

ALL DAY MENU

v: vegan | veg: vegetarian | gf: gluten free | sus: sustainable | org: organic

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

Farmers Hummus^v

Toasted Za'atar Naan, Cucumber,
Carrots, EVOO / 10

Cucumber Avocado "Tartar"^v

Ginger-Chili Lime Dressing,
Flatbread Herb Crisp / 11

ADD TO YOUR DISH

Maple Pepper Glazed Baby Back Ribs^{gf}

"Fork Tender" Ribs, Wildflower Honey Cole Slaw,
Toasted Corn Bread / 15

Buffalo Cauliflower "Drumettes"^{v/gf}

Crudit , Vegan Ranch Dressing / 11

ADD TO YOUR DISH

Taco of the Day

Chef's Daily Taco Special

flatbreads

All Crusts are made with Lavash Thins

Pulled First Cut BBQ Brisket

Pepperonata, Cheddar Cheese, Arugula,
Pickled Red Onions / 12

Wild Mushroom & Goat Cheese^{veg}

Balsamic Fig Braised Onions, Savory Herbs / 12

Cauliflower Brie^{veg}

Fig Jam, Arugula, Caramelized Onions / 12

greens

Namaste Raw^{v/gf}

Living Salad, Cabbage, Broccoli, Peppers,
Sunflower Sprouts & Seeds, Cucumbers,
Onions, Koji Vinaigrette / 12

Mediterranean^{veg/gf}

Romaine Hearts, Feta, Cucumbers, Peppers,
Red Onions, Olives, Tomatoes,
Lemon-Oregano 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, Pickled Onions, Spiced Pistachios,
Sherry Vinaigrette / 12

Farmer's Table Cobb^{gf}

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

ADD

Grilled Chicken / 6

"FTA" Salmon / 10

"FTA" Shrimp / 8

Hanger Steak / 10

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

Grass-Fed Beef Burger

Brioche Bun, Fig Braised Onions, Lettuce, Tomato / 15
TOP IT: Pulled First Cut BBQ Brisket / 4

NPB Turkey "Club" Sandwich

Toasted Multigrain Bread, Natural Turkey,
Nitrate Free Bacon, Butter Lettuce, Organic Tomato,
Mustard Aioli / 14

Greek Chicken Wrap

Romaine, Feta, Cucumbers, Peppers, Red Onions, Olives,
Tomatoes, Tzatziki, Lemon-Oregano Vinaigrette / 13

knife & fork

Grilled "FTA" Salmon^{gf}

Tuscan Bean & Organic Spinach Ragu,
Kale Pesto / 26

Pastaless Vegetable Lasagna^{v/gf}

Organic Steamed Spinach,
Joey's Mom's Tomato Sauce / 18
ADD: Vegan Mozzarella or
House Made Mozzarella / 2

Grilled Chicken Paillard^{gf}

Arugula, Organic Grape Tomatoes, Red Onions,
Shaved Parmesan, Lemon-Oregano Vinaigrette / 18

Ramen Bowl^{veg}

Cabbage, Carrots, Peas, Enoki Mushrooms,
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

supper

Served from 5pm - close

Herb Grilled Trout^{gf}

Roasted Sweet Potato &
Brussels Sprouts Hash,
Corn Coulis / 25

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

Butcher Block Special

Chef's Daily Steak Selection

ADD Grilled Chicken / 6 "FTA" Salmon / 10 "FTA" Shrimp / 8 Hanger Steak / 10

sides

All Sides are Vegan & Gluten Free / \$7 each

Roasted Spaghetti Squash

Simply Steamed Broccoli

Organic Steamed Spinach

Baked Yukon Gold Steak Fries

Sweet Potato-Brussels Sprouts Hash

Tuscan Bean & Vegetable Ragout

Maple Whipped Sweet Potatoes

Roasted Brussels Sprouts

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"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.

