

### starters

**Soup of the Day** / 6

**Bone Broth** <sup>gf</sup>  
Roasted Chicken Broth / 5

**Butternut Squash Soup** <sup>v/gf</sup> / 7

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

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

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

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

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

**Buffalo Cauliflower "Drumettes"** <sup>v/gf</sup>  
Flash Roasted Asparagus Crudité,  
Vegan Ranch Dressing / 11

**Farmer's Bread & Butter** <sup>v</sup>  
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

### greens

**Namaste Raw** <sup>v/gf</sup>  
Living Salad, Cabbage, Broccoli,  
Organic Peppers & Sprouted Beans,  
Onions, Cucumbers,  
Koji Vinaigrette / 12

**Florida 77** <sup>veg/gf</sup>  
Field Greens, Avocado, Oranges, Carrots,  
Hearts of Palm, Candied Cashews,  
Mile Marker 77 Vinaigrette / 12

**Root to Stem** <sup>v/gf</sup>  
Power Greens, Watermelon,  
Quinoa-Brussels Sprouts Tabbouleh,  
Roasted Butternut Squash, Fig Vinaigrette,  
Toasted Pumpkin Seeds / 14

**Farmer's Table Cobb** <sup>gf</sup>  
Chiffonade Romaine, Chicken, Egg,  
Avocado, Cucumbers, Tomatoes, Carrots,  
Bacon, Wildflower Honey Vinaigrette / 15

**Mediterranean** <sup>veg/gf</sup>  
Romaine Hearts, Feta, Cucumbers,  
Peppers, Red Onions, Olives, Tomatoes,  
Lemon-Oregano Vinaigrette / 12

**Arugula & Roasted Beet** <sup>veg/gf</sup>  
Goat Cheese, Spiced Pistachios,  
Pickled Onions, Sherry Vinaigrette / 12

### 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** <sup>veg</sup>

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

**Kale Primavera** <sup>v</sup>

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

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

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** <sup>v</sup>

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"** <sup>v</sup>

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

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

Tomatoes, Zucchini, Spinach & Peppers  
Choice of Fries, Slaw or Greens / 12

ADD: Cheddar, House Made  
or Vegan Mozzarella Cheese / 2

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

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

#### Farmer's Signature

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

Choice of Chicken or Vegan Meatballs,  
Spaghetti Squash, Organic Spinach,  
Tomato Basil Sauce / 19

ADD: Cheddar, House Made  
or Vegan Mozzarella Cheese / 2

**Grilled "FTA" Salmon** <sup>gf</sup>

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

**Ramen Bowl**

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

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

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

### vegetarian

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

**Tuscan Bean & Vegetable Ragout**

**Grilled Asparagus**

**Chickpea & Pepper Tikka Masala**

**Simply Steamed Broccoli**

**Organic Steamed Spinach**

**Baked Yukon Gold Steak Fries**

**Roasted Spaghetti Squash**

**Maple Whipped Sweet Potatoes**

**Roasted Brussels Sprouts**