



FARM TO FORK



CHULA VISTA

• BRUNCH •



OMELETS

All omelets served with house potatoes or organic charro beans and choice of bread: English muffin | ciabatta | wheat | sourdough | focaccia. GF Bread +2 | Sub fruit +5 | Sub truffle arugula parmesan potatoes +4.

VEGGIE OMELETTE | 18.95

Spinach + organic cherry tomatoes + yellow squash + zucchini + cremini mushrooms + mozzarella cheese + salsa verde **VEG**

CHILE RELLENO OMELETTE | 20.95

Homemade chile relleno + topped with fresh salsa fresca + queso fresco + Oaxacan Cream **VEG**

FARMER'S OMELETTE | 21.95

Shrimp + poblano pepper + queso fresco + roasted corn + Poblano cream sauce

SALSA VERDE PORK BELLY | 18.95

Pork belly topped with salsa verde + mozzarella + queso fresco on top

CALIFORNIA OMELETTE | 18.95

Avocado + bacon + cheddar cheese + mushrooms

JALISCO OMELETTE | 19.95

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

CHICKEN TINGA OMELETTE | 18.95

Salsa ranchera + queso fresco + Oaxacan cream + mozzarella cheese + chicken tinga

BENEDICTS

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

CLASSIC 15.95

English muffin + Canadian bacon + Hollandaise sauce

JALISCO BIRRIA BENEDICT 19.95

Guadalajara style birria + raja cheese tamal + poblano cream sauce **GF**

PORK BELLY BENEDICT 17.95

Pork belly + corn sope + poblano sauce + pico de gallo + micro cilantro **GF**

SHAREABLE

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, pancakes and Oreo cookie cream waffle **VEG**

ACAI BOWL 13.95

Banana + strawberries + blackberries + granola + shaved coconut **VEG**

FRENCH TOAST, PANCAKES & WAFFLES

CHICKEN WAFFLE 19.95

Crispy chicken breast + 2 eggs any style

OREO WAFFLE 17.95

Strawberries + blackberries + Oreo cream + chocolate sauce **VEG**

DULCE DE LECHE FRENCH TOAST 18.95

Vanilla ice cream + strawberries + blackberries + banana + dulce de leche + waffle cone **VEG**

PANCAKES 15.95

(Add strawberries & cream) +\$4 **VEG**

NUTELLA PANCAKES 15.95

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

BRIOCHE FRENCH TOAST 15.95

(Add strawberries & cream +\$4) **VEG**

CHILAQUILES

Add: Chicken Tinga +8 | Pork Belly +8 | Birria +9

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**

GREEN CHILAQUILES 17.95

3 eggs any style + fried corn tortilla + homemade tomatillo epazote sauce + sour cream + queso fresco + micro cilantro + red onion + watermelon radish

EGG DISHES

AMERICAN 16.95

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

EGG SANDWICH 17.95

Crispy bacon + local avocado + mozzarella cheese + sourdough + house potatoes

DIVORCIADOS 19.95

2 crispy tortillas + charros 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

CHICKEN TINGA ENCHILADAS 20.95

3 chicken tinga enchiladas + poblano sauce + mozzarella + Oaxacan cream + queso fresco + red onion + 2 eggs any style

VEGGIE BOWL 18.95

Soy chorizo + potatoes + sautéed veggies + (vegan or regular) scrambled eggs + avocado

AVOCADO TOAST 16.95

Multi-grain bread + local avocado + tomato medley + feta cheese + 2 eggs any style + chimichurri + baby radish + house potatoes **VEG**

SIDES

TRUFFLE ARUGULA PARMESAN POTATOES | 8 **VEG**HOUSE POTATOES | 6 **VEG**HOUSE-MADE FRIES | 6.50 **VEG**

ANDOUILLE SAUSAGE | 7

BACON | 6

ONIONS RINGS | 8

CHARRO BEANS | 6

Bacon + sausage + chorizo + tomatoes + cebolla + jalapeño **VEG**

SIDE AVOCADO | 3.50 **VEG**CHILES TOREADOS | 3.50 **VEG**

SALADS

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

ORGANIC BEET SALAD | 16.95

Roasted sweet chioggia beets + shaved fennel + wild arugula + sunflower seeds + Greek farm goat cheese + poppy seed vinaigrette

FARM TO TABLE GARDEN SALAD | 15.95

Butter lettuce + strawberries + radichio + pomegranate + candied pecan + wrapped in cucumber + farm blue cheese stone ground + mustard vinaigrette

BABY KALE | 16.95

Roasted kabocha squash + pomegranate seeds + blood orange + blue berries + candied pecan + citrus vinaigrette

CAESAR SALAD | 14.95

Sweet gem lettuce + black garlic Caesar dressing + croutons + parmigiano reggiano

SANDWICHES & MORE

All sandwiches serves :

house made fries |onions rings | mixed organic greens salad. Sub soup of the day + 7 | Sub Fruit +5

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

PIZZA

Available after 11AM | GF crust available +2.

MARGHERITA | 12.95

San Marzano tomato sauce + fresh mozzarella + basil + EVOO

CACIO E PEPE | 16.95

Truffle pecorino fondue + fresh mozzarella + black pepper + summer shaved black truffle

FARMER'S PIZZA | 17.95

San Marzano tomato sauce + fresh mozzarella + salame piccante + mushrooms + red onion + stracciatella cheese + oregano + EVOO

ROMANA | 16.95

Italian fennel sausage + roasted potatoes + roasted cherry tomatoes + fresh mozzarella + basil

PROSCIUTTO E BURRATA | 18.95

San Marzano tomato sauce + fresh mozzarella + arugula + prosciutto + burrata + parmigiano reggiano + EVOO

MAIALINO | 18.95

Mozzarella + tomato sauce + pepperoni sausage + ham + pancetta





HOT DRINKS

ORGANIC COFFEE 5
 HOT TEA 6
 HOT CHOCOLATE 5
 MEXICAN MOCHA 6 ☺
 CAPPUCINO 6
 CHAI LATTE 6

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.

SPECIALS LATTES

CLASSIC LATTE | 4.95

The original!

CARAMEL | 5.95

Smooth espresso with creamy milk and a rich caramel finish.

VANILLA | 5.95

Silky espresso and milk with a clean, sweet vanilla touch.

HAZELNUT | 5.95

Creamy espresso infused with warm, toasted hazelnut flavor.

MAZAPAN | 5.95

Espresso and milk with soft, sweet almond notes inspired by classic mazapán.

HORCHATA | 5.95

Espresso blended with cinnamon-vanilla horchata flavor for a sweet, spiced profile.

BANANA DREAM LATTE | 7.95

Creamy espresso with a smooth, naturally sweet banana twist.

MATCHAS

MATCHA LATTE | 5.95

Smooth + earthy matcha with steamed milk.

STRAWBERRY MATCHA | 6.95

Matcha layered with sweet strawberry.

BANANA MATCHA LATTE | 6.95

Creamy banana blended with matcha.

CLOUD

Choose your foam for a special touch. + \$1.50

- BANANA
- STRAWBERRY
- VANILLA
- COCONUT

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