



DINNER

APPETIZERS

DUCK WINGS - with jalapeño tamarind | **18.50**

BURRATA - organic heirloom tomato + wild arugula + pesto sauce | **16.50 GF**

CRAB CAKE - tarragon aioli + jalapeño + watercress + watermelon radish | **18**

GLAMS & MUSSELS - white wine + coconut milk + saffron broth + cherry tomato + dried chorizo + grilled lemon + ciabatta | **18.50**

GRILLED ARTICHOKE - local mint + white wine sauce | **16 VEG**

GRILLED OCTOPUS - Organic cipollini + bell pepper + roasted fingerling potatoes + salsa verde | **19 GF**

ZUCCHINI BLOSSOMS - Fried zucchini blossoms + stuffed mozzarella + jalapeno peach jam | **16**

FRIED SHRIMP CALAMARI - spicy tomato sauce + chipotle aioli | **17**

CHARCUTERIE

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

CHEESE & MEAT BOARD - daily selection for 2 people | **26**

JARS

CRAB AND ARTICHOKE - Crab artichoke cream cheese + spinach + fresh herb + honey glazed | **14 GF V**

MUSHROOM AND OLIVE CHUTNEY - roasted garlic + anaheim pepper + e.v.o.o. | **11 GF V**

HUMMUS - chipotle + cilantro | **12 GF V**

BRUSCHETTA

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

PEAR RICOTTA - drizzled honey | **12 VEG**

BURRATA - prosciutto | **15**

AVOCADO - grape tomato + radish + watercress + shaved parmesan cheese | **12 VEG**

SOUP & SALADS

SOUP OF THE DAY | MP

BEET - shaved fennel + herbed goat cheese + cilantro + poppy seed vinaigrette | **13 GF V**

GREEK QUINOA - tomato + cucumber + goat cheese + arugula + red pickled onion + avocado + cilantro lime vinaigrette | **13 GF V**

BURNT CARROT - local avocado + red onion + cilantro + feta + citrus thyme vinaigrette | **12 GF V**

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

ORGANIC BABY SPRING MIX - organic cherry tomato + cucumber + roasted almond + dried cranberry + balsamic vinaigrette | **12 GF V**

CAESAR SALAD - little gems + parmesan tuiles + caesar dressing | **13**

BABY KALE - Blueberries + dried cranberry + candied bacon + pecan halves + citrus vinaigrette | **12 GF**

ENTRÉES

NATURAL PORK CHOP - roasted garlic + yukon mash potato + broccolini + dry fruit au jus | **33**

WOOD FIRE ROASTED CHICKEN - brussel sprouts + fingerling potatoes + roasted garlic butter sauce | **28 GF**

BONE IN SHORT RIB - lemongrass soft polenta + green short rib au jus | **35**

FILET MIGNON - 8 oz. grass fed + organic yellow cauliflower puree + asparagus + morel mushroom port wine reduction | **40**

MARINATED SEARED TUNA - creamy ginger yukon potato + broccolini + serrano cilantro ponzu + sesame oil | **36 GF**

PAN SEARED SEABASS - seasonal winter vegetables + passion fruit bourbon | **33**

STUFFED SOLE - baked + crab meat + shrimp + organic yellow cauliflower puree + Broccolini + lemon emulsion | **30**

WILD SALMON - Pan seared, creamy ginger yukon potato + broccolini + chili glaze | **29**

PASTAS

Gluten-free pasta available +2.

GNOCCHI - fresh tomato sauce + burrata + pesto sauce | **25**

BUCATINI CARBONARA - pancetta + onion + cream + egg yolk + parmesan | **24**

ARTICHOKE RAVIOLI - manchego roasted tomato + local mint + mediterranean olive | **22**

OXTAIL RAVIOLI - confit tomato + porcini + caramelized onion + herb goat cheese | **24**

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

LINGUINE - clams + mussels + shrimp + calamari + assorted fish + prawns + fresh tomato sauce | **32**

PAPPARDELLE - beef ragu | **26**

FETTUCINE - Baby shrimp + shitake mushroom + spinach + organic tomato + light cream sauce | **27**

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**
- FOUR CHEESE PIZZA** - in garlic + olive oil + shitake mushroom | **15**
- PROSCIUTTO** - fresh mozzarella + shaved parmesan + tomato sauce + wild arugula + e.v.o.o | **17**
- FENNEL SAUSAGE** - fresh mozzarella + roasted cherry tomato + fresh basil | **16**
- SHORT RIB PIZZA** - fresh mozzarella + scallions + red bell pepper + caramelized onion | **17**
- FARMER'S** - fresh mozzarella + tomato sauce + natural ham + artichokes heart + mushroom + olive | **16**
- ROASTED CHICKEN** - fresh mozzarella + goat cheese + roasted garlic + pesto + broccoli + roasted cherry tomato | **16**
- VEGGIE** - fresh mozzarella + roasted eggplant + seasonal zucchini + bell pepper + portobello mushroom + roasted tomato + fresh basil | **14 VEG**
- MARGHERITA** - fresh mozzarella + tomato sauce + fresh basil | **14 VEG**
- MORTADELLA** - pistachio + burrata + fresh mozzarella | **18**
- CALZONE** - fresh mozzarella + parmesan + ricotta + tomato sauce + organic spinach + natural ham * | **16**

SIDES

- SHRIMP MAC AND CHEESE** | **15**
- GRATIN YELLOW CAULIFLOWER PUREE** | **9**
- HOUSE FRIES** | **6**
- ROASTED GARLIC BROCCOLINI** | **9**
- CREAMY GINGER MASHED POTATOES** | **8**
- BURNT CARROTS** | **8 GF**
- ROASTED BRUSSEL SPROUTS** - bacon + mission fig | **8**

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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