

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 TO YOUR DISH

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 Asparagus Crudité,
Vegan Ranch Dressing / 11

ADD TO YOUR DISH

Country Mezze Board ^v
Brick Oven Country Sourdough & Pretzel Bread,
Lavash Crisp, Chive "Butter", Grain Mustard,
Romesco 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 Palooza
Blueberry Multigrain Pancakes,
Scrambled Eggs,
Applewood Smoked Bacon,
Chicken Sausage / 15

Farmer's Favorites

Corn Pancake Royale ^{gf}
Sunny Side-Up Eggs,
Creole Etouffee Sauce, Bacon / 12

Very Berry French Toast ^{veg}
Almond Milk Brioche, Organic Granola Crunch,
Local Yogurt Strawberry Drizzle / 13

Multigrain Pancakes ^{veg}
Live Active Culture Labneh, Acai Blueberry Sauce
Short Stack (3) / 8 Tall Stack (5) / 11

Vegan "Huevos" Rancheros ^v
Toasted Flour Tortilla, Refried Black Beans,
Akee Fruit, Avocado, Pico de Gallo / 12

greens

Namaste Raw ^{v/gf}
Living Salad, Cabbage, Broccoli,
Peppers & Sprouted Beans,
Onions, Cucumbers, Koji Vinaigrette / 12

Mediterranean ^{veg/gf}
Romaine Hearts, Feta, Cucumbers,
Bell Peppers, Red Onions, Olives, Tomatoes,
Lemon-Oregano Vinaigrette / 12

Root to Stem ^{v/gf}
Power Greens, Watermelon,
Quinoa-Brussels Sprouts Tabbouleh,
Roasted Butternut Squash, Fig Vinaigrette,
Toasted Pumpkin Seeds / 14

Florida 77 ^{veg/gf}
Field Greens, Avocado, Oranges, Carrots,
Hearts of Palm, Candied Cashews,
Mile Marker 77 Vinaigrette / 12

Farmer's Table Cobb ^{gf}
Chiffonade Romaine, Chicken, Egg, Avocado,
Cucumbers, Tomatoes, Carrots, Bacon,
Wildflower Honey Vinaigrette / 15

Arugula & Roasted Beet ^{veg/gf}
Goat Cheese, Spiced Pistachios,
Pickled Onions, Sherry Vinaigrette / 12

ADD

Grilled Chicken / 6
Panang Chicken Salad / 6

"FTA" Salmon / 10
"FTA" Shrimp / 8

Seared Atlantic Tuna / 10
Hanger Steak / 10

Marinated Tofu / 5
Avocado / 2

flatbreads

All crusts are made with Lavash Thins

Pulled First Cut BBQ Brisket
Pepperonata, Cheddar Cheese,
Pickled Red Onions, Arugula / 12

Wild Mushroom & Goat Cheese ^{veg}
Balsamic Onions, Savory Herbs / 12

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

Cauliflower, Beets & Brie ^{veg}
Roasted Beet Relish, Fig Jam,
Caramelized Onions, Arugula / 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

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

Panang Curry Chicken Salad
Grilled Tandoori Naan, Cucumber,
Sunflower Sprouts / 14

Grass-Fed Beef Burger
Brioche Bun, Fig Braised Onions,
Lettuce, Tomato / 15
TOP IT: Pulled First Cut BBQ Brisket / 4

"FTA" Salmon Burger Banh Mi
Sesame Brioche Roll, Kung Pao Glaze,
Vietnamese Pickled Veggie / 15

knife and fork

Grilled Chicken Paillard ^{gf}
Arugula, Shaved Parmesan Cheese,
Grape Tomatoes, Red Onions,
Lemon-Oregano Vinaigrette / 18

Ramen Bowl ^{veg}
Cabbage, Carrots, Enoki Mushrooms,
Snow Peas, Mushroom Dashi,
Gingered Egg / 15

ADD TO YOUR DISH

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 Ragout,
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 Ragout

Baked Yukon Gold Steak Fries

Maple Whipped Sweet Potatoes

Roasted Brussels Sprouts