

BRUNCH MENU

CHULA VISTA

OMELETS

All omelets served with house potatoes or organic fried black beans + choice of bread: english muffin, ciabatta, wheat, sourdough, or focaccia.
GF Bread +2 | Sub fruit +4 | Sub truffle arugula parmesan potatoes +4.

VEGGIE OMELETTE 15.95

Spinach + organic cherry tomato + yellow squash + zucchini + crimini mushroom + fresh mozzarella **VEG GF**

DENVER OMELETTE 15.95

Bell pepper + red onion + ham + cheddar cheese

CHILE RELLENO OMELETTE 17.95

Shrimp + poblano + queso fresco + roasted corn + chipotle oaxaca cream **GF**

CARNITAS OMELETTE 16.95

Oaxaca chipotle cream + mozzarella + tomato + onions + cilantro

CALI OMELETTE 16.95

Avocado + bacon + cheddar cheese + mushrooms **GF**

FENNEL SAUSAGE OMELETTE 16.95

Fresno chilli bell pepper + onions + mozzarella **GF**

BENEDICTS

All benedicts served with house potatoes or refried black beans
Sub fruit +4.

Sub truffle arugula parmesan potatoes +4

CLASSIC 14.95

Canadian bacon + hollandaise sauce

SHORT RIB BENEDICT 18.95

Mascarpone soft polenta + fresh hollandaise sauce

CHORIZO BENEDICT SOPES 17.95

Spanish chorizo + diced tomato + bell peppers + onions + poblano sauce

CARNITA BENEDICT 16.95

Oxacan chipotle sauce + pico de gallo + micro cilantro

SHAREABLES

HOUSE MADE GRANOLA 10.95

With fresh fruit + milk or fresh strawberry + yogurt **VEG GF**

SEASONAL FRESH FRUIT PLATE 11.95

VEG GF

SWEET THOUGHTS BOARD 27.95

Combination of french toast, blue berry pancake and oreo cookie cream waffle

ACAI BOWL 12.95

Fresh Fruit + granola + shaved coconut

CHILAQUILES

Add Chicken \$6.00 Or Steak \$10.00

RED CHILAQUILES 16.95

3 Eggs Any Style + Fried Corn Tortilla + Homemade Guajillo and Chile Morita Sauce + Sour Cream + Queso Fresco + Micro Cilantro + Red Onion + Watermelon Radish

GREEN CHILAQUILES 16.95

3 Eggs Any Style + Fried Corn Tortilla + Homemade Tomatillo Epazote Sauce + Sour Cream + Queso Fresco + Micro Cilantro + Red Onion + Watermelon Radish

MOLE CHILAQUILES 16.95

3 Eggs Any Style + Fried Corn Tortilla + Mole Oaxaqueño + Sour Cream + Fried Plantain Queso Fresco + Pickled Onions + Micro Cilantro + Watermelon Radish

POBLANO CHILAQUILES 16.95

3 Eggs Any Style + Fried Corn Tortilla + Homemade Chile Poblano Sauce + Sour Cream + Queso Fresco + Micro Cilantro + Red Onion + Watermelon Radish

EGG DISHES

AMERICAN 15.95

3 Eggs any style + bacon or andouille sausage + house potatoes + toast **GF**

EGG SANDWICH 16.95

Man candy bacon + local avocado + fresh mozzarella + sourdough + spinach + house potatoes

JAMBALAYA 18.95

3 Eggs any style + andouille sausage + shrimp + spanish rice + scallion + bell peppers + onion **GF**

DIVORCIADOS 18.95

2 crispy tostada + Beans + pork belly + green and red chile sauce + sour cream + pico de gallo + two eggs any style + queso fresco

FARMER'S BURRITO 19.95

Scrambled eggs + bacon + onions + mozzarella + poblano chilli + avocado

ARRACHERA STEAK 21.95

3 Eggs any style + molcajete salsa + house potatoes

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 14.95

Add strawberries & cream +4 **VEG**

OREO WAFFLE 16.95

Oreo cream sweet sauce + strawberry + blueberries **VEG**

STRAWBERRY BANANA NUTELLA WAFFLE 17.95 **VEG**

BERRIES FRENCH TOAST 17.50

Vanilla ice cream + strawberry + blackberries **VEG**

BANANA FOSTER FRENCH TOAST 15.95

Banana + brown sugar + rum + whipped cream **VEG**

CHURRO FRENCH TOAST 15.95

Brown sugar + cinnamon + whiped cream + churro sticks + caramel sauce

SIDES

MAN CANDY BACON 8

Paprika + brown sugar

BACON 6

FRIED BLACK BEANS 5

TRUFFLE ARUGULA PARMESAN POTATOES 8 **VEG**

HOUSE POTATOES 6 **VEG**

HOUSEMADE FRIES 6.50 **VEG**

ANDOUILLE SAUSAGE 7

SIDE AVOCADO 3.50 **VEG**

SIDE TOMATO 2 **V**

CHILES TORIADOS 3.50 **V**

PIZZA

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.

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 14.95

Fresh mozzarella + roasted cherry tomato + fresh basil

CHIPOTLE CARNITAS PIZZA 15.95

Fresh tomato sauce + fresh mozzarella + carnitas + pico de gallos + chipotle sauce

PORTOBELLO 15.95

Fresh mozzarella + truffle pureé + arugula + brie cheese

RATATOUILLE 15.95

Fresh mozzarella + roasted seasonal vegetables + goat cheese

PROSCIUTTO 19.95

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

SPINACH RICOTTA 16.95

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

MARGHERITA PIZZA 15.95

Fresh mozzarella + tomato sauce + fresh basil VEG

MEAT LOVERS 19.95

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

SALADS

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

GREEK QUINOA SALAD 13.95

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

BLACK GARLIC CAESAR 12.95

Romaine + heart shaved pecorino + black garlic caesar dressing + fried anchoives + breadcrumbs

BURNT CARROTS SALAD 14.95

Avocado + pickled onion + cilantro + goat cheese + citrus vinaigrette

PECAN CRUSTED CHICKEN 16.95

Mixed organic greens + pear + gorgonzola + balsamic vinaigrette VEG GF

SMOKED BEET 14.95

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

FARMER'S SALAD 12.95

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

SANDWICHES & MORE

All sandwiches served with housemade fries or mixed organic greens salad.

Sub soup of the day +4

Sub Fruit +4

TURKEY SANDWICH 16.50

Tomato + avocado + fresh mozzarella + rustic sourdough + bell peppers

PECAN CRUSTED CHICKEN 17.95

Tomato + arugula + gorgonzola + bacon + local avocado + garlic aioli + brioche bun

BURGER 16.95

100% Angus beef + bacon + cheddar cheese + arugula + fried egg + brioche bun

STEAK SANDWICH 17.95

Ranchera steak + mozzarella cheese + avocado + tomato + onion

HOT DRINKS

ORGANIC COFFEE 4.50

HOT TEA 4

HOT CHOCOLATE 4.50

MEXICAN MOCHA 4.95

CAPPUCCINO 5

CHAI LATTE 5.50

LATTE 4

ESPRESSO | 3 SGL | 5 DBL

SOFT DRINKS

COKE + SPRITE + DIET 4

ICED TEA 4

LEMONADE 4

PANNA WATER 7

SAN PELLEGRINO 7

KOMBUCHA 7

JUICES

5 SML | 7 LRG

Orange Juice + Apple + Pineapple + Grapefruit

MERCHANDISE

BLACK MUG 8

SHIRTS 20

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

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

BREADS & CIE (San Diego) - Breads

EBEN-HAEZER POULTRY RANCH (Ramona) - Eggs

LA MESA

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

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.