

DINNER

CHULA VISTA

STARTERS

TUNA NAPOLEON 19.95

Layers of fresh ahi tuna marinated in sriracha sauce + avocado + mango sauce

CARPACIO 19.95

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

CEVICHE OF THE DAY 19.95

Please ask your server

ROASTED EGGPLANT ROLLATINI 18.95

Roasted rolled eggplant + manchego + ricotta cheese + marinara sauce **VEG**

ZUCCHINI BLOSSOMS 17.95

Ricotta and spinach stuffed + mint + tomato bisque **VEG**

CHICKEN WINGS 16.95

Choice of: Buffalo or mango habanero sauce

PORK BELLY 18.95

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 19.95

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

SHAREABLES

CHARCUTERIE BOARD 25.95

Local and imported cheese and cured meats

PEAR BRUSCHETTA 13.95

Herb ricotta + caramelized onion + hot honey + pepita dukkuh + friseé **V**

CONFIT BRUSCHETTA 13.95

Confit heirloom cherry tomato + garlic + pecorino cheese **VEG**

SAMPLER (4 PEOPLE) 45.95

Calamari + eggplant + chicken wings (Choice of: Buffalo or mango habanero sauce)

MEZCAL AGUACHILE VERDE 19.95

Aguachile Jalisco style

BUFFALO MEATBALLS 17.95

Red onion + tomato + fresh arrabiata sauce + crostini

FARMER'S SALADS 11.95

Wild arugula + candied walnut + feta + local seasonal fruit + pomegranate vinaigrette **GF VEG**

BLACK GARLIC CAESAR 12.95

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

SALADS

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

BURNET CARROT SALAD 14.95

Local avocado + red onion + cilantro + feta + citrus thyme vinaigrette **GF VEG**

GREEK QUINOA SALAD 13.95

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

LITTLE GEM 14.95

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

SMOKED BEET 14.95

Arugula + orange supremes + lavender goat cheese + pistachios + blackberries **VEG GF**

PASTAS

Gluten-free pasta available +\$2

FUSILLONE 24.95

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

PAPPARDELLE ALFREDO 20.95

Add chicken +\$6 | shrimp +\$9
 Garlic cream sauce + parmesano

LASAGNA 24.95

Classic meat lasagne

LOBSTER RAVIOLI 28.95

Saffron asparagus cream sauce

PACHERI 25.95

Meatballs + italian sausage slowly + baby pork ribs cooked in a wine tomato sauce

PISTACHIO CAVATELLI 27.95

Pistachio + pesto cream sauce + shrimp + sun dried tomato

BUCATINI CARBONARA 24.95

Pancetta + onion + cream + egg yolk + parmesan

ASIAGO STUFFED GNOCCHI 24.95

Add chicken +\$6 | shrimp +\$9
 Pesto cream sauce

FETTUCINI SALMON 27.95

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

MAIN COURSE

SEA BASS 29.95

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

SALMON 29.95

Spinach risotto + sautee burnt carrots + rosemary emulsion

PORK SHANK 29.95

Slowly red wine braised + mushroom risotto

SHORT RIB 36.95

Slow braised + marscapone soft polenta + roasted baby carrots + broccolini + au jus

CHICKEN PARM 28.95

Chicken breast + tomato sauce + mozzarella + fettuccini basil garlic sauce

CHICKEN LA PROVENCE 28.95

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

BISON BURGUER 20.95

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

FARMER'S CHEESE BURGUER 16.95

Served on a brioche bun + sharp cheddar + grilled onions + tomato + lettuce

FLAT IRON 29.95

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

PIZZA

Gluten-free crust available +2

FARMERS 14.95

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

CHICKEN TINGA 14.95

Fresh mozzarella + tomato sauce + roasted chicken + shishito pepper

FENNEL SAUSAGE 15.95

Fresh mozzarella + roasted cherry tomato + fresh basil

PORTOBELLO 16.95

Fresh mozzarella + truffle puree + arugula + brie cheese **VEG**

RATATOUILLE 16.95

Fresh mozzarella + roasted seasonal vegetables + goat cheese **VEG**

SPINACH RICOTTA 16.95

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

MARGHERITA PIZZA 13.95

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

BREAD

ARTISIAN BREAD | GALIC CIABATTA | FOCACCIA | 5

Served with infused butter

BURNT CARROTS | 10

LEEKS AND HERBS POTATOES | 9

CRISPY BRUSSELS SPROUTS | 10

Tossed in parmesan lemon caper sauce



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.

CHARLIE 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-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 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**
- **HOLIDAYS PARTIES**
- **GUEST SPEAKER EVENTS**
- **BUSINESS LUNCHEON / DINNER**
- **COCKTAIL RECEPTIONS**
- **AWARD CELEBRATIONS**
- **CLIENT APPRECIATION EVENTS**



**SCAN TO REQUEST
AVAILABILITY**

