

FARM - TO - FORK

**Farmer's
TABLE**

ESTD. 2016

A NEIGHBORHOOD EATERY

DINNER

JOIN US FOR HAPPY HOUR
Sunday - Thursday | 3pm - 6pm

APPETIZERS

- DUCK WINGS** - with jalapeño tangerine sauce | **15**
- BISON TARTARE** - local avocado + capers + green onion + sunny side up quail egg + crostini | **16**
- BURRATA** - parma prosciutto + walnuts + fresh fig | **15 GF**
- MEATBALLS** - jalapeño red wine tomato sauce | **14**
- PORK BELLY** - roasted garlic risotto cake + guajillo chile pinot noir | **15 GF**
- CLAMS & MUSSELS** - roasted garlic + roasted tomato + dry chorizo + anaheim pepper + olive | **15 GF**
- GRILLED ARTICHOKE** - local mint + white wine sauce | **15 VEG**
- CHICHARRON DI CALAMARI** - calamari + habanero aioli + salsa verde + chipotle aioli | **15**
- POLENTA OF THE DAY** - ask your server for details | **15 GF**

CHARCUTERIE

Served with our wood-fired artisan bread. Gluten-free option available.

- CHEESE & MEAT BOARD** - daily selections of imported, local cheeses & cured meats, ask your server for details | **MP**

JARS

Served with toasted ciabatta. Gluten-free option available.

- DUCK LIVER PÂTÉ** - duck gelatin yogurt + caramelized onion | **12 GF**
- CAPONATA** - eggplant + red bell pepper + olive + capers + tomato + garlic + shallot + olive oil | **11 GF V**
- MUSHROOM AND OLIVE CHUTNEY** - roasted garlic + anaheim pepper + olive oil | **9 GF V**
- HUMMUS** - chipotle + cilantro | **11 GF V**

BRUSCHETTA

Served with our wood-fired artisan bread. Gluten-free option available.

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

- BURRATA** - prosciutto | **12**

- AVOCADO** - grape tomato + radish + crispy green onion | **10 V**

SOUP & SALADS

SOUP OF THE DAY | MP

- BEET** - shaved fennel + herbed goat cheese + cilantro + poppy seed vinaigrette | **11 GF VEG**
- QUINOA** - wild baby arugula + roasted butternut squash + sun dried tomato + herb goat cheese + pomegranate vinaigrette | **12 GF VEG**
- 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**
- GARDEN GREENS** - watermelon radish + fresh fig + pomegranate vinaigrette | **9 GF VEG**
- ORGANIC GRILLED ROMAINE** - queso fresco + serrano salsa + grilled lemon | **10 VEG**
- WATERCRESS** - radicchio + shaved fennel + avocado + champagne vinaigrette | **12 GF VEG**

ENTRÉES

- NATURAL PORK LOIN** - applewood smoked bacon + persimmon + sauvignon blanc + fresh sage + roasted sweet potato mash | **29 GF**

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

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

- VEGGIE NAPOLEON** - eggplant + portobello mushroom + bell pepper + artichoke + heirloom tomato + roasted vegetable stock + creamy vegan cheese | **19 GF VEG V**

- FENNEL SAUSAGE RISOTTO** - parmigiano + roasted tomato + roasted radicchio + goat cheese | **19 GF**

- GRASS-FED FLAT IRON** - chimichurri + fingerling potatoes + green beans + red onion | **28 GF**

- GAME OF THE DAY** - ask your servers for details | **MP**

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

- BRAISED LAMB SHANK** - mint-infused sweet potatoes + lamb au jus | **29**

- LOCAL SEABASS** - pan-seared + tricolor organic roasted cauliflower + mint-infused garlic confit sauce | **29 GF**

PASTAS

Gluten-free pasta available +2.

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

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

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

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

- RATATOUILLE LASAGNA** - seasonal roasted vegetables + fresh herbs béchamel + smoked mozzarella + grana padana parmesan | **20 VEG**

- PISTACHIO CAVATELLI** - pistachio-pesto cream sauce + freshwater prawns + sun-dried tomatoes | **26**

- BLACK & WHITE TAGLIOLINI** - clams + mussels + shrimp + calamari + assorted fish + prawns + fresh tomato sauce | **28**

- SHORT RIB RIGATONI** - shredded short rib au jus | **22**

- PAPPARDELLE** - beef ragu | **19**

- PENNE PESTO** - chicken + watercress + organic cherry tomato | **18**

PIZZA & FLATBREADS

Gluten-free 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 + bacon + radicchio+ caramelized onion + asparagus+ black truffle | **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**

MORTADELLA - pistachio + burrata + fresh mozzarella | **18**

CALZONE - fresh mozzarella + parmesan + ricotta + tomato sauce + organic spinach + natural ham* | **15**

* Gluten-free crust not available.

SIDES

ARUGULA TRUFFLE FINGERLING POTATOES | **6 GF VEG**

HOUSE FRIES | **5 GF VEG**

ROASTED GARLIC BROCCOLINI | **8 GF VEG**

ROASTED SWEET POTATO MASH | **7**

BURNT CARROTS | **6 GF VEG**

ROASTED BRUSSELS SPROUTS - bacon + mission fig | **7 GF**

TRICOLOR ORGANIC ROASTED CAULIFLOWER | **8 GF 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.

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