

BRUNCH

starters

Soup of the Day / 6

Bone Broth *gf*
Roasted Chicken Broth / 5

Butternut Squash Soup *v/gf* / 7

Chicken Meatballs *gf*
Joey's Mom's Tomato Sauce,
Fresh Mozzarella / 10

Hummus & Ajvar *v*
Toasted Za'atar Naan, Cucumber, EVOO / 11

Cucumber Avocado "Tartare" *v*
Ginger-Chili Lime Dressing,
Flatbread Herb Crisp / 11
ADD: Poke or Seared Tuna / 10
"FTA" Shrimp / 8

Boca Poke Tuna *gf*
Sesame Tamari Sauce, Rice Noodle Salad,
Pea Tendrils / 16

Maple Pepper Glazed Baby Back Ribs *gf*
"Fork Tender" Ribs, Wildflower Honey Cole Slaw,
Corn Cake / 15

Buffalo Cauliflower "Drumettes" *v/gf*
Flash Roasted Aparagus Crudit e
Vegan Ranch Dressing / 11

Farmer's Bread & Butter *v*
Brick Oven Country Sourdough & Pretzel Bread,
Chive Butter, Mustard Scordalia,
Veggie Pickle Jar / 10

"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 a choice of Yukon Gold Potato Hash or Seasonal Fruit

Classic Rise & Shine *gf*

Applewood Smoked Bacon,
Scrambled Eggs / 12

Farmer's Market Omelet *veg/gf*

Organic Tomatoes, Spinach,
Zucchini, Peppers / 12

Steak & Egg Skillet *gf*

Grass-Fed Hanger Steak Bites, Potato Hash,
Cheddar Cheese & Scrambled Eggs / 19

Sides: Applewood Smoked Bacon or Chicken Sausage / 5
ADD: Cheddar, Vegan or House Made Mozzarella Cheese / 2

Crushed Avocado Toast *veg*

Organic Tomato, Arugula,
Sunny-Side Up Eggs,
Multigrain Bread,
Lemon Dressing / 12

Farmer's Table Plooza

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

greens

Namaste Raw *v/gf*

Living Salad, Cabbage, Broccoli,
Organic Peppers & Sprouted Beans,
Onions, Cucumbers, Koji Vinaigrette / 12

Florida 77 *veg/gf*

Field Greens, Avocado, Oranges, Carrots,
Hearts of Palm, Candied Cashews,
Mile Marker 77 Vinaigrette / 12

Mediterranean *veg/gf*

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

Farmer's Table Cobb *gf*

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

Farmer's Favorites

Corn Pancake Ranchero *veg/gf*

Sunny-Side Up Egg, Guacamole,
Black Bean Pico de Gallo / 12

Almond "Milk Bread" French Toast

Applewood Smoked Bacon, Mango Peach Preserve,
Cashew Cheesecake Dip / 13

Multigrain Pancakes *veg*

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

Apple-Raisin Oatmeal *v/gf*

Caramel Sauce, Strawberries, Toasted Coconut / 9

ADD

Grilled Chicken / 6

Seared Atlantic Tuna / 10

"FTA" Salmon / 10

"FTA" Shrimp / 8

Marinated Tofu / 5

Hanger Steak / 10

Applewood Smoked Bacon / 2

Avocado / 2

flatbreads

All crusts are made with Lavash Thins

Pulled First Cut BBQ Brisket

Pepperonata, Cheddar Cheese,
Pickled Red Onions, Arugula / 12

Cauliflower, Beets & Brie *veg*

Roasted Beet Relish, Fig Jam,
Caramelized Onions, Arugula / 12

Kale Primavera *v*

Kale Pesto, Roasted Garden Vegetables, Spinach,
Tomato, Vegan Mozzarella, Red Pepper Sauce / 12

Wild Mushroom & Goat Cheese *veg*

Balsamic Onions, Savory Herbs / 12

handhelds

All items are served with your choice of Wild Flower Honey Cole Slaw,
Baked Yukon Gold Fries or Mixed Greens and a Dill Pickle

Falafel Veggie Burger *v*

Vegan Bun, Sesame Chili Aioli,
Tomato Cucumber Salsa / 13

Panang Curry Chicken Salad

Grilled Tandoori Naan, Cucumber,
Sunflower Sprouts / 14

"FTA" Salmon Burger Banh Mi

Sesame Brioche Roll, Kung Pao Glaze,
Vietnamese Pickled Veggie / 15

Portabella Wrap "French Dip" *v*

Spinach Tortilla, Caramelized Onions,
Butternut Squash, Organic Spinach,
Mushroom Au Jus Dip / 13

Grass-Fed Beef Burger

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

TOP IT: Pulled First Cut BBQ Brisket / 4

knife and fork

Grilled Chicken Paillard *gf*

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

Ramen Bowl

Snow Peas, Enoki Mushrooms, Carrots,
Cabbage, Gingered Egg, Mushroom Dashi,
Choice of Chicken, Tofu, Shrimp / 20
Tuna / 24

Farmer's Signature

"Spasta" & Meatballs *gf*

Choice of Chicken or Vegan Meatballs,
Spaghetti Squash, Organic Spinach,
Tomato Basil Sauce / 19
ADD: Cheddar, House Made
or Vegan Mozzarella, Cheese / 2

Pastaless Vegetable Lasagna *v/gf*

Organic Steamed Spinach,
Joey's Mom's Tomato Sauce / 18
ADD: Cheddar, House Made
or Vegan Mozzarella, Cheese / 2

Grilled "FTA" Salmon *gf*

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

vegetarian

All Sides are Vegan and Gluten Free / \$7 Each

Roasted Spaghetti Squash

Grilled Asparagus

Chickpea & Pepper Tikka Masala

Simply Steamed Broccoli

Organic Steamed Spinach

Baked Yukon Gold Steak Fries

Tuscan Bean & Vegetable Ragout

Maple Whipped Sweet Potatoes

Roasted Brussels Sprouts