



LA MESA

A staple in San Diego and La Mesa for over a decade, Farmer's Table has built its reputation on fresh, locally sourced ingredients and a true farm-to-table philosophy.


Rooted in quality and seasonality, our kitchen has always been guided by what's fresh, bringing thoughtful, scratch-made dishes to the table. Join us as we unveil a refined dinner experience, one that introduces a vibrant crudo bar, handcrafted pastas made from scratch, and an elevated craft cocktail program, all designed around seasonal flavors.

Each element reflects a more modern, curated approach while staying true to what defines us. While our concept has evolved, our philosophy remains unchanged, partnering with local farms to bring the best seasonal ingredients to every plate. Join us as we unveil a new era of Farmer's Table.

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.*





STARTERS

BONE MARROW BEEF TARTARE | 21.95

Crispy potato pave + capers + shallots + chives + pickled cucumber + crispy quail egg + runny yolk

BRAISED OX TAIL | 22.95

Slowly braised ox tail + served over cauliflower purée + crispy onions

WAGYU MEATBALL | 20.95

Homemade meatball + mascarpone soft white polenta + red wine tomato sauce + truffle ricotta mousse

DUCK EMPANADA | 21.95

Duck florentine empanada + cilantro cream + mole poblano

PORK BELLY | 22.95

Dried fruit glaze + parsnip purée + candied fig

CHARRED OCTOPUS | 21.95

Adobo sauce + chickpea spread + criolla sauce + charred lemon

FIG BURRATA | 19.95

Organic cherry tomatoes + green grapes + sweet peppers + pesto oil

SMOKED CHICKEN WINGS | 17.95

Tamarindo chiltepin sauce

ARTISANAL RUSTIC BREAD | 6.95

Served with fresh herbs + black garlic butter compote

CRISPY CALAMARI | 19.95

Shishito peppers + roasted garlic lime aioli + spicy tomato sauce

RAW BAR

SEASONAL OYSTERS

Half Dozen 23.95 | Dozen 44.95
Passion fruit mignonette + melon
chiltepin tomato ponzu sauce

CHERRY STONE CLAMS DIVORCIADAS | 21.95

Yuzu kosho salsa verde +
gochujang-guajillo salsa roja

DRAGON FRUIT SHRIMP AGUACHILE | 21.95

Raw shrimp + dragon fruit + serrano +
cucumber + red onion + micro cilantro +
lemon. Served with blue corn tostada

TUNA MANGO CEVICHE | 19.95

Red onion + tomatoes + cilantro + serrano
+ leche de tigre + micro cilantro.
Served on blue corn tostada

KAMPACHI CRUDO | 21.95

yuzu ponzu sauce + avocado mousse + chile
fresno + micro cilantro + lime zest

SALMON CRUDO | 21.95

Dragon fruit citrus + domestic caviar
+ micro cilantro + lemon zest

RED SNAPPER TIRADITO | 21.95

Green apple + coconut + leche de tigre +
chile fresno + charred orange +
salmon caviar + lime zest + tropical salsa

SCALLOPS TIRADITO | 23.95

Ají amarillo + passion fruit + yuzu +
mint + cilantro + radish

TUNA TARTARE | 22.95

Spicy tuna + scallions + avocado +
caviar + ponzu + plantain chips

TUNA CRUDO | 21.95

Ginger green onion ponzu sauce +
mango salsa + lime zest

SHRIMP CEVICHE | 19.95

Cucumbers + onions + tomatoes +
cilantro + jalapeños + lime.
Served with plantain chips

MANGO SHRIMP AGUACHILE | 20.95

Raw shrimp + chile de arbol + cucumber +
red onion + micro cilantro + lemon.
Served on blue corn tostada

PASTAS

FARMER'S TABLE SPAGHETTI CARBONARA | 28.95

Crispy pork belly + creamy egg yolk emulsion + pecorino cheese

CRAB FETTUCCINE | 29.95

Fresh local crab + local prawn green onions + serrano + organic cherry tomatoes + cognac cream sauce

PAPPARDELLE | 28.95

Homemade pasta + slowly braised beef cheek ragu + parmigiano reggiano

DUCK GNOCCHI | 29.95

Duck confit + vegetables + duck ragu

SPINY LOBSTER RAVIOLI | 30.95

Homemade ravioli + stuffed with lobster + ricotta cheese + vodka cream tomato sauce

BLACK AND WHITE LINGUINE | 30.95

Clams + black mussels + calamari + assorted fresh fish + shrimp + garlic olive oil + fresh tomato sauce

SPINACH & RICOTTA RAVIOLI | 28.95

Wild mushroom brandy cream sauce

FARMERS RISOTTO | 28.95

Aged carnaroli rice + red beets + charred cauliflower + vegetable broth + parmigiano reggiano + mascarpone



PIZZA Gluten-free crust available +3

FARMER'S PIZZA | 19.95

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

PROSCIUTTO BURRATA | 21.95

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

MARGHERITA PIZZA | 16.95

Fresh mozzarella + tomato sauce + fresh basil

VEGGIE PIZZA | 17.95

Fresh mozzarella + roasted eggplant + seasonal zucchini + bell peppers + portobello mushrooms + roasted tomato + fresh basil

BLACK TRUFFLE BURRATA PIZZA | 22.95

Fresh mozzarella + black truffle cream

PORK BELLY | 22.95

Fresh mozzarella + goat cheese + pesto + local baby kale

CHICKEN PESTO PIZZA | 20.95

Fresh mozzarella + pesto sauce + sun-dried tomatoes + broccolini + roasted chicken

CALZONE | 20.95

Fresh mozzarella + parmesan + ricotta + tomato sauce + organic spinach + natural ham

MEAT LOVERS | 21.95

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



CHARCUTERIE & BRUSCHETTA



BURRATA PARMA PROSCIUTTO | 16.95

Blackberry jam + truffle oil

(Served with homemade wood-fired artisan bread)

PEACH AND RICOTTA | 16.95

Grilled peach + ricotta + drizzled honey + lemon zest

(Served with homemade wood-fired artisan bread)

ORGANIC TOMATO | 15.95

Organic tomatoes + crispy pork belly + garlic capers EVOO + shaved parmigiano reggiano

(Served with homemade wood-fired artisan bread)

CHEESE AND MEAT BOARD MP

Daily selection of imported and local cheeses and cured meats. Served with homemade wood-fired artisan bread. (GF bread available upon request)





FROM THE FARM

Add Chicken +8 | shrimp +10 | steak +14 | salmon +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 + radicchio + pomegranate + candied pecan + wrapped in cucumber + farm blue cheese stone ground + mustard vinaigrette

BABY KALE | 16.95

Roasted kabucha squash + pomegranate seeds + blood orange + black berries + candied pecan + citrus vinaigrette

CAESAR SALAD | 14.95

Sweet Gem lettuce + lemon Caesar dressing + shaved parmigiano reggiano + croutons + crispy anchovies

AGED HAND CUTS & CHOPS

28 days aged USDA prime hand cut in house. GF

New York Center Cut 14oz \$41.95

Bone-in Rib Eye 20oz \$58.95

T-Bone 20oz \$ 59.95

Porter House Aged 28 days 32 oz MP

Served on lava stone

ENTREES

POLLO CASSEROLE | 29.95

Wood fired half chicken + brown beech mushrooms + carrots + fingerling potatoes + boursin sauce

NATURAL PORK CHOP | 31.95

Horseradish + sweet potatoes + greens + honey whole grain mustard a jus

BONE IN SHORT RIB | 40.95

Slowly braised + mascarpone white soft polenta + greens + crispy onion

BISON BOURBON BURGER | 25.95

Lettuce + tomato + caramelized onion + bacon + chimichurri aioli + bourbon sauce + fontina cheese. Served on brioche bun

CHICKEN PARM | 29.95

Chicken breast + fresh tomato sauce + mozzarella cheese + fettuccine

CAULIFLOWER STEAK | 19.95

Fresh herbs + roasted cauliflower + mole Oaxaqueño + roasted pine nuts

BRANZINO | MP

White sea bass + white wine lemon sauce + fresh herbs + fingerling potatoes + winter vegetables

SIDES

HOUSE FRIES | 8.95

Black garlic + fresno chiles + cotija cheese

BURNT CARROTS | 10.95

Fresh herbs + honey + Greek yogurt + lemon zest + toasted pistachios

GARLIC CONFIT MASHED POTATOES | 8.95

PORK BELLY AND JALAPEÑO

MAC AND CHEESE | 15.95

BRUSSELS SPROUTS | 10.95

Candied pecans + crispy pork belly + chimichurri aioli

ONION RINGS | 9.95

CHARRED BROCCOLINI | 11.95



*A 3% CC surcharge will be added to all credit card transactions