

### 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 Crudit ,  
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.

connect with us  
dinefarmerstable.com

facebook  
dinefarmerstable

Instagram  
dinefarmerstable

twitter  
FarmersTableFL

*v.vegan* *veg.vegetarian* *gf.gluten free*

### greens

**Namaste Raw** *v/gf*  
Living Salad, Cabbage, Broccoli,  
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

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

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

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

**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

**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

**Farmer's Market Omelet** *veg/gf*  
Tomatoes, Zucchini, Spinach & Peppers  
Choice of Fries, Slaw or Greens / 12  
ADD: Cheddar Cheese, Vegan Mozzarella  
or House Made Mozzarella / 2

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

#### 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

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

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

ADD TO YOUR DISH

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

### vegetarian

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

Tuscan Bean & Organic Spinach 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