

DINNER

STARTERS

TUNA TARTARE

green onions + toasted sesame seeds + guacamole + ponzo sauce. 21

CARLSBAD BLACK MUSSELS

spanish sausage + calabrian chili + garlic olive oil + tomato broth + toasted ciabatta. 19

CARCIOFI ALLA ROMANA

garlic mint, lemon white wine sauce. 16 VEG

BRUSCHETTA PEAR RICOTTA

drizzled honey. 17 VEG

BRUSCHETTA SICILIANA

sweet and sour eggplant, capers olives, fresh burrata. 16 VEG

MEAT AND CHEESE BOARD

daily selection for 2 people + wood fired artisan bread. Gluten free option available. 26

FRIED CALAMARI

spicy tomato sauce + chipotle aioli. 19

ZUCCHINI BLOSSOM

apricot jalapeno jam. 19

BURRATA E PROSCIUTTO

grilled artichoke + fig jam. 17

OYSTERS

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

GRILLED OCTOPUS

green peas hummus + sun dried tomato chimi churri. 21

SMOKED SALMON CARPACCIO

scallion + capers + dill citrus sauce. 19 GF

CEVICHE OF THE DAY

served with tortilla chips. 17



SOUP & SALADS

add chicken + 6 | add shrimp + 9 | add Salmon +12

SOUP OF THE DAY | MP

GREEK QUINOA SALAD

tomato + cucumber + goat cheese + arugula + red pickled onion + avocado + cilantro lime vinaigrette. 14 GF V

BURNT CARROT

local avocado + red onion + cilantro + feta + citrus thyme vinaigrette. 13 GF V

FARMER'S SALAD

wild arugula + candied walnut + feta + local seasonal fruit + pomegranate vinaigrette. 12 GF V

CAESAR SALAD

heart of romaine + herb parmesan croutons + shaved aged parmesan + caesar dressing. 14

BABY SPINACH SALAD

heart of palm + burrata + grilled peach balsamic vinagrette. 14

PASTAS

Gluten-free pasta available +2.

GNOCCHI SORRENTINA

homemade gnocchi + pomodoro tomato sauce + topped with burrata + pesto. 24

BEEF RAVIOLI

creamy walnuts sauce. 26

PAPPARDELLE BOLOGNESE

slowly braised beef and pork. 26

RICOTTA SPINACH RAVIOLI

imported porcini mushrooms + marsala cream sauce. 25

CAVATELLE BROCCOLI E SAUSAGE

garlic olive oil + broccoli + Italian sausage. 27

SPAGHETTI VONGOLE

garlic white wine olive oil + touch of pesto. 27

BUSIATE CARBONARA

crispy guanciale + egg yolk + touch of cream pecorino cheese. 24

WILD MUSHROOM FETTUCCINI

imported Italian porcini mushrooms + asparagus + touch of cream. 28

FETTUCCINE MEDITERRANEO

clams + mussels + shrimp + assorted fish + light marinara sauce. 32

PACCHERI SHORT RIB

slowly braised short rib ragu. 27



ENTRÉES

SHORT RIB

slowly braised + potato puree + broccoli + au jus. 37

SALMON

pave potato + pesto sauce. 29

BIG EYE TUNA

pan seared + cayenne sesame crusted + creamy ginger potato + broccolini + mango sauce. 34

WHITE SEABASS

pan seared + over green peas hummus + roasted cherry tomato and olives. 37

BISON BOURBON BURGER

8oz Buffalo patty + melted fontina cheese + candy bacon + crispy onions + lettuce + sweet bourbon sauce. 25

LEMON CHICKEN

organic chicken breast + mushrooms + white wine lemon sauce + sauteed spinach. 25

FILET MIGNON

8oz filet mignon + over pave potato + broccoli + cabernet wine reduction. 42



PIZZA

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.

PROSCIUTTO

fresh mozzarella + shaved parmesan + tomato sauce + wild arugula + e.v.o.o. 19

FENNEL SAUSAGE

fresh mozzarella + roasted cherry tomato + fresh basil. 18

SHORT RIB PIZZA

fresh mozzarella + scallions + red bell pepper. 19

FARMER'S

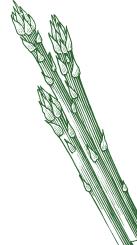
fresh mozzarella + tomato sauce + natural ham + artichokes heart + mushroom + olive. 18

VEGGIE

fresh mozzarella + roasted eggplant + seasonal zucchini + bell pepper + portobello mushroom + roasted tomato + fresh basil. 16 VEG

MARGHERITA

fresh mozzarella + tomato sauce + fresh basil. 15 VEG



SIDES

HOUSE FRIES | 8

MASHED POTATO | 8

SAUTEED GARLIC SPINACH | 11

BURNT CARROTS | 11 GF

SAUTEED GARLIC BROCCOLINI | 12

ROASTED BRUSSELS SPROUTS | 12

bacon + dried fig



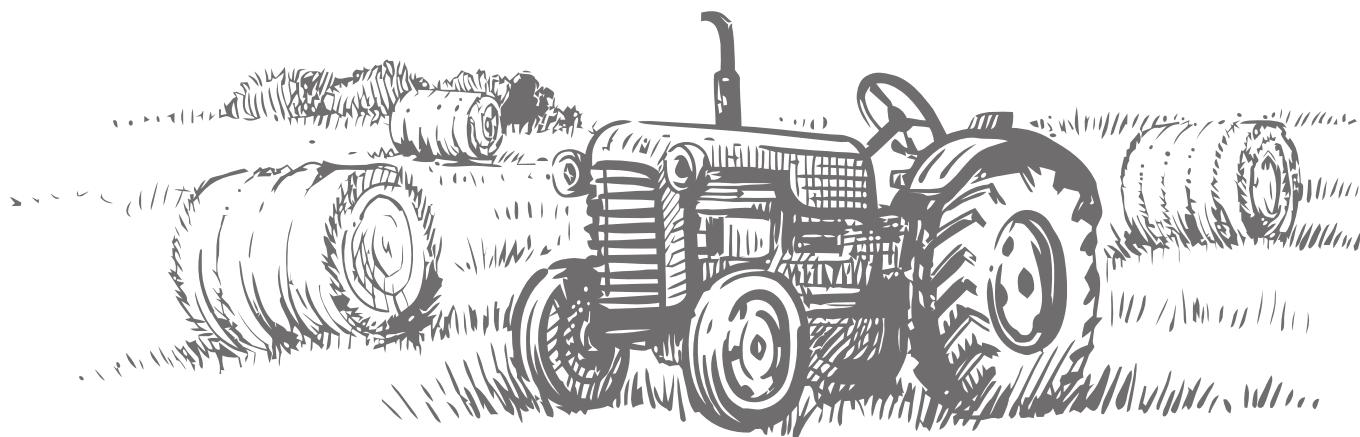
FARM - TO - FORK



Farmer's --- TABLE

ESTD. 2016

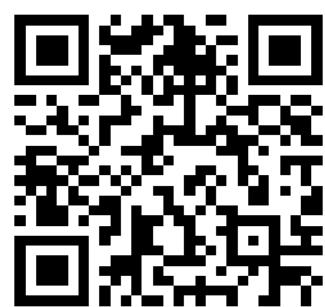
A NEIGHBORHOOD EATERY



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

LA MESA

8141 LA MESA BLVD,
LA MESA, CA 91942
(619) 724-6465

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