



DINNER

APPETIZERS

- DUCK WINGS 19**
with jalapeño tamarindo sauce
- BURRATA 18**
wrapped in prosciutto + grilled artichoke + fig jam **GF**
- CRAB CAKE 22**
10 organic mixed greens + mango pomegranate salsa + tarragon jalapeno aioli
- CARLSBAD BLACK MUSSELS 19**
white wine + coconut milk + saffron broth + fennel

- GRILLED ARTICHOKE 17**
local mint + white wine sauce **VEG**
- GRILLED OCTOPUS 22**
Organic cipollini + bell pepper + roasted fingerling potatoes + tomato emulsion **GF**
- SHRIMP FRIED CALAMARI 19**
spicy tomato sauce + chipotle aioli
- ZUCCHINI BLOSSOM 19**
apricot jalapeno jam



- MEAT AND CHEESE BOARD 26**
daily selection for 2 people + wood fired artisan bread. Gluten free option available
- PORK BELLY 18**
fingerling potatoes + roasted scallions + au jus
- CEVICHE OF THE DAY 17**
served with tortilla chips
- OYSTERS**
1/2 dozen | 18 Dozen | 34



JARS

- CRAB AND ARTICHOKE 15**
Crab artichoke cream cheese + spinach + fresh herb + honey glazed **GF V**

- CONFIT TOMATO 14**
burrata + basil + E.V.O.O **GF V**
- BRUSCHETTA PEAR RICOTTA 13**
drizzled honey **VEG**

- BRUSCHETTA BURRATA 16**
prosciutto
- BRUSCHETTA ARTICHOKE 14**
shaved parmesan + parsley e.v.o.o. **VEG**

SOUP & SALADS

- SOUP OF THE DAY | MP**
- BEET 13**
shaved fennel + herbed goat cheese + cilantro + poppy seed vinaigrette **GF V**
- GREEK QUINOA 13**
tomato + cucumber + goat cheese + arugula + red pickled onion + avocado + cilantro lime vinaigrette **GF V**

- BURNT CARROT 12**
local avocado + red onion + cilantro + feta + citrus thyme vinaigrette **GF V**
- FARMER'S 12**
wild arugula + candied walnut + feta + local seasonal fruit + pomegranate vinaigrette **GF V**

- CAESAR SALAD 13**
little gems + parmesan tuiles + caesar dressing
- BABY KALE 12**
dried cranberry + candied walnuts + roasted butternut squash + applewood smoked bacon + citrus vinaigrette **GF**

PASTAS

Gluten-free pasta available +2.

- RICOTTA GNOCCHI 26**
cream sauce + parmigiana
- BUCATINI CARBONARA 25**
pancetta + onion + cream + egg yolk + parmesan
- PENNE FENNEL SAUSAGE 24**
peas + mushroom + roasted tomato + parmesan

- PISTACCIO CAVATELI 26**
pistachio-pesto cream sauce + prawns + sun-dried tomatoes
- PAPARDELLE 26**
bolognese
- WILD MUSHROOM FETTUCCINE 27**
imported Italian porcini mushrooms + asparagus + touch of cream

- CASARECCE 20**
pistachio pesto + tomato confit + burrata, parmesan
- LOBSTER RAVIOLI 32**
creamy roasted walnut sauce
- SHORT RIB RAVIOLI 24**
creamy porcini sauce

ENTRÉES

- SEA BASS 35**
poblano pepper coolis + ratatouille mashed potatoes
- WOOD FIRE ROASTED CHICKEN 28**
brussel sprouts + fingerling potatoes + roasted garlic butter sauce **GF**
- CIOPPINO 33**
assorted fish + clams + mussels + fresh prawns + calamari fresh tomato broth + ciabatta
- SALMON 29**
Pan seared + creamy ginger yukon potato + broccolini + chili glaze
- FILET MIGNON 40**
8 oz + mashed potatoes + broccolini + cabernet reduction wine
- LAMB OSSOBUCCO 39**
slowly braised + potato puree
- BONELESS RIBEYE 46**
20 oz + mixed porcini sauce

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 18**
fresh mozzarella + bacon + radicchio + caramelized onion + asparagus + black truffle
- PROSCIUTTO 17**
fresh mozzarella + shaved parmesan + tomato sauce + wild arugula + e.v.o.o
- FENNEL SAUSAGE 16**
fresh mozzarella + roasted cherry tomato + fresh basil
- SHORT RIB PIZZA 17**
fresh mozzarella + scallions + red bell pepper + caramelized onion
- FARMER'S 16**
fresh mozzarella + tomato sauce + natural ham + artichokes heart + mushroom + olive



- PESTO ROASTED CHICKEN 16**
fresh mozzarella + goat cheese + roasted garlic + broccoli + roasted cherry tomato
- VEGGIE 14**
fresh mozzarella + roasted eggplant + seasonal zucchini + bell pepper + portobello mushroom + roasted tomato + fresh basil **VEG**
- MARGHERITA 14**
fresh mozzarella + tomato sauce + fresh basil **VEG**
- CALZONE 16**
fresh mozzarella + parmesan + ricotta + tomato sauce + organic spinach + natural ham*
- POTATO 17**
roasted potato + fresh mozzarella + wild mushrooms + spicy capocollo + spicy siracha drizzle

SIDES

- LOBSTER MAC AND CHEESE | 18**
- HOUSE FRIES | 8**
- ROASTED GARLIC BROCCOLINI | 9**
- MASHED POTATOES | 8**
- BURNT CARROTS | 10 **GF****
- ROASTED BRUSSEL SPROUTS | 8**
bacon + missing fig + pomegranate



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.

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FARMERS TABLE CREED

Embracing the idea of simplicity, the owners dedicate their time to finding fresh produce farms and support local small businesses to achieve the best quality of food. The food is aso rganic 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