



COUPLE DATE NIGHT MENU

MON-WED
\$60 + \$10 HOUSE WINE

SHARED APPETIZER

BURRATA - heirloom tomato + arugula + pesto + balsamic glaze

GRILLED ARTICHOKE - local mint + white wine sauce

CALAMARI - spicy tomato sauce + chipotle aioli+ zucchini

EGGPLANT PARMIGIANA - mozzarella + basil + marinara

ENTREES

(Choice Of)

GNOCCHI - cream sauce + parmesan

PAPPARDELLE - ground beef ragu

CIOPPINO - assorted fish + clams + mussels + fresh prawns + calamari fresh tomato broth + ciabatta

PROSCIUTTO - fresh mozzarella + shaved parmesan + tomato sauce + wild arugula + e.v.o.o

PESTO ROASTED CHICKEN - fresh mozzarella + goat cheese + roasted garlic + broccoli + roasted cherry tomato

SALMON - Pan seared + creamy ginger yukon potato + broccolini + chili glaze

DESSERT

CHEF'S CHOICE

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.

FARMERS 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.

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
8141 La Mesa Blvd,
La Mesa, CA 91942
(619)724-6465

BAY PARK
3055 Clairemont Drive,
San Diego, CA 92117
(619) 359-4485

LITTLE ITALY
550 Date Street, Suite #A,
San Diego, CA 92101
(619) 255-0958

CHULA VISTA
330 F St Chula Vista,
CA 91910
(619)207-0325