



FARM TO FORK



LA MESA



BRUNCH

OMELETS

All omelette 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 sauce 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 | 16.95

English muffin + Canadian bacon + Hollandaise sauce

JALISCO BIRRIA BENEDICT | 20.95

Guadalajara style birria + raja cheese tamal + poblano cream sauce

PORK BELLY BENEDICT | 18.95

Pork belly + corn sope + salsa verde + pico de gallo + micro cilantro

SHAREABLE

HOUSE MADE GRANOLA | 12.95

With fresh fruit + milk or yogurt **VEG**

SEASONAL FRESH FRUIT PLATE | 12.95

VEG

SWEET THOUGHTS BOARD | 28.95

Combination of French toast, pancakes and Oreo cookie cream waffle **VEG**

ACAI BOWL | 14.95

Mix berries + banana + granola + shaved coconut **VEG**

FRENCH TOAST, PANCAKES & WAFFLES

CHICKEN WAFFLE | 20.95

Crispy chicken breast + 2 eggs any style

OREO WAFFLE | 18.95

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

DULCE DE LECHE FRENCH TOAST | 19.95

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

PANCAKES | 16.95

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

NUTELLA PANCAKES | 16.95

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

BRIOCHE FRENCH TOAST | 16.95

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

CHILAQUILES

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

RED CHILAQUILES | 17.95

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

MOLE CHILAQUILES | 18.95

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

POBLANO CHILAQUILES | 18.95

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

GREEN CHILAQUILES | 18.95

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

EGG DISHES

AMERICAN | 17.95

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

EGG SANDWICH | 18.95

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

DIVORCIADOS | 20.95

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

BREAKFAST BURRITO | 19.95

Scrambled eggs + bacon + mozzarella + avocado + molcajete salsa + house potatoes

STEAK & EGGS | 22.95

3 eggs any style + molcajete salsa + house potatoes

CHICKEN TINGA ENCHILADAS | 21.95

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

VEGGIE BOWL | 19.95

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

AVOCADO TOAST | 17.95

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

SIDE AVOCADO | 3.50 **VEG**

CHILES TREADOS | 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 blossoms lettuce + strawberries + radichio + pomegranate + candy pecan + wrapped in cucumber + farm blue cheese stone ground + mustard vinaigrette

BABY KALE | 16.95

Roasted kabucha 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 | 18.95

Arrachera steak + mozzarella cheese + avocado + tomatoes + onions + rustic sourdough

BREAKFAST BURGER | 17.95

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

TURKEY SANDWICH | 18.50

Tomatoes + avocado + fresh mozzarella + rustic sourdough

PIZZA

Available after 11AM | GF crust available +2.

FARMER'S PIZZA | 16.95

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

PROSCIUTTO BURRATA | 18.95

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

MARGHERITA PIZZA | 15.95

Fresh mozzarella + tomato sauce + fresh basil

VEGGIE PIZZA | 15.95

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

BLACK TRUFFLE BURRATA PIZZA | 17.95

Fresh mozzarella + black truffle cream

PORK BELLLY | 16.95

Fresh mozzarella + goat cheese + pesto + local baby kale

CHICKEN PESTO PIZZA | 18.95

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

CALZONE | 15.95

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

MEAT LOVERS | 18.95

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



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

A New Era of Farmer's Table

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.

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

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.