

# DINNER

## LA MESA

### STARTERS

**HOMEMADE MEATBALLS 19.95**  
 Fresh tomato sauce + cauliflower puree + shaved pecorino romano

**ZUCCHINI BLOSSOMS 17.95**  
 Ricotta and spinach stuffed + San Marzano tomato sauce **VEG**

**PORK BELLY 20.95**  
 Crispy pork belly + brussels sprouts + avocado emulsion + molcajete salsa

**FRIED CALAMARI 19.95**  
 Fried calamari + lime serrano remoulade

**CHARCUTERIE BOARD 28.95**  
 Local and imported cheeses + cured meats

**CHICKEN WINGS 16.95**  
 Choice of: buffalo or BBQ habanero sauce

**PROSCIUTTO BRUSCHETTA 15.95**  
 Toasted artisanal bread + prosciutto di parma + stracciatella + tomato jam + evoo

**ARTICHOKE 15.95**  
 Grilled organic artichoke + lemon butter sauce + focaccia bread **VEG**

**CHARCOAL OCTOPUS 20.95**  
 Saffron cauliflower puree + caramelized leeks + chimichurri sauce

**TRADITIONAL BRUSCHETTA 15.95**  
 Tomato + basil + parmigiano reggiano **VEG**

### SALADS

Add Chicken +8 | shrimp +10 | steak +14 | salmon +14

**FARMER'S SALAD 15.95**  
 Wild arugula + candied walnuts + feta cheese + local seasonal fruit + pomegranate vinaigrette **VEG GF**

**CAESAR 14.95**  
 Signature Caesar salad **VEG GF**

**CAPRESE 15.95**  
 Organic heirloom tomatoes + pistachio pesto + fresh burrata + shaved summer truffle + fresh basil + evoo **VEG GF**

**GREEK QUINOA 16.95**  
 Tomatoes + cucumbers + goat cheese + arugula + red pickled onions + avocado + cilantro lime vinaigrette **VEG GF**

**SMOKED BEET 16.95**  
 Arugula + orange supremes + lavender goat cheese + pistachios + blackberries **VEG GF**

### CHEF'S PICKS

**PORTERHOUSE MP**  
 24 days dried aged 32 oz porterhouse + two sides + two sauces Served on lavastone. (Served for two people) **GF**

**SEA BASS OF THE DAY 34.95**  
 Beet mashed potatoes + sautéed broccolini + lemon caper beurre blanc sauce **GF**

**FARMER'S CIOPPINO 39.95**  
 Calamari + clams + mussels + assorted fresh fish + shrimp + tomato sauce + crostini + over black squid linguine

**CALZOPIZZA 23.95**  
 "Half pizza, half calzone" choose two of our signature pizzas for a perfectly balanced fusion in every bite.

### PASTAS

Gluten-free pasta available +3

**CHICKEN RAVIOLI 27.95**  
 Homemade ravioli + organic cherry tomatoes + garlic basil white wine sauce + stracciatella

**PAPPARDELLE 26.95**  
 Homemade pasta + slowly braised beef cheek ragu + parmigiano reggiano

**PISTACHIO CASARECCE 27.95**  
 Homemade pasta + pistachios + pesto cream sauce + tiger shrimp + sun-dried tomatoes

**RIGATONI 26.95**  
 Chicken + mushrooms + peas + vodka pink sauce

**PACCHERI RAGU 26.95**  
 Homemade pasta + Grandma style meat sauce

**SPAGHETTI CARBONARA 26.95**  
 Crispy guanciale + egg yolk + touch of cream + pecorino cheese

**RICOTTA STUFFED GNOCCHI 27.95**  
 Homemade gnocchi + black pepper + pecorino romano cheese + truffle cream

**FETTUCCINE SALMON 27.95**  
 Homemade pasta + roasted bell peppers + roasted tomatoes + serrano pepper + tapatio + tequila lime tomato cream sauce

### MAIN COURSE

**SHORT RIB 38.95 GF**  
 Slow braised + sautéed garlic broccolini + aju + garlic confit mashed potatoes

**PORK SHANK 36.95**  
 Mustard braised pork + pickled golden berry relish + garlic mashed potatoes + garlic spinach + pork jus

**SALMON 32.95**  
 Blackened pan seared + butternut squash risotto + whole grain mustard chardonnay beurre blanc sauce

**FARMER'S BURGER 25.95**  
 8 oz angus beef + tomato + red onions + red leaf lettuce + fontina cheese + secret sauce + brioche bun + grilled jalapeño + seasoned fries

**BONE MARROW RISOTTO 29.95**  
 Bone marrow + portobello mushroom + parmesan & mozzarella cheese + diced NY steak **GF**

**CHICKEN PORTOBELLO 29.95**  
 Portobello mushroom + broccolini + garlic confit mashed potatoes + wine cream sauce

**CHICKEN PARM 28.95**  
 Chicken breast + fresh tomato sauce + mozzarella cheese + fettuccine

**BURNT END MAC 'N CHEESE 24.95**  
 Goopy mac'n cheese + fresh jalapeño + topped with burnt ends or topped with brisket

### PIZZA

Gluten-free crust available +3

**FARMER'S PIZZA 18.95**  
 Fresh mozzarella + tomato sauce + natural ham + artichoke hearts + mushrooms + olives

**FENNEL SAUSAGE 17.95**  
 Fresh mozzarella + roasted cherry tomatoes + fresh basil

**PORTOBELLO 18.95**  
 Fresh mozzarella + truffle puree + arugula + brie cheese **VEG**

**RATATOUILLE 16.95**  
 Fresh mozzarella + roasted seasonal vegetables + goat cheese **VEG**

**PROSCIUTTO BURRATA 20.95**  
 Fresh mozzarella + burrata + tomato sauce + arugula + 18 month cured prosciutto + shaved parmesan

**SPINACH RICOTTA 17.95**  
 Fresh mozzarella + fresh spinach + fresh ricotta cheese + garlic confit + shaved parmesan **VEG**

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

**MEAT LOVERS 18.95**  
 Fresh mozzarella + tomato sauce + fennel sausage + pepperoni + ham + bacon

**CHICKEN PESTO PIZZA 18.95**  
 Fresh mozzarella + pesto sauce + sun-dried tomatoes + broccolini + roasted chicken

### SIDES

**PARSLEY PARMESAN FRIES | 8**  
**GARLIC CONFIT MASHED POTATOES | 8**  
**GARLIC CIABATTA & FOCACCIA | 6**  
*Served with infused butter*

**CREAMED SPINACH | 13**  
*Served with focaccia bread*  
**SAUTÉED BROCCOLINI | 10**

*GF=Gluten Free VEG=Vegetarian*  
 \*A 3% CC surcharge will be added to all credit card transactions



## SOFT DRINK

**COKE, DIET COKE, SPRITE | 5**

**ICED TEA | 5**

**LEMONADE | 5**

**STILL WATER | 7**

**SPARKLING WATER | 7**

**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.*

## 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**

