



DINNER

JOIN US FOR HAPPY HOUR

MONDAY - THURSDAY | 3PM - 6PM

FRIDAY | 3PM - 5PM

APPETIZERS

DUCK WINGS - with jalapeño tangerine sauce | **16**

DEEP FRIED STUFFED ZUCCHINI BLOSSOM - manchego + goat cheese + fresh herbs + spinach + peach jam + candied tomato | **16 GF VEG**

BISON TARTARE - local avocado + garlic + capers + mango-pomegranate salsa + sunny side up quail egg + crostini | **17**

TOMATO BURRATA - garlic spinach + artichoke + roasted cherry tomato + pesto | **16 GF VEG**

GRILLED OCTOPUS - lemongrass celery root puree + organic cipollini + bell pepper + roasted fingerling potatoes + poblano pepper sauce | **17 GF**

LAMB MEATBALLS - lentil + wild mushroom + red wine sauce | **14**

PORK BELLY - risotto + mushroom + bacon au jus | **17 GF**

CLAMS & MUSSELS - roasted garlic + roasted tomato + dry chorizo + anaheim pepper + olive | **16**

GRILLED ARTICHOKE - local mint + white wine sauce | **15**

STUFFED PORTOBELLO - heirloom tomato artichoke bell pepper chutney + caramelized onion + manchego | **15 GF VEG**

CHARCUTERIE

Ask your server about our GF bread option.

CHEESE & MEAT BOARD - daily selections of imported, local cheeses & cured meats served with our wood fired artisan breads, ask your server for details. | **MP**

JARS

All served with toasted ciabatta.

DUCK LIVER PÂTÉ - caramelized onion | **12 GF**

CAPONATA - eggplant + red bell pepper + olive + capers + tomatoe + garlic + shallot + olive oil | **11 GF VEG**

BURRATA - jam + caramelized pecan + mission fig | **12 GF VEG**

MUSHROOMS AND OLIVES CHUTNEY - roasted garlic + anaheim pepper + olive oil | **9 GF V**

BRUSCHETTA

All served on our wood fired artisan bread.

PEAR RICOTTA - drizzled honey | **11 VEG**

DRY CHORIZO - tomato jam + brie | **11**

BURRATA - prosciutto | **12**

ROASTED CHERRY TOMATO - garlic + shaved parmesan | **10 VEG**

SOUP & SALADS

SOUP OF THE DAY | MP

BEET - shaved fennel + herbed goat cheese + pulled cilantro + poppy seed vinaigrette | **11 GF VEG**

QUINOA - wild baby arugula + roasted butternut squash + sun dried tomato + herb goat cheese + pomegranate vinaigrette | **12 GF VE**

SPINACH - portobello mushroom + red onion + applewood smoked bacon + bacon vinaigrette | **11 GF**

BURNT CARROT - local avocado + red onion + cilantro + feta + citrus thyme vinaigrette | **10 GF VEG**

BABY KALE - roasted butternut squash + pomegranate + blueberry + candied walnut + citrus vinaigrette | **11 GF VEG**

FARMER'S - wild arugula + candied walnut + feta + local seasonal fruit + pomegranate vinaigrette | **12 GF VEG**

ORGANIC GREENS - cherry tomato + cucumber + balsamic vinaigrette | **9 GF V**

HEARTS OF ROMAINE - crostini + homemade caesar dressing | **8**

ORGANIC BUTTER LETTUCE - fresh mixed berries + walnut + stilton blue + pomegranate vinaigrette | **10 GF**

ENTRÉES

RATATOUILLE RISOTTO - seasonal vegetables + herbs de provence + arborio rice + white wine sauce | **19 GF VEG**

GAME OF THE DAY MP - ask your server for details

DUCK GNOCCHI - duck confit + vegetable duck ragu | **28**

NATURAL PORK CHOP - garlic mashed potatoes + red sweet chard + dried apricot white balsamic reduction | **29 GF**

20 OZ BONE-IN RIBEYE - au jus + crispy oyster mushroom + organic cauliflower mash | **39 GF**

SHORT RIB - creamy polenta + braised greens + au jus | **34 GF**

WOOD FIRE ROASTED CHICKEN - brussel sprouts + fingerling potatoes + roasted garlic butter sauce | **29 GF**

CATCH OF THE DAY - ask your server for details | **MP GF**

BLACK AND WHITE TAGLIOLINI - bouillabaisse style + clams + mussels + prawn + fish of the day | **28**

CAVATELLI - fennel sausage + parmesan + organic baby kale + roasted tomato + roasted bell pepper + goat cheese + white wine cream sauce | **21**

BUCATINI - broccoli + potato + onion + parmesan + candy walnut + roasted bread crumb | **19 VEG**

PACCHERI CARBONARA - pancetta + onion + cream + egg yolk + parmesan | **21**

PAPPARDELLE - lamb ragu + crispy oyster mushroom + infused local mint | **24**

ARTICHOKE HEART RAVIOLI - manchego roasted tomato + local mint + mediterranean olive | **20 VEG**

OXTAIL RAVIOLI - cherry tomato + caramelized onion + herbed goat cheese | **24**

BRAISED LAMB SHANK - mascarpone + wild mushroom risotto + lamb au jus | **34**

SPINY LOBSTER RAVIOLI - broccoli + saffron light cream sauce | **29**

PIZZA & FLATBREADS

GF crust available +\$2.

Our Imported Stefano Ferrara oven creates authentic Italian pizza with a delicate, thin crust with wood fire edges best enjoyed with a knife and fork.

- TRUFFLE** - fresh mozzarella + ricotta + fennel sausage + radicchio + caramelized onion + truffle oil | **18**
SMOKED SALMON - dill crème fraîche + scottish smoked salmon + green onion + tobiko caviar | **18**
SHORT RIB - fresh mozzarella + scallion + bell pepper + caramelized onion | **17**
PROSCIUTTO - fresh mozzarella + shaved parmesan + tomato sauce + wild arugula + e.v.o.o | **17**
FENNEL SAUSAGE - fresh mozzarella + roasted cherry tomato + fresh basil | **15**
PORK BELLY - fresh mozzarella + goat cheese + pesto + local baby kale | **16**
FARMER'S - fresh mozzarella + tomato sauce + natural ham + artichokes heart + mushroom + olive | **15**
ROASTED CHICKEN - fresh mozzarella + goat cheese + roasted garlic + pesto + broccoli + roasted cherry tomato | **15**
VEGGIE - fresh mozzarella + roasted eggplant + seasonal zucchini + bell pepper + portobello mushroom + roasted tomato + fresh basil | **14 VEG**
MARGHERITA - fresh mozzarella + tomato sauce + fresh basil | **13 VEG**
HEIRLOOM TOMATO - fresh mozzarella + roasted garlic + fresh basil | **14 VEG**
BLOSSOM - fresh mozzarella + ricotta + parmesan + applewood smoked bacon + zucchini blossom + cherry tomato + fresh basil | **16**
CALZONE - fresh mozzarella + parmesan + ricotta + tomato sauce + organic spinach + natural ham* | **15**
*gluten free not available

SIDES

- ROASTED FINGERLING POTATOES** | **6 GF VEG**
MASHED POTATOES | **5 GF VEG**
HOUSE FRIES | **5 GF VEG**
BROCCOLI | **8 GF VEG**
BURNT CARROTS | **6 GF VEG**
ROASTED BRUSSEL SPROUTS - bacon + mission fig | **7 GF**
BACON MAC N CHEESE | **8**
CAULIFLOWER MASH | **7 GF VEG**
TRUFFLE FRIES | **7 GF VEG**
ROASTED BUTTERNUT SQUASH - candy pecan + goat cheese | **7 VEG**

Parties of 6 or more may be charged 18% gratuity.

All gluten free, vegetarian, and vegan items are prepared in an environment where there is gluten, meats, and non-vegan products.

Warning: Consuming raw or undercooked meats, poultry, shellfish, or eggs may increase your risk of food-borne illnesses.

FARMER'S TABLE CREED

Embracing the idea of simplicity, the owners dedicate their time to finding fresh produce from local farms and support local small businesses to achieve the best quality of food. The food is as organic as the vintage reclaimed decor. Upon entering, we hope you feel at home.

VENISSIMO (SAN DIEGO) - CHEESE BOARD

Venissimo shares the goodness and glory of cheese through its neighborhood cheese shops in San Diego and Del Mar.

ASSENTI'S (SAN DIEGO) - PASTA

Established in 1981, Assenti's Pasta was born out of Adriana Assenti's desire to bring fresh pasta to the masses. Adriana and her husband, Umberto Assenti were married in 1953 in San Benedetto del Tronto, Italy. Shortly after their union they moved to San Diego.

MARY'S FREE RANGE CHICKENS (SAN JOAQUIN VALLEY) - EGGS

Proudly to be family owned and operated since 1954. They have joined the 5-Step Animal Welfare Rating Standards Program with Global Animal Partnership.

RANCH DEL SOL (JAMAL) - CITRUS

Ranch Del Sol is an organic farm located in the east county of San Diego. The 40 acre farm was established in 1981, since then they have planted over 4,000 specialty citrus. The family grows, picks, packs and delivers their specialty produce.

CAFE MOTO (SAN DIEGO) - COFFEE

Cafe Moto began in 1990 out of espresso machine vapore, coffee roasting, and Italian motorcycles. They provide an educational arena to teach and guide the burgeoning market, in addition to producing wonderful coffees and teas. Their slogan remains "We drink all we can, the rest we sell."

SOUTH BAY FISHERY (SAN DIEGO) - SEAFOOD

Sustainable local seafood company. Local fisherman Carlos San Filippo from The Patty Jo boat.

LIVING TEA BREWING CO. (OCEANSIDE) - KOMBUCHA

Living Tea uses only certified organic teas, sugar, & juice with dozens of unique brews. At Living Tea they care about what we consume. They invested thousands of dollars into a custom, commercial water filtration system designed and manufactured by the local leaders of in-home and commercial water purification systems.

CHARLIE'S BEST BREAD (SAN DIEGO) - BREADS

Breads made with all fresh and pesticide-free organic ingredients such as: Organic flour, organic grains, organic eggs, organic honey, organic foods (fruits & vegetables), organic butter & dairy products.

HANI'S LAMB FARM (POWAY) - LAMB

Since 1984 Hani has been raising grass-fed organic lamb at his ranch in Poway, California. His butchershop, Mid-East Market, has been serving the freshest lamb for the past 30 years.

HAY! STRAWS (SAN FRANCISCO) - STRAWS

Straws made from natural wheat, 100% plastic-free and biodegradable.

LA MESA

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BAY PARK

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LITTLE ITALY

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