

starters

Soup of the Day / 6

Bone Broth *gf*

Roasted Chicken Broth / 5

Farmer's Stew *v/gf*

Roasted Harvest Vegetables, Chick Peas / 7

Hoppin' John's Hummus *v*

Herbed Pita, Carrot Sticks / 10

Roasted "FTA" Chicken Wings *gf*

Guava BBQ Sauce, Tzatziki / 13

Chicken Meatballs *gf*

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

19th Street Tacos *gf*

Brisket, Wildflower Honey Slaw, Avocado Aioli,
Pico De Gallo, Corn Tortilla / 14

Mezze Board *veg*

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

Cucumber "Tartare" *v*

Avocado, Cucumber, Herb Lavash Crackers,
Ginger-Chili Lime Dressing / 10

ADD Atlantic Tuna Tartare / 7

Mozzarella Caprese *veg/gf*

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

Vegan Spinach & Artichoke Dip *v/gf*

Cashew Crème, GMO Free Baked Corn Chips / 13



greens

Roasted Beet Salad *veg/gf*

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

Mediterranean *veg/gf*

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

Namaste Raw *v/gf*

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

Florida 77 *veg/gf*

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

Mandarin Chopped *v*

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

Farmer's Table Cobb *gf*

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

ADD ONS

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

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.

Some restaurant dishes may not appear on the take-out menu because we can't ensure the quality of the dish.

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*

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

🍷 Tuna Melt

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

Grass-Fed Beef Burger

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

🍷 Greek Chicken Wrap

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

🍷 House-Made Salmon Burger

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

🍷 Shaved Turkey & Apple Wrap

Arugula, Brie, Sunflower Sprouts, Dijon Aioli,
Whole Wheat Wrap / 13

🍷 Bison Meatloaf Club

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

🍷 Portobello Reuben *v*

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

🍷 LUNCH ONLY 🍷 DINNER ONLY
v. vegan veg. vegetarian gf. gluten free



TO PLACE YOUR ORDER, PLEASE CALL 561417.5836

farmer's table favorites

🍷 Oven Roasted Half Chicken

Wild Rice, Broccoli "Aglio e Olio", Lemon-Thyme Jus / 24

🍷 Grass-Fed Skirt Steak *gf*

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

Grilled Chicken Paillard *gf*

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

🍷 Pan Seared "FTA" Salmon *gf*

Tuscan Bean & Vegetable Ragout, Spinach, Tomato, Kale Pesto / 26

🍷 Center Cut Pork Chop *gf*

Warm Potato and Brussels Sprout Salad, Honey Baked Sweet Potato,
Fig and Grain Mustard Demi-Glace / 25

🍷 Bison & Cranberry Meatloaf *gf*

Potato Purée, Black-Eyed Pea Succotash, Mushroom Port Sauce / 23

🍷 Atlantic Tuna "Filet Mignon" *gf*

Seared Rare, Black Bean-Coconut Rice, Chayote Squash Salsa,
Ginger Lime Vinaigrette / 29

🍷 Vegan Shepherd's Pie *v/gf*

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

Buddha Bowl

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

Pastaless Vegetable Lasagna *v/gf*

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

Herb-Grilled Trout *gf*

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

"Spasta" & Meatballs *gf*

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

🍷 Grass-Fed Beef Short Rib *gf*

Roasted Brussels Sprouts, Maple Whipped Sweet Potatoes,
Mushroom Bordelaise / 27

🍷 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



vegetarian

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

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| Roasted Spaghetti Squash | Whipped Potato Purée |
| Simply Steamed Broccoli | Organic Sautéed Spinach |
| Herb-Roasted Mushrooms | Baked Yukon Gold Steak Fries |
| Roasted Brussels Sprouts | Tuscan Bean & Vegetable Ragout |
| Black Beans & Coconut Rice | Maple Whipped Sweet Potatoes |
| Fig Braised Onions | Sweet Potato Hash |

dessert

- | | |
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| Chocolate Fudge Cake v/gf / 11 | Carrot Cake v / 10 |
| Classic French Opera Cake a La Mode v / 11 | Key Lime Pie / 8 |
| Apple Crisp / 11 | Mini Desserts 2/6 or 4/10 |
| Chocolate Pudding gf / 10 | Vegan Blueberry or Chocolate Chip Scone / 3.75 |
| Spiced Pumpkin Cheesecake gf / 10 | Vegan Gingersnap Cookie / 3 |



1901 N. Military Trail, Boca Raton 33431
FarmersTableBoca.com

TAKE OUT MENU

FEEL GOOD FOOD

TO PLACE YOUR ORDER
561.417.5836

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FEEL GOOD FOOD

Our Farmer's Table Philosophy.

Our commitment to fresh, honest food begins with sourcing exceptionally clean ingredients from the best local purveyors so we know exactly where and how everything is produced. We believe the preparation and creation of a dish is just as important as the taste, which is why our focus is real food: fresh, healthy, delicious, satisfying dishes without excess fat, sodium or preservatives. Our food energizes the spirit and satisfies all the senses, supporting the wellness of people and the planet.

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.