

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

greens

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

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

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

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

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

Chef's Garden

Chef's "Plant Based"
Daily Creation

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

favorites

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

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

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

"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

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

ADD TO YOUR DISH

supper

Kombucha Brick Chicken *gf*
Forbidden Black Rice Pilaf,
Garlic Snow Peas & Carrots,
Cilantro Lime Jus / 24

Rainbow Trout *gf*
Parsnip Mashed Potatoes,
Grilled Asparagus,
Red Beet Horseradish Sauce / 25

Pan Roasted "FTA" Salmon *gf*
Tuscan Bean & Organic Spinach Ragout,
Kale Pesto / 26

Seared Swordfish *gf*
Chickpea & Pepper Tikka Masala,
Lime Coconut Sauce, Papaya Salsa / 27

Chef's Butcher Block

Daily Meat Selection

Mushroom & Artichoke "Paella" *v/gf*
Saffron Spanish Rice, Peppers & Peas / 19

ADD TO YOUR DISH

Grass-Fed Beef Short Rib *gf*
Roasted Brussels Sprouts,
Maple Whipped Sweet Potatoes,
Mushroom Bordelaise / 27

Spice Seared Atlantic Tuna *gf*
Cauliflower-Quinoa "Fried Rice",
Peas & Corn, Yuzu Ginger Vinaigrette / 29

vegetarian

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

Roasted Spaghetti Squash

Tuscan Bean & Organic Spinach Ragout

Grilled Asparagus

Chickpea & Pepper Tikka Masala

Roasted Brussels Sprouts

Simply Steamed Broccoli

Organic Steamed Spinach

Cauliflower-Quinoa "Fried Rice"

Farmers Garden Fonduta

Baked Yukon Gold Steak Fries

Maple Whipped Sweet Potatoes

Parsnip Mashed Potato