

BRUNCH

LA MESA

OMELETTE

All omelettes 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 +4.

VEGGIE OMELETTE 16.95
 Spinach + organic cherry tomatoes + yellow squash + zucchini + cremini mushrooms + mozzarella cheese **VEG**

CHILE RELLENO OMELETTE 18.95
 Homemade chile relleno + salsa ranchera + queso fresco **VEG**

FARMER'S OMELETTE 19.95
 Shrimp + poblano pepper + queso fresco + roasted corn + chipotle Oaxaca cream **VEG GF**

PULLED PORK OMELETTE 16.95
 Oaxaca chipotle cream + mozzarella cheese + pico de gallo

CALI OMELETTE 16.95
 Avocado + bacon + cheddar cheese + mushrooms

STEAK OMELETTE 19.95
 Arrachera steak + poblano peppers + corn + Oaxaca cheese + Oaxaca sour cream

TIJUANA BIRRIA OMELETTE 17.95
 Tijuana style birria + mozzarella cheese + onions + cilantro + poblano cream sauce

SALADS

Add Grilled chicken +8 | Shrimp +10 | Steak +12 | Fish +14 | Pecan chicken +9

GREEK QUINOA 14.95
 Organic cherry tomatoes + cucumbers + goat cheese + arugula + red pickled onions + avocado + cilantro lime vinaigrette **VEG GF**

SIGNATURE CAESAR 13.95
 Romaine lettuce + Caesar dressing + croutons **VEG**

CAPRESE 13.95
 Organic heirloom tomato + fresh mozzarella + shaved truffle + pistachio pesto

SMOKED BEET 15.95
 Arugula + oranges supremes + lavender goat cheese + pistachios + blackberries **VEG GF**

PECAN CRUSTED CHICKEN 18.95
 Mixed organic greens + pear + gorgonzola cheese + balsamic vinaigrette + caramelized walnuts

FARMER'S SALAD 14.95
 Wild arugula + candied walnuts + feta cheese + local seasonal fruit + pomegranate vinaigrette **VEG GF**

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

DIVORCIADOS 19.95
 2 crispy tortillas + refried black beans + pork belly + green and red chile sauce + sour cream + pico de gallo + two eggs any style + queso fresco

BREAKFAST BURRITO 18.95
 Scrambled eggs + bacon + mozzarella + avocado + molcajete salsa + house potatoes

STEAK & EGGS 21.95
 3 eggs any style + molcajete salsa + house potatoes

VEGAN BREAKFAST TACOS 20.95
 2 corn tortillas + soy chorizo + vegan eggs scrambled + vegan cheese + avocado **VEGAN**

VEGAN BOWL 18.95
 Soy chorizo + potatoes + sauteed veggies + vegan eggs scrambled + avocado **VEGAN**

AVOCADO TOAST 16.95
 Multigrain bread + local avocado + tomato medley + feta cheese + 2 eggs any style + chimichurri + baby radish + house potatoes **VEG**

CHILAQUILES

Add Chicken \$6.00 | Steak \$10.00 | Carnitas \$6 | Birria \$7

RED CHILAQUILES 16.95
 3 eggs any style + fried corn tortillas + homemade guajillo chile sauce + sour cream + queso fresco + micro cilantro + red onion + watermelon radish **VEG GF**

MOLE CHILAQUILES 17.95
 3 eggs any style + fried corn tortillas + mole Oaxaqueño + sour cream + queso fresco + micro cilantro + watermelon radish **VEG GF**

POBLANO CHILAQUILES 17.95
 3 eggs any style + fried corn tortillas + homemade chile poblano sauce + sour cream + queso fresco + micro cilantro + red onion + watermelon radish **VEG GF**



BENEDICTS

All benedicts served with house potatoes or refried black beans.
 Sub fruit +5. | Sub truffle arugula parmesan potatoes +4

CLASSIC 15.95
 English muffin + Canadian bacon + Hollandaise sauce

TIJUANA BIRRIA BENEDICT 19.95
 Beef birria + raja cheese tamal + poblano cream sauce **GF**

PULLED PORK BENEDICT 17.95
 Pork carnitas + corn sope + Oaxacan chipotle sauce + pico de gallo + micro cilantro **GF**

SMOKED SALMON BENEDICT 19.95
 Smoked salmon + arugula + tomato + fresh cream + tobiko caviar + english muffin

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 **VEG**

ACAI BOWL 13.95
 Mix berries + banana + granola + shaved coconut **VEG**

PIZZA

Available after 11AM | GF crust available +2.

PORTOBELLO 16.95
 Fresh mozzarella + truffle puree + arugula + brie cheese **VEG**

FENNEL SAUSAGE 15.95
 Fresh mozzarella + roasted cherry tomatoes + fresh basil

CHICKEN PESTO 19.95
 Pesto sauce + fresh mozzarella cheese + roasted chicken + brocolini + sun dried tomato

FARMER'S 16.95
 Fresh mozzarella + tomato sauce + natural ham + artichoke hearts + mushrooms + 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

SANDWICHES & MORE

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

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 + rustic sourdough

BREAKFAST BURGER 16.95
 100% Angus beef + bacon + cheddar cheese + arugula + fried egg + brioche bun

TURKEY SANDWICH 17.50
 Tomatoes + avocado + fresh mozzarella + rustic sourdough

SPINACH RICOTTA 16.95
 Fresh mozzarella + fresh spinach + fresh ricotta + garlic confit + shaved parmesan **VEG**

MARGHERITA PIZZA 15.95
 Fresh mozzarella + tomato sauce + fresh basil **VEG**

MEAT LOVERS 19.95
 Fresh mozzarella + tomato sauce + fennel sausage + pepperoni + ham bacon

FRENCH TOAST, PANCAKES & WAFFLES

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

CHICKEN WAFFLE 19.95
 Crispy chicken breast + 2 eggs any style

OREO WAFFLE 17.95
 Strawberries + blueberries + oreo cream + chocolate sauce **VEG**

BANANAS FOSTER FRENCH TOAST 16.95
 Bananas + brown sugar + rum + whipped cream **VEG**

DULCE DE LECHE FRENCH TOAST 18.95
 Vanilla ice cream + strawberries + blackberries + banana + dulce de leche + waffle cone **VEG**

BLUEBERRY PANCAKES 15.95
 3 pancakes + fresh blackberry sauce + whipped cream **VEG**

NUTELLA PANCAKES 15.95
 3 pancakes + nutella + strawberries + blackberries + bananas + whipped cream **VEG**

BRIOCHE FRENCH TOAST 15.95
 Add strawberries & cream +\$4 **VEG**

SIDES

BACON 6
MAN CANDY BACON 8
 Paprika + brown sugar
REFRIED BLACK BEANS 6 **VEG**

TRUFFLE ARUGULA PARMESAN POTATOES 8 **VEG**
HOUSE POTATOES 6 **VEG**
HOUSE-MADE FRIES 6.50 **VEG**
ANDOUILLE SAUSAGE 7

SIDE AVOCADO 3.50 **VEG**
SIDE TOMATO 2 **VEG**
CHILES TORNADOS 3.50 **VEG**



HOT DRINKS

ORGANIC COFFEE 5
 HOT TEA 6
 HOT CHOCOLATE 5
 MEXICAN MOCHA 6
 CAPPUCINO 6
 CHAI LATTE 6
 LATTE 6
 ESPRESSO | 3 SGL | 5 DBL

SOFT DRINK

COKE | DIET | SPRITE 5
 ICED TEA 5
 LEMONADE 5
 STILL WATER 7
 SPARKLING WATER 7
 KOMBUCHA 7

JUICES

5 SMALL | 7 LARGE
 ORANGE
 APPLE
 PINEAPPLE
 GRAPEFRUIT

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".

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.

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**

