FARM - TO - FORK

Farmer's TABLE

ESTD. 2016

A NEIGHBORHOOD EATERY

BRUNCH MENU

SIGNATURE BLOODY MARYS

THE PETER RABBIT 16.95
mushroom with melted mozzarella + arugula potato + mixed pickled veggies

THE BUTCHERS BLOCK 17.95
corned beef + andouille sausage + bbq drizzled bacon + blue cheese stuffed olive

TIJUANA MARIA 17.95
bacon wrapped hot dog + mexican - style street corn + pickled veggies

THE BARN YARD* 55
enjoy all our specialty bloody mary's in one pitcher topped with a whole roasted chicken

RAGIN' CAJUN 17.95
bacon wrapped shrimp + jalapeño + andouille sausage + bacon + pickled veggies

*Designed for 4 or more people

BENEDICTS

All benedicts served with house potatoes or organic fried black beans + served with english muffin.

Sub fruit +4.

Sub truffle arugula parmesan potatoes +4

CLASSIC 14.50
canadian bacon + hollandaise sauce

SHORT RIB BENEDICT 16.95
lemon Grass soft polenta + fresh herb hollandaise sauce

SMOKED SALMON 19.95
spinach + roasted tomato + tobico caviar + hollandaise sauce.

CHORIZO BENEDICT SOPES 18
spanish chorizo + diced tomato + jalapeno + onions chipotle hollandaise sauce.

SALADS

add chicken +6 | add shrimp +9

add steak +12 add fish +14

FARMER'S 12
wild arugula + candied walnut + feta + fruit + pomegranate vinaigrette VEG GF

GARDEN GREENS 10.50
cucumber + tomato + balsamic vinaigrette VEG GF

BABY KALE 11.50
Blueberries + dried cranberry + candied bacon + pecan halves + citrus vinaigrette

PECAN CRUSTED CHICKEN 16.95
mixed organic greens + pear + gorgonzola + balsamic vinaigrette

GREEK QUINOA 14.95
tomato, cucumber + goat cheese + arugula + red onion + lemon + parsley + e.v.o.o. VEG GF

OMELETS & FRITTATAS

All omelets served with house potatoes or organic fried black beans + choice of bread: english muffin, white, wheat sourdough, or focaccia.

GF Bread +1 Sub fruit +3

Sub truffle arugula parmesan potatoes +3.

VEGGIE OMELETTE 15.95
spinach + organic cherry tomato + yellow squash + zucchini + crimini mushroom + fresh mozzarella + baby kale + queso fresco VEG GF

CHILE RELLENO OMELETTE 17.95
shrimp + poblano + queso fresco + roasted corn + chipotle oaxaca cream GF

CALI OMELETTE 16
fontina + local avocado + bacon + potatoes GF

SPICY FRITTATA 16.95
Spinach + jalapeno + caramellized onions + local avocado ham + jack cheese.

LOBSTER FRITTATA 22.95
asparagus + caramellized onions + mushrooms + tomato + goat cheese + pesto sauce.

FRUITS & GRAINS

HOUSE MADE GRANOLA 12
with fresh fruit + milk or fresh strawberry + yogurt VEG GF V

AÇAÍ BOWL 15
frozen açaí blended super fruit + banana + berries + granola + coconut

SEASONAL FRESH FRUIT PLATE 12 VEG GF V

EGG DISHES

Served with house potatoes or organic fried black beans + choice of bread: english muf n, white, wheat, sourdough. GF bread +3.

AMERICAN 15.95
3 eggs any style + bacon or andouille sausage

EGG SANDWICH 16.95
man candy bacon + local avocado + fresh mozzarella + sourdough

HUEVOS RANCHEROS 16.95
3 eggs any style + corn tortilla + ranchero sauce + local avocado.

JAMBALAYA 17.95
3 eggs any style + andouille sausage + shrimp + spanish rice + scallion + bell pepper + onion

BREAKFAST BURRITO 16.95
scrambled eggs + bacon + green onion + ortega chili + cheddar + local avocado (not served with bread)

*Not served with bread

RED CHILAQUILES 16
3 eggs any style + guajillo chili sauce + fried corn tortilla + melted jack cheese.
add chicken +6 add steak +10

GREEN CHILAQUILES 16.95
3 eggs any style + fried corn tortilla + homemade tomatillo sauce + queso fresco + sour cream add chicken +6 add steak +10

ARRACHERA STEAK 21.95
3 eggs any style + chimichurri sauce

FRENCH TOAST, PANCAKES & WAFFLES

GF pancakes available +2 | Cinnamon raisin GF French toast available for +1.

BUTTERMILK PANCAKES 10.95
add chocolate chips and/or strawberries and/or banana and/or mixed berries and/or mascarpone cream. +2ea VEG

BRIOCHE FRENCH TOAST 13.50
add strawberries & cream +4 VEG

OREO WAFFLE 16.95
oreo cream sweet sauce.

STRAWBERRY BANANA NUTELLA WAFFLE 16.95 VEG

PANCAKE STRAWBERRY & CREAM 15.50
sweet cream cheese + fresh strawberry sauce. VEG

BANANA FOSTER FRENCH TOAST 15.95
banana + brown sugar + rum VEG

STUFFED FRENCH TOAST 16.95
marscapone + caramelized apple

SIDES

MAN CANDY BACON 8
paprika + brown sugar

BACON 6

ANDOUILLE SAUSAGE 7

TRUFFLE ARUGULA PARMESAN POTATOES 8 VEG

HOUSE POTATOES 6 VEG

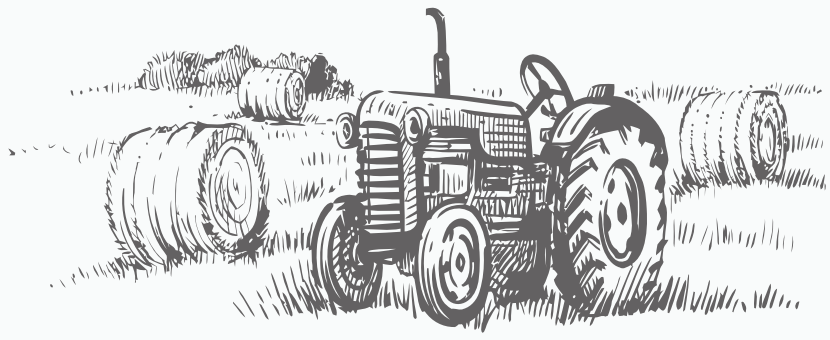
HOUSEMADE FRIES 6.50 VEG

CHILES TORIADOS 3.50

SIDE MIXED ORGANIC GREENS SALAD 6 VEG

SIDE AVOCADO 3.50 VEG

SIDE TOMATO 2 VE



PIZZA & FLATBREADS

Available after 11AM | 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 18
fresh mozzarella + bacon + radicchio + caramelized onion + asparagus + black truffle

PROSCIUTTO 15.95
fresh mozzarella + shaved parmesan + wild arugula + e.v.o.o.

FENNEL SAUSAGE 15.50
fresh mozzarella + roasted cherry tomato + fresh basil

PORK BELLY 15.50
fresh mozzarella + goat cheese + pesto + local baby kale

FARMER'S 16.95
fresh mozzarella + tomato sauce + natural ham + artichokes heart + mushroom + olive

ROASTED CHICKEN 15
fresh mozzarella + goat cheese + pesto + broccoli + roasted garlic + roasted cherry tomato

VEGGIE 15
fresh mozzarella + roasted eggplant + seasonal zucchini + bell pepper + portobello mushroom + roasted tomato + fresh basil VEG

MARGHERITA 13.95
fresh mozzarella + tomato sauce + fresh basil VEG

CAPRESE FOCACCIA 15.95
fresh mozzarella + tomato + basil + pesto

SANDWICHES & MORE

All sandwiches served with housemade fries or mixed organic greens salad.
Sub soup of the day +2. Sub GF bread +1.

TURKEY MELT 16.50
tomato + avocado + fresh mozzarella + rustic sourdough

PECAN CRUSTED CHICKEN 17.95
tomato + arugula + gorgonzola + bacon + local avocado + garlic aioli + poppy seed bun

BURGER 16
100% angus beef + bacon + cheddar cheese + baby kale + fried egg + brioche bun

BAGEL LOX 17.95
smoked salmon + creame fraishe + arugula + pickled onion + capers

HOT DRINKS

ORGANIC COFFEE 3.50
HOT TEA 3
HOT CHOCOLATE 4.50
MEXICAN MOCHA 4.95
CAPPUCCINO 5
CHAI LATTE 5.50
LATTE 4
ESPRESSO | 3 SGL | 5 DBL

JUICES

5 SML | 7 LRG
Orange Juice, Apple, Tangerine, Grapefruit

MIMOSAS

8 GLASS | 26 BOTTLE
Orange Juice, Cold Pressed Tangerine, Grapefruit

SOFT DRINKS

COKE, SPRITE, DIET 3
ICED TEA 3
LEMONADE 3
PANNA WATER 6
SAN PELLEGRINO 6
KOMBUCHA 6

MERCHANDISE

BLACK MUG 8
SHIRTS 20

PLANNING A PRIVATE EVENT?

Farmer's Table locations are the perfect venues for your special ocasions and private events. Our locations feature private rooms. Full venue rental available for large scale events. Here is a list of previously hosted events:

- BABY SHOWER
- BIRTHDAY PARTIES
- REAHARSAL DINNERS
- WEDDING RECEPTIONS
- HOLIDAY PARTIES
- GUEST SPEAKER EVENTS
- BUSINESS LUNCHEON/DINNER
- COCKTAIL RECEPTIONS
- AWARD CELEBRATIONS
- CLIENT APPRECIATION EVENTS

SCAN TO REQUEST AVAILABILITY

We are proud to work with the following companies:

SPECIALTY PRODUCE (San Diego) - Fruits, Vegetables
GREENS LIVING TEA BREWING CO. (Oceanside) - Kombucha
CAFE MOTO. (San Diego) - Coffee
HARLIE'S BEST BREAD (San Diego) - Breads
EBEN-HAEZER POULTRY RANCH (Ramona) - Eggs

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

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.