

# BRUNCH

## starters

**Soup of the Day** / 6

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

Roasted Chicken Broth / 5

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

Roasted Harvest Vegetables, Chick Peas / 7

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

Herbed Pita, Carrot Sticks / 10

**Roasted "FTA" Chicken Wings** <sup>gf</sup>

Guava BBQ Sauce, Tzatziki / 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 Aioli,  
Pico de Gallo, Corn Tortilla / 14

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

John's Hummus, Kale Pesto, Lavash Crackers,  
Tzatziki, Za'atar Spiced Pita, Olive Tapenade / 12

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

Avocado, Cucumber, Herb Lavash Crackers,  
Ginger-Chili Lime Dressing / 10  
ADD Atlantic Tuna Tartare / 7

**Mozzarella Caprese** <sup>veg/gf</sup>

Organic Tomato Confit, House Made Mozzarella,  
Basil & Roasted Garlic Pesto, Balsamic Glaze / 10

**Vegan Spinach and Artichoke Dip** <sup>v/gf</sup>

Cashew Crème, GMO Free Baked Corn Chips / 13

### "FTA" ~ Farmer's Table Approved

We do our best every day to consciously source the cleanest ingredients for our guests. Where ever you see

"Farmer's Table Approved" (FTA) on our menu, it means we carefully sourced that item to be of the highest quality available. We proudly serve grass-fed, grass-finished beef; antibiotic-, hormone- and steroid-free chicken, chemical-free shrimp, and sustainable seafood. 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 products for their recommended fruits and vegetables. Ask your server for more information.

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

## breakfast

Served with Choice of Yukon Gold Potato Hash or Seasonal Fruit.

**Farmer's Table Palooza**

Choice of Blueberry Multigrain Pancakes or  
Banana Bread French Toast, Scrambled Eggs,  
Applewood Smoked Bacon, Chicken Sausage / 15

**Farmer's Market Omelet** <sup>veg/gf</sup>

Tomatoes, Spinach, Zucchini, Peppers / 12  
ADD Cheese: House Made Mozzarella,  
Aged White Cheddar or  
Daiya "Provolone Style" Cheese / 1

**Crushed Avocado Toast** <sup>veg</sup>

Multigrain Bread, Sunny Side-Up Eggs,  
Tomato, Arugula,  
Cilantro Lime Dressing / 12

**Grilled Steak and Eggs** <sup>gf</sup>

Grass-Fed "Bistro" Steak & Scrambled Eggs / 19

**Classic Rise & Shine** <sup>gf</sup>

Scrambled Eggs, Applewood Smoked Bacon / 10

## signature items

**Banana Bread French Toast** <sup>gf</sup>

Applewood Smoked Bacon, Sorghum Syrup,  
Cinnamon Dust / 13

**Oatmeal Banana Brûlée Skillet** <sup>veg/gf</sup>

Toasted Pecans & Strawberries / 8

**Multigrain Pancakes** <sup>veg</sup>

House Made Almond Ricotta &  
Berry-Chia Seed Preserves  
Short Stack (3) / 8 Tall Stack (5) / 11

## greens

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

Arugula, Goat Cheese, Spiced Pistachios,  
Pickled Onions, Sherry Vinaigrette / 12

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

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

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

Living Salad, Cabbage, Broccoli, Bell Peppers,  
Onions, Cucumbers, Organic Sprouted Beans,  
Sunflower Seeds, Koji Vinaigrette / 12

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

Field Greens, Candied Cashews, Avocado,  
Oranges, Shredded Carrot, Hearts of Palm,  
Mile Marker 77 Vinaigrette / 11

**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>

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

## ADD

Grilled Chicken / 6

Seared Atlantic Tuna / 10

"FTA" Salmon / 10

"FTA" Shrimp / 8

Marinated Tofu / 5

Beef Bistro Steak / 10

Applewood Smoked Bacon / 2

Avocado / 2

## flatbreads

All Crusts Made With Lavash Thins

**Steak & Gorgonzola**

Peppers and Onions, Horseradish Sauce,  
Basil, Arugula / 12

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

Caramelized Onions, Savory Herbs / 12

**BBQ Shrimp**

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

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

Fig Jam, Caramelized Onions, Chopped 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** <sup>v</sup>

Lettuce & Tomato,  
Toasted Ancho Chili Aioli, Vegan Bun / 13

**Greek Chicken Wrap**

Romaine, Feta, Cucumbers,  
Bell Peppers, Red Onions, Olives,  
Tomatoes, Tzatziki,  
Lemon-Oregano Vinaigrette / 13

**Tuna Melt**

Tomato, Gruyere Cheese,  
Za'atar Spiced Pita / 13

**Grass-Fed Beef Burger**

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

**Portobello Reuben** <sup>v</sup>

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

**House-Made Salmon Burger**

Vietnamese Carrot Pepper Slaw,  
Thai Glaze, Lettuce, Brioche Bun / 15

**Bison Meatloaf Club**

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

## knife and fork

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

Choice of Chicken or Vegan Meatballs,  
Spaghetti Squash, Organic Spinach,  
San Marzano Tomato Sauce / 19  
ADD House Made Mozzarella / 2  
or Daiya "Provolone Style" Cheese / 2

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

Arugula, Tomatoes, Parmesan Cheese,  
Red Onions, Lemon-Oregano Vinaigrette / 18

**Open Face Chicken  
Meatball Sandwich**

Stewed Peppers and Onions, House Made  
Mozzarella, Joey's Mom's Tomato Sauce, Basil,  
Whole Wheat Crostini,  
Choice of Slaw, Fries or Greens / 13

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

Sweet Potato-Butternut Squash and  
Brussels Sprouts Hash, Corn Sauce / 23

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

Organic Spinach, Joey's Mom's Tomato Sauce / 18  
ADD House Made Mozzarella / 2  
or Daiya "Provolone Style" Cheese / 2

**Buddha Bowl**

Stir-Fried Vegetables, Udon Noodles,  
Gingered Egg, Mushroom Dashi,  
Choice of Chicken, Tofu, Shrimp / 21  
Tuna / 25

## vegetarian

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

**Roasted Spaghetti Squash**

**Simply Steamed Broccoli**

**Herb-Roasted Mushrooms**

**Tuscan Bean & Vegetable Ragout**

**Yukon Gold Steak Fries**

**Organic Sautéed Spinach**

**Roasted Brussels Sprouts**

**Maple Whipped Sweet Potatoes**

**Sweet Potato Hash**