

BRUNCH MENU

Chula Vista

EGG DISHES

AMERICAN 16.95

3 eggs any style + bacon or andouille sausage + house potatoes + toast

EGG SANDWICH 17.95

Man candy bacon + local avocado + mozzarella cheese + sourdough + house potatoes

ARRACHERA STEAK 21.95

3 eggs any style + molcajete salsa + house potatoes

DIVORCIADOS 18.95

2 crispy tortillas + refried black beans + pork belly + green and red chile sauce + sour cream + pico de gallo + two eggs any style + queso fresco

CHORIZO BURRITO 19.95

House potatoes + scrambled eggs + chorizo + grilled onions + mozzarella cheese + avocado + molcajete salsa

AVOCADO TOAST 16.95

Multigrain bread + local avocado + frisée + 2 eggs any style + house potatoes VEG

BURRITO BOWL 18.95

Refried black beans + mexican rice + house potatoes + avocado + scrambled eggs + molcajete salsa

JAMBALAYA 18.95

3 eggs any style + andouille sausage + shrimp + spanish rice + bell peppers + onions GF

BENEDICTS

All benedicts served with house potatoes or refried black beans
Sub fruit +5.

Sub truffle arugula parmesan potatoes +5

CLASSIC 15.95

English muffin + canadian bacon + hollandaise sauce

TIJUANA BIRRIA BENEDICT 19.95

Mascarpone soft polenta + hollandaise sauce GF

CHORIZO BENEDICT 18.95

Corn sope + spanish chorizo + diced tomatoes + bell peppers + onions + poblano sauce

CARNITAS BENEDICT 17.95

English muffin + oaxacan chipotle sauce + pico de gallo + micro cilantro

SHAREABLES

HOUSE MADE GRANOLA 11.95

With fresh fruit + milk or yogurt VEG GF

SEASONAL FRESH FRUIT PLATE 11.95

VEG GF

SWEET THOUGHTS BOARD 27.95

Combination of french toast, blueberry pancakes and oreo cookie cream waffle

ACAI BOWL 13.95

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

OMELETS

All omelets served with house potatoes or organic refried black beans + choice of bread: english muffin, ciabatta, wheat, sourdough, or focaccia.
GF Bread +2 | Sub fruit +5 | Sub truffle arugula parmesan potatoes +6.

VEGGIE OMELETTE 16.95

Spinach + organic cherry tomatoes + yellow squash + zucchini + cremini mushroom + mozzarella cheese VEG

CHILE VERDE OMELETTE 17.95

Pork belly marinated in salsa verde + mozzarella cheese + queso fresco

CHILE RELLENO OMELETTE 18.95

Shrimp + poblano pepper + queso fresco + roasted corn + chipotle oaxaca cream

CARNITAS OMELETTE 16.95

Oaxaca chipotle cream + mozzarella cheese + pico de gallo

CALI OMELETTE 16.95

Avocado + bacon + cheddar cheese + mushrooms

TIJUANA BIRRIA OMELETTE 16.95

Tijuana style birria + mozzarella cheese + onions + cilantro + poblano cream sauce

FRENCH TOAST, PANCAKES & WAFFLES

GF pancakes available +2 | Cinnamon raisin GF french toast available for +1.

BLUEBERRY PANCAKES 14.95

3 pancakes + fresh blackberry sauce + whipped cream VEG

NUTELLA PANCAKES 14.95

3 pancakes + nutella + strawberries + blackberries + bananas + whipped cream VEG

PIÑA COLADA PANCAKES 14.95

3 pancakes + pineapple + blackberries + strawberries + piña colada sauce VEG

CHICKEN WAFFLE 18.95

Crispy chicken breast + 2 eggs any style + maple syrup

OREO WAFFLE 16.95

Strawberries + blueberries + oreo cream + chocolate sauce VEG

TRIPLE BERRY WAFFLE 18.95

Fresh raspberry sauce + vanilla ice cream + strawberries + blackberries + raspberries + gold flakes + waffle cone VEG

BANANAS FOSTER FRENCH TOAST 15.95

Bananas + brown sugar + rum + whipped cream VEG

DULCE DE LECHE FRENCH TOAST 17.95

Vanilla ice cream + strawberries + blackberries + banana + gold flakes + waffle cone VEG

BRIOCHE FRENCH TOAST 15.95

Add strawberries & cream +4 VEG

SIDES

MAN CANDY BACON 8

Paprika + brown sugar

BACON 6**REFRIED BLACK BEANS 6****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 VEG****CHILES TOREADOS 3.50 VEG**

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.

PORTOBELLO 16.95 VEG

Fresh mozzarella + truffle pureé + arugula + brie cheese

FENNEL SAUSAGE 15.95

Fresh mozzarella + roasted cherry tomatoes + fresh basil

CHIPOTLE CARNITAS PIZZA 16.95

Fresh tomato sauce + fresh mozzarella + carnitas + pico de gallo + chipotle sauce + micro cilantro

FARMERS 16.95

Fresh mozzarella + tomato sauce + natural ham + artichoke hearts + mushroom + olives

RATATOUILLE 15.95 VEG

Fresh mozzarella + roasted seasonal vegetables + goat cheese

PROSCIUTTO BURRATA 19.95

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

BIRRIA PIZZA 19.95

Tijuana style birria + fresh mozzarella + micro cilantro + caramelized onions + poblano cream sauce

VEG

SPINACH RICOTTA 16.95

Fresh mozzarella + fresh spinach + fresh ricotta + 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

CHICKEN PESTO 19.95

Pesto sauce + fresh mozzarella cheese + roasted chicken + broccolini

SALADS

Add Chicken +8 | shrimp +10 | steak +12 | fish +14

GREEK QUINOA 14.95

Organic cherry tomatoes + cucumbers + goat cheese + arugula + red pickled onions avocado + cilantro lime vinaigrette VEG GF

BLACK GARLIC CAESAR 13.95

Romaine hearts + shaved pecorino + black garlic caesar dressing + bread crumbs VEG

LITTLE GEM 14.95

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

PECAN CRUSTED CHICKEN 17.95

Mixed organic greens + pear + gorgonzola cheese + balsamic vinaigrette + caramelized walnuts

SMOKED BEET 15.95

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

FARMER'S 14.95

Wild arugula + candied walnuts + feta cheese + local seasonal fruit + pomegranate vinaigrette VEG GF

SANDWICHES & MORE

All sandwiches served with housemade fries or mixed organic greens salad. Sub soup of the day + 7 Sub Fruit +5

TURKEY SANDWICH 17.50

Tomatoes + avocado + fresh mozzarella + rustic sourdough

PECAN CRUSTED CHICKEN 18.95

Tomatoes + arugula + mozzarella cheese + bacon + local avocado garlic aioli + brioche bun

STEAK SANDWICH 17.95

Arrachera steak + mozzarella cheese + avocado + tomatoes + onions

BREAKFAST BURGER 16.95

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

SPICY SALMON BURGER 17.95

Jalapeño slaw + avocado + orange aioli

HOT DRINKS

ORGANIC COFFEE 5

HOT TEA

HOT CHOCOLATE 5

MEXICAN MOCHA 5.95

CAPPUCCINO 6

CHAI LATTE 5.95

LATTE 5

ESPRESSO | 3 SGL | 5 DBL

SOFT DRINKS

COKE | DIET | SPRITE 4

ICED TEA 4

LEMONADE 4

STILL WATER 7

SPARKLING WATER 7

KOMBUCHA 7

JUICES

5 SML | 7 LRG

Orange Juice + Apple +

Pineapple + Grapefruit

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

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.

A 4% credit card surcharge is applied to all credit card sales.