ^{v/gf}

Roasted Vegetables, Chick Peas, Corn Broth / 7

Hoppin' John's Hummus ^v

Herbed Pita, Carrot Sticks / 9

Oven Roasted Chicken Wings ^{gf}

Citrus Harissa Glaze / 12

Chicken Meatballs ^{gf}

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

19th Street Tacos ^{gf}

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

Mezze Board ^{veg}

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

Cucumber "Tartare" ^v

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 ^{veg/gf}

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 ^{veg/gf}

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

Mediterranean ^{veg/gf}

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

Namaste Raw ^{v/gf}

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

Florida 77 ^{veg/gf}

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

Mandarin Chopped ^v

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

Farmer's Table Cobb ^{gf}

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

ADD

Grilled Chicken / 6

Seared Yellowfin Tuna / 10

Wester Ross Salmon / 10

Fresh Florida Shrimp / 8

Marinated Tofu / 5

Beef Bistro Steak / 10

Applewood Smoked Bacon / 2

Avocado / 2

flatbreads

All Crusts Made With Whole Wheat Lavash

Cauliflower & Brie ^{veg}

Fig Jam, Caramelized Onions, 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

Steak & Gorgonzola

Peppers and Onions, Basil, Arugula / 12

handhelds

All Items Served With Your Choice of Wild Flower Honey Cole Slaw, Baked Yukon Gold Fries or Mixed Greens and a Dill Pickle.

Black Bean Veggie Burger ^v

Fig Braised Onions, Gem Lettuce, Tomato, Lemon Aioli / 12

Tuna Melt

Organic Tomato, Gruyere Cheese, Zahtar Spiced Pita / 12

Grass-Fed Beef Burger

Fig Braised Onions, Gem Lettuce, Tomato, Brioche Bun / 15

Greek Chicken Wrap

Romaine, Feta, Cucumbers, Bell Peppers, Red Onions, Olives, Tomatoes, Lemon-Oregano Vinaigrette, Tzatziki / 12

House-Made Salmon Burger

Little Gem Lettuce, Tomato, Lemon Aioli, Brioche Bun / 14

Bison Meatloaf Club

Bacon, Brie Cheese, Sweet Gem Lettuce, Dijon Aioli, Tomato, Brioche Bun / 15

Shaved Turkey & Apple Wrap

Arugula, Brie, Sunflower Sprouts, Dijon Aioli, Whole Wheat Wrap / 12

Portobello Reuben ^v

Sauerkraut, Daiya "Provolone Style" Cheese, Farmers Dressing, Artisan Multigrain Bread / 14

knife and fork

Open Face Chicken Meatball Sandwich

Stewed Peppers and Onions, Basil, Mozzarella, Whole Wheat Crostini, Choice of Side / 12

Farmer's Omelet ^{gf}

Aged White Cheddar, Applewood Smoked Bacon, Spinach, Choice of Side / 12

Pastaless Vegetable Lasagna ^{v/gf}

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

Buddha Bowl

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

"Spasta" & Meatballs ^{gf}

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

Grilled Chicken Paillard ^{gf}

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

Herb-Griddled Trout ^{gf}

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

Herb-Grilled Chicken Salad

Toasted Cashews, Craisins, Celery, Onions, Multigrain Bread, Choice of Side / 12

vegetarian

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

Roasted Spaghetti Squash

Simply Steamed Broccoli

Herb-Roasted Mushrooms

Roasted Brussels Sprouts

Ginger Cauliflower Puree

Baked Yukon Gold Steak Fries

Organic Sauteed Spinach

Quinoa "Meatballs"

Truffle White Bean Puree

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 Zileh, 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

Pino 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, Meiomi, 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