FARM TO FORK

LA MESA BRUNCH

CLASSICS

CHILAQUILES 19.95
Add Grilled chicken +8 | Chicken Tinga +10 | Steak +12
Choose your sauce:
Red Sauce | Green Sauce | Poblano Sauce | Mole Sauce
2 eggs any style + fried corn tortillas + cream + queso fresco + red onion + cilantro

AMERICAN 17.95
3 eggs any style + crispy bacon or andouille sausage + house potatoes or fried pinto beans + toast

EGG SANDWICH 19.95
Man candy bacon + local avocado + mozzarella cheese + sourdough + house potatoes or fried pinto beans

DIVORCIADOS 20.95
2 crispy tortillas + refried pinto beans + crispy pork belly + green and red chile sauce + sour cream + pico de gallo + two eggs any style + queso fresco

BREAKFAST BURRITO 19.95
Scrambled eggs + steak + bacon + mozzarella + avocado + molcajete salsa + house potatoes or fried pinto beans

STEAK & EGGS 22.95
3 eggs any style + NY steak + molcajete salsa + house potatoes or fried pinto beans

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
Rustic sourdogh bread + mashed avocado + medley tomatoe + feta cheese + radish + two eggs any style VEG

FRENCH TOAST, PANCAKES & WAFFLES

Add: Strawberries +3 | Banana +3 | Mixed Berries +4 | Whipped Cream +3

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 12.95

NUTELLA PANCAKES 16.95
3 pancakes + Nutella + strawberries + blackberries + bananas +whipped cream VEG

BRIOCHE FRENCH TOAST 16.95

BANANA FOSTER FRENCH TOAST 17.95
Banana brown sugar rum + whiped cream VEG



OMELETTES

All omelette served with house potatoes or fried pinto 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 VEG

CHILE RELLENO OMELETTE 18.95
Homemade chile relleno + topped with fresh sauce salsa fresca + queso fresco + Oaxacan Cream VEG

FARME'S OMELETTE 20.95
Shrimp + poblano pepper + queso fresco + roasted corn + chipotle aioli

CALIFORNIA OMELETTE 18.95
Avocado + bacon + cheddar cheese + sour cream

BIRRIA OMELETTE 19.95
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

BIRRIA BENEDICT 20.95
Birria + raja cheese tamal + poblano cream sauce

PORK BELLY BENEDICT 18.95
Pork belly + corn sope + salsa verde + pico de gallo + micro cilantro

SANDWICHES & MORE

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

NY STEAK SANDWICH 20.95
Mozzarella cheese + avocado + tomatoes + caramelized onions + rustic sourdough

BREAKFAST BURGER 19.95
100% Angus beef + bacon + cheddar cheese + arugula + fried egg + brioche bun

PECAN CRUSTED CHICKEN SANDWICH 19.95
Tomatoes + lettuce + gorgonzola cheese + bacon + avocado + garlic aioli + brioche bun

SHAREABLES

SEASONAL FRESH FRUIT PLATE 12.95 VEG

SWEET TOWER 28.95
Combination of French toast, pancakes and Oreo cookie cream waffle, stuffed caramel churros VEG

ACAI BOWL 14.95
Mix berries + banana + granola + shaved coconut VEG

SALADS

Add Grilled chicken +8 | Pecan Chicken +10 | Shrimp +10 | Steak +12 | 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 blossoms lettuce + strawberries + radichio + pomegranate + candy pecan + wrapped in cucumber + farm blue cheese stone ground + mustard vinaigrette

CAESAR SALAD | 14.95
Sweet gem lettuce + black garlic Caesar dressing + croutons + parmigiano reggiano

PIZZA

Available after 11AM | GF crust available +4

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

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

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

SIDES

TRUFFLE ARUGULA PARMESAN POTATOES | 8 VEG

HOUSE POTATOES | 6 VEG

HOUSE-MADE FRIES | 6.50 VEG

ANDOUILLE SAUSAGE | 7

MAN CANDY BACON | 7

BACON | 7

ONION RINGS | 8

FRIED PINTO BEANS | 6

SIDE AVOCADO | 3.50 VEG

CHILES TOREADOS | 5.50 VEG

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

FARM - TO - FORK

Farmer's TABLE

ESTD. 2016

A NEIGHBORHOOD EATERY

HOT DRINKS

ORGANIC COFFEE 5

HOT TEA 6

HOT CHOCOLATE 5

MEXICAN MOCHA 6

CAPPUCCINO 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.*