



DINNER



APPETIZERS

DUCK WINGS 19

with mango habanero sauce

BURRATA 18

wrapped in prosciutto + grilled artichoke + fig jam GF

CARLSBAD BLACK MUSSELS 19

spanish sausage + calabrian chili + garlic olive oil + tomato broth + toasted ciabatta.

GRILLED ARTICHOKE 17

local mint + white wine sauce VEG

MEAT AND CHEESE BOARD 26

daily selection for 2 people + wood fired artisan bread. Gluten free option available

STEAK TARTARE 21

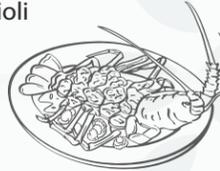
local avocado + minced garlic + fresh capers + honey Dijon mustard aioli + quail eggs + crostini

SHRIMP FRIED CALAMARI 19

spicy tomato sauce + chipotle aioli

ZUCCHINI BLOSSOM 19

apricot jalapeno jam



OYSTERS

cucumber minionette + horse radish + cocktail sauce
Half dozen 18 | One Dozen 34

GRILLED OCTOPUS 22

Organic cipollini + bell pepper + roasted fingerling potatoes + spanish chorizo + ancho chilly sauce GF

CEVICHE OF THE DAY 17

served with tortilla chips

GREEN AGUACHILES 19

shrimp + cucumber + red onions + cilantro + local avocado + pomegranate seeds + lime citrus

JARS & BRUSCHETTAS

served with artisanal ciabatta bread

CRAB AND ARTICHOKE 15

Crab artichoke cream cheese + spinach + fresh herb + honey glazed GF V

SMOKED BRUSCHETTA SALMON 17

guacamole + red pickled onion + radish + dill tequila creme fraiche.

BRUSCHETTA BURRATA 17

fresh burrata mozzarella + shaved parmesan + prosciutto + truffle oil

BRUSCHETTA PEAR RICOTTA 13

drizzled honey VEG

TOMATO BRUSCHETTA 13

organic tomatoes + garlic + capers + fresh basil + shaved parmesan + E.V.V.O VEG

SOUP & SALADS

SOUP OF THE DAY | MP

BEET SALAD 13

red & golden beet + shaved fennel + organic baby arugula + dried cranberry + caramelized walnut + champagne vinaigrette GF V

GREEK QUINOA SALAD 14

tomato + cucumber + goat cheese + organic kale + red pickled onion + avocado + cilantro lime vinaigrette GF V

BURNT CARROTS 13

local avocado + red onion + cilantro + feta + citrus thyme vinaigrette GF V

FARMER'S SALAD 12

wild arugula + candied walnut + feta + local seasonal fruit + pomegranate vinaigrette GF V

CAESAR SALAD 13

little gems + parmesan tuiles + caesar dressing

KALE SALAD 14

organic kale + kabocha squash + dried cranberry caramelized walnut + blueberry + citrus vinaigrette GF

RICOTTA GNOCCHI CACIO PEPE 26

cream sauce + parmigiana + black pepper

BUCATINI CARBONARA 25

pancetta + onion + cream + egg yolk + parmesan

PENNE ITALIAN FENNEL SAUSAGE 26

roasted eggplant + fresh tomato sauce + pecorino + fresh basil

PISTACHIO CAVATELLI 26

pistachio-pesto cream sauce + prawns + sun-dried tomatoes

PASTAS

Gluten-free pasta available +2.

PAPARDELLE BEEF RAGU 26

slowly braised beef

WILD MUSHROOM FETTUCCINE 28

imported Italian porcini mushrooms + asparagus + touch of cream + infused truffle oil

LOBSTER RAVIOLI 32

vodka pink sauce + homemade basil pesto

PORCINI MUSHROOMS RISOTTO 31

arborio rice + imported porcini mushrooms + mascarpone cheese + truffle oil

SHORT RIB RAVIOLI 27

shitake mushrooms + marsala wine creamy sauce

BLACK INK SQUID SPAGHETTI 32

baby scallops + shrimp + Italian wild mushrooms + organic cherry tomatoes + watercress + garlic olive oil + white wine sauce

ENTRÉES

SEA BASS 35

spaghetti squash + broccolini + bell pepper sauce

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 49

20 oz + baked loaded potato + mixed porcini creamy sauce

BISON BOURBON BURGER 25

8oz Buffalo patty + melted fontina cheese + candy bacon + crispy onions + lettuce + sweet bourbon 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

GALZONE 16

fresh mozzarella + parmesan + ricotta + tomato sauce + organic spinach + natural ham*

4 CHEESE PIZZA 18

fresh mozzarella + gorgonzola + fontina cheese + shaved parmesan

SIDES

LOBSTER MAC AND CHEESE | 19

HOUSE FRIES | 8

ROASTED GARLIC BROCCOLINI | 10

MASHED POTATOES | 8

BURNT CARROTS | 10 GF

BAKED LOADED POTATO | 14

ROASTED BRUSSEL SPROUTS | 9

bacon + missing fig + pomegranate seeds

PARMESAN WHEEL

chef's daily pasta tossed in the parmesan wheel

MP

based on availability



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 also 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."

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.

PLANNING A PRIVATE EVENT?

Farmer's Table locations are the perfect venues for your special occasions 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
- REHEARSAL DINNERS
- WEDDING RECEPTIONS
- HOLIDAY PARTIES
- GUEST SPEAKER EVENTS
- BUSINESS LUNCHEON/DINNER
- COCKTAIL RECEPTIONS
- AWARD CELEBRATIONS
- CLIENT APPRECIATION EVENTS



SCAN TO REQUEST
AVAILABILITY

