

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

Country Mezze Board *v*
Brick Oven Country Sourdough & Pretzel Bread,
Lavash Crisp, Chive "Butter", Grain Mustard,
French Onion Spinach Dip, Pickles / 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 and 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 Cheese, Vegan Mozzarella or House Made Mozzarella / 2

Crushed Avocado Toast *veg*
Organic Tomato, Guacamole,
Arugula, Sunny-Side Up Eggs,
Multigrain Bread,
Lemon Dressing / 13

Farmer's Table Plooza
Blueberry Multigrain Pancakes,
Scrambled Eggs,
Applewood Smoked Bacon,
Chicken Sausage / 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

Floridian Farmer's French Toast *veg*
Orange Macerated Strawberries & Mango,
Organic Granola Crunch, Local "Aroa" Yogurt,
Peach Preserve / 13

Multigrain Pancakes *veg*
Local Organic Labneh, Acai Blueberry Sauce
Short Stack (3) / 8 Tall Stack (5) / 11

Apple-Raisin Oatmeal *v/gf*
Caramel Sauce, Raspberries, Toasted Coconut / 9

ADD

Grilled Chicken / 6

"FTA" Salmon / 10

Marinated Tofu / 5

Applewood Smoked Bacon / 2

Seared Atlantic Tuna / 10

"FTA" Shrimp / 8

Hanger Steak / 10

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,
Organic Tomato Cilantro Relish / 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

Goddess Vegetable Crostini *v*
Grilled Artisan Focaccia, Eggplant,
Portabella, Tomato, Butternut Squash,
Sunflower Sprouts, Green Goddess Aioli / 14

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: Vegan Mozzarella or
House Made Mozzarella / 2

Pastaless Vegetable Lasagna *v/gf*
Organic Steamed Spinach,
Joey's Mom's Tomato Sauce / 18
ADD: Vegan Mozzarella or
House Made Mozzarella / 2

Grilled "FTA" Salmon *gf*
Tuscan Bean & Organic Spinach Ragu,
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

Tuscan Bean & Organic Spinach Ragu

Baked Yukon Gold Steak Fries

Maple Whipped Sweet Potatoes

Roasted Brussels Sprouts