

starters

Soup of the Day v/gf / 7

Bone Broth gf

Chicken Stock and Bragg's Cider Vinegar Served in a Coffee Mug / 5

Hoppin' John's Hummus veg

Herbed Pita, Carrot Sticks / 9

Fireplace Chicken Wings gf

Triple Citrus and Roasted Garlic Glaze / 12

Chicken Meatballs gf

Joey's Mom's Tomato Sauce, House Made Mozzarella / 10

Mezze Board veg

John's Hummus, Baba Ghanoush, Tzatziki, Olive Tapenade / 14

Organic Salmon and Yukon Gold Potato Cakes

Florida Honey and Dijon, Preserved Lemon / 10

Cucumber "Tartare" veg

Avocado, Cucumbers, Dulce Chips & Ginger-Chili Dressing / 10
Add Line Caught Atlantic Tuna (Tartare) / 6



greens

Ancient Grains v

Teff, Quinoa, Amaranth, Sorghum, Farro, Baby Field Greens, Grape Tomatoes, Carrots, Goji Berry Vinaigrette / 11

Kale & Carrot v

Red Onions, Red Bell Peppers, Sesame Seeds, Ginger-Soy Vinaigrette / 10

Mediterranean veg/gf

Romaine, Feta, Cucumbers, Bell Peppers, Red Onions, Olives, Tomatoes, Lemon-Oregano Vinaigrette / 11

Namaste Raw v/gf

Chopped Cabbage, Broccoli, Bell Peppers, Onions, Cucumbers, Organic Sprouted Beans, Sunflower Seeds, Carrots, Mango Curry Vinaigrette / 11

Florida 77 veg/gf

Avocado, Oranges, Shredded Carrot, Hearts of Palm, Organic & Local Greens, Candied Cashews, Mile Marker 77 Vinaigrette / 7-77

Handmade Mozzarella Caprese veg/gf

Heirloom Tomatoes, Farmer Jay's Basil, Bragg's Balsamico / 12

Farmer's Table Cobb gf

Grilled Chicken Breast, Chiffonade Romaine, Egg, Avocado, Cucumbers, Tomatoes, Carrots, Bacon, Wildflower Honey Vinaigrette / 15

Mandarin Chopped v

Chiffonade Cabbage, Red Bell Peppers, Carrots, Broccoli, Oranges, Candied Cashews, Ginger-Soy Vinaigrette / 12

ADD Grilled Chicken / 6 Marinated Tofu / 5
Seared Yellowfin Tuna / 10 Beef Bistro Steak / 10
Loch Duart Salmon / 10 Nitrate-Free Bacon / 2
Fresh Florida Shrimp / 8 Avocado / 2

handhelds

All Items Served With Your Choice of Wild Flower Honey Cole Slaw, Baked Yukon Gold Fries or Mixed Greens and a House Cured Pickle.

House Made Veggie Burger v

Little Gem Lettuce, Heirloom Tomato, Lemon Aioli, Brioche Bun / 11

Tuna Melt

Sliced Tomato, Gruyere, Zahtar Spiced Pita / 12

Grass-Fed Beef Burger

Fig And Caramelized Onion Marmalade, Brioche Bun / 15
Add Cheese / 2 Add bacon / 2

Greek Chicken Wrap

Romaine, Feta, Cucumbers, Bell Peppers, Red Onions, Olives, Tomatoes, Lemon-Oregano Vinaigrette, Tzatziki dipping sauce / 12

House Made Salmon Burger

Little Gem Lettuce, Lemon Aioli, Brioche Bun / 14

Shaved Turkey Wrap

Avocado Mousse, Tzatziki, Organic Greens, Heirloom Tomato, Nitrate-Free Bacon, Whole Wheat Wrap / 12

Bison Meatloaf Club

Bacon, Brie Cheese, Sweet Gem Lettuce, Dijon Aioli, Tomato, Brioche Bun / 15

Ancient Grains Wrap v

John's Hummus, Goji Berry Vinaigrette, Collard Green Wrap / 12

Vegan Mushroom "Reuben" v

House Made Sauerkraut, Daiya Provolone, Thousand Island Dressing / 12

LUNCH ONLY DINNER ONLY

v: vegan veg: vegetarian gf: gluten free



dinner

Baked "Never Ever" Chicken

Florida Orange Marinated and Glazed, Ancient Grain Pilaf, Spaghetti Squash / 20

Grass-Fed Skirt Steak gf

Yukon Gold Potato Gratin, Fig Braised Onions, Barolo Wine Demi Glace / 29

Grilled Chicken Paillard

Ancient Grains Garden Salad, Florida Citrus Vinaigrette / 17

Bison & Cranberry Meatloaf gf

Maple Whipped Sweet Potatoes, Edamame Succotash, Mushroom-Port Sauce / 21

Pan Seared Loch Duart Salmon gf

Root vegetable ratatouille, Sauteed Spinach, Pomegranate Jus / 26

Center Cut Duroc Pork Chop gf

Warm Potato and Brussel Sprout Salad, Honey Baked Sweet Potato, Fig and Grain Mustard Demi Glace / 21

Blackened Atlantic Mahi Mahi gf

Caramelized Pineapple Rice, Bell Peppers, Scallions, Tommy Atkins Mango Reduction / 24

Yellowfin Tuna "Fillet Mignon" gf

Seared And Sushi Rare, Coconut Rice, Black Beans, Chayote Squash Salsa, Cilantro Lime Vinaigrette / 28

Vegan Pot Pie v

Butternut Squash, Carrots, Onions, Sweet Peas, Vegan Béchamel, Flaky Biscuit Crust / 17

Buddha Bowl gf

Choice of Chicken, Shrimp, Tofu or Seared Tuna, Stir Fry Veggies, Rice Noodles, Gingered Egg / 19

Pastaless Vegetable Lasagna v/gf

Organic Spinach, Joey's Mom's Tomato Sauce / 16
Add Fresh Mozzarella / 2

Herb-Griddled Trout gf

Truffled White Bean Puree, Asparagus, Lemon Veloute / 22

"Spasta" & Meatballs gf

Choice of Chicken or Quinoa Meatballs, Spaghetti Squash, Organic Spinach, San Marzano Tomato Sauce / 18
Add Housemade Mozzarella / 2

Grass-Fed Beef Short Rib gf

Roasted Brussels Sprouts, Maple Whipped Sweet Potatoes, and Mushroom Bordelaise / 26

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.

Some restaurant dishes may not appear on the take-out menu because we can't ensure the quality of the dish.

TO PLACE YOUR ORDER, PLEASE CALL 561417.5836



vegetarian

Side Dishes \$7 Each

- Roasted Spaghetti Squash v/gf
- Simply Steamed Broccoli v/gf
- Slow Roasted Wild Mushrooms v/gf
- Brussels Sprouts v/gf
- Grilled Asparagus v/gf
- Truffled White Bean Purée v/gf
- Quinoa "Meatballs" v/gf
- Ancient Grain Pilaf v/gf
- Caramelized Pineapple Rice v/gf
- Coconut Rice and Black Beans v/gf
- Baked Yukon Gold Steak Fries v/gf
- Organic Sautéed Spinach v/gf
- Honey Baked Sweet Potato veg/gf



dessert

- Chocolate Fudge Cake v/gf / 9
- Chocolate Mousse Cake v / 10
- Pumpkin Cheesecake gf / 9
- Vegan Blueberry and Chocolate Chip Scones / 3.75
- Vegan Gingersnap Cookie / 3
- Carrot Cake v / 9
- Brownie Sundae v/gf / 11
- Key Lime Pie / 8
- Sticky Toffee Pudding Cake v / 9



1901 N. Military Trail, Boca Raton 33431
FarmersTableBoca.com

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farmer's table

FRESH • HEALTHY • DELICIOUS



TAKE OUT MENU

TO PLACE YOUR ORDER
561.417.5836

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FEEL GOOD FOOD

Our Farmer's Table Philosophy.

Our commitment to fresh, honest food begins with sourcing exceptionally clean ingredients from the best local purveyors so we know exactly where and how everything is produced. We believe the preparation and creation of a dish is just as important as the taste, which is why our focus is real food: fresh, healthy, delicious, satisfying dishes without excess fat, sodium or preservatives. Our food energizes the spirit and satisfies all the senses, supporting the wellness of people and the planet.

WE PROUDLY SERVE GRASS-FED BEEF, FREE-RANGE CHICKEN AND SUSTAINABLE SEAFOOD AND ADHERE TO THE ENVIRONMENTAL WORKING GROUP'S "DIRTY DOZEN" CLEAN FOOD PHILOSOPHY.