



DINNER

LA MESA

STARTERS

TUNA NAPOLEON 20.95

Layers of fresh ahi tuna marinated with siracha sauce + avocado + mango sauce

CARPACIO 20.95

Thin filet mignon + artichoke tapenade + shaved parmesanno + calabrian chilli + extra virgin olive oil

CHICKEN WINGS 16.95

Choice of: Buffalo or mango habanero sauce

ROASTED EGGPLANT ROLLATINI 20.95

Roasted roalled eggplant + manchego + ricotta cheese + marinated sauce

ZUCCHINI BLOSSOMS 17.95

Ricotta and spinach stuffed + mint + tomato bisque

PORK BELLY 20.95

Slow braised + confit potato and leek emulsion + jalisco sauce

CALAMARI OCTOPUS CHICHARRON 19.95

Lightly fried calamari and octopus + lime serrano remoulade + shishito peppers

AL PASTOR OCTOPUS 20.95

Leeks + confit potato + fresh herbs + tomato + smoked eggplant aioli + arugula + shishito peppers

SHAREABLES

CHARCUTERIE BOARD 28.95

Local and imported cheese and cured meats

CONFIT BRUSCHETTA 15.95

Confit heirloom cherry tomato + garlic + pecorino cheese

MEZCAL AGUACHILE VERDE 20.95

Aguachile Jalisco style

PEAR BRUSCHETTA 15.95

Herb ricotta + caramelized onion + hot honey + pepita dukkuh + friséé

SAMPLER (4 PEOUPLE) 45.95

Calmari + chicken wings + eggplant

BUFFALO MEATBALLS 18.95

Red onion + tomato + fresh arrabiata sauce + crostini

SALADS

Add Chicken +6 | shrimp +9 | steak +12 | fish +14

FARMER'S SALADS 11.95

Wild arugula + candied walnut + feta + local seasonal fuit + pomegranate vinaigrette **GF V**

BURNT CARROT SALAD 14.95

Local avocado + pickled onion + cilantro + goat cheese +citrus thyme vinaigrette **GF V**

LITTLE GEM 15.95

Green goddess dressing + cotija cheese + avocado + candied pistachio + grilled corn + watermelon radish

BLACK GARLIC CAESAR 13.95

Romaine heart + black garlic + caesar dressing + pecorino + fried anchovies + bread crumbs

GREEK QUINOA SALAD 13.95

Tomato + cucumber + goat cheese + arugula + red pickled onion + avocado + cilantro lime vinaigrette **GF V**

SMOKED BEET 15.95

Smoked beet + smoked honey + goat cheese + blackberries + shaved fennel + arugula + candied walnuts + orange

PASTAS

Gluten-free pasta available +2

LOBSTER RAVIOLI 29.95

Safron asparagus cream sauce

FUSILONE 26.95

Fennel sausage + heirloom tomato + touch of cream + arugula + herbs + goat cheese

BUCATINI CARBONARA 26.95

Pancetta + onion + cream + egg yolk + parmesan

PAPARDELLE RAGU 26.95

Grandma style meat sauce

ASIAGO STUFFED GNOCCHI 28.95

Sausage + portobello mushroom + truffle cream sauce

PISTACHIO CAVATELLI 27.95

Pistachio + pesto cream sauce + tiger shrimp + sundried tomato

BLACK & WHITE 29.95

Black and white fresh linguini + clams + mussels + calamari + shrimp + roasted tomato + white wine sauce + fresh herbs

FETTUCINI SALMON 27.95

Roasted bell pepper + roasted tomato + tapatio + tequila lime cream sauce

MAIN COURSE

SEA BASS 34.95

Lemon + capper butter sauce + red beets mashed potatoes + broccolini

BOUILLABAISSSE 38.95

Calamari + clams + mussels + safron tomato sauce + crostini

PORK SHANK 36.95

Slowly red wine braised + poblano mushroom risotto

SALMON 32.95

Spinach rissotto + sautee burnt carrots + rosemary emulsion

SHORT RIB 38.95

Slow braised + mascarpone + soft polenta + roasted baby carrots + broccolini + aju

BISON BURGUER 25.95

8 oz buffalo patty + fontina cheese + candied bacon + crispy onions + lettuce + sweet bourbon sauce + served with parsley fries

PORTOBELLO RISOTTO 26.95

Guanchale + portobello mushrooms + parmesan cheese + gorgonzolla **V**

CHICKEN LA PROVENCE 29.95

Portobello brandy cream sauce + herbs la provence + spinach + garlic confit mashed potatoes

FLAT IRON 34.95

Grilled asparagus + garlic confit mashed potatoes + green pepper cream sauce

CHICKEN PARM 28.95

Breast chicken + tomato sauce + mozzarella + basil fetuccini

PIZZA

Gluten-free crust available +2

FARMERS 15.95

Fresh mozzarella + tomato sauce + natural ham + artichoke heart + mushroom + olive

CHICKEN TINGA 15.95

Fresh mozzaella + tomato sauce +roasted chicken + shishito pepper

FENNEL SAUSAGE 15.95

Fresh mozzarella + roasted cherry tomato + fresh basil

PORTOBELLO 16.95

Fresh mozzarella + truffle pureé + arugula + brie cheese

RATATOUILLE 16.95

Fresh mozzarella + roasted seasonal vegetables + goat cheese

PROSCIUTTO 20.95

Fresh mozzarella + tomato sauce + arugula + 18 month cured prosciutto + shaved parmesan

SPINACH RICOTTA 17.95

Fresh mozzarella + fresh spinach + fresh ricotta cheese + garlic confit + shaved parmesan

MARGHERITA PIZZA 14.95

Fresh mozzarella + tomato sauce + fresh basil **VEG**

MEAT LOVERS 18.95

Fresh mozzarella tomato sauce + fennel sausage + pepperoni + ham + bacon

SIDES

PARSLEY PARMESAN FRIES | 8

ROASTED GARLIC BROCCOLINI | 12

GARLIC CONFIT MASHED POTATOES | 8

BURNT CARROTS | 10

LEEKS AND HERBS POTATOES | 9

CRISPY BRUSSELS SPROUTS | 10

Tossed in parmesan lemon caper sauce

BREAD

ARTISIAN BREAD | GALIC CIABATTA | FOCACCIA | 5

Served with infused butter



SOFT DRINK

COKE, SPRITE, DIET 4	PANNA WATER 7
ICED TEA 4	SAN PELLEGRINO 7
LEMONADE 4	KOMBUCHA 7

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 product.

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 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 fell 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.

RANCHO DEL SOL (JAMAL)-CITRUS

Rancho 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 espresso machine vapore, coffee roasting, and italian motorcycles, they provide an educational arena to teach and guide the burgeoning market, in a 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.

BREAD & CIE (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-feed 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 vanues 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
- HOLIDAYS PARTIES
- GUEST SPEAKER EVENTS
- BUSINESS LUNCHEON / DINNER
- COCKTAIL RECEPTIONS
- AWARD CELEBRATIONS
- CLIENT APPRECIATION EVENTS



SCAN TO REQUEST
AVAILABILITY

