

# DINNER

## LA MESA

### STARTERS

**NAPOLEON 20.95**

Fresh ora king salmon + ahi tuna + sriracha marinade + avocado + mango salsa + freshly made corn tostada **GF**

**TRUFFLE CARPACCIO 21.95**

Caperberries + arugula + shaved parmigiano + citrus lime vinaigrette **GF**

**CHICKEN WINGS 16.95**

Choice of: buffalo or bbq habanero sauce

**AHI TUNA CEVICHE 20.95**

Avocado + pico de gallo + citrus marinade + freshly made corn tostada **GF**

**ZUCCHINI BLOSSOMS 17.95**

Ricotta and spinach stuffed + mint + poblano bisque **VEG**

**PORK BELLY 20.95**

Crispy pork belly + brussel sprouts + avocado emulsion + molcajete salsa

**CALAMARI OCTOPUS CHICHARRON 19.95**

Lightly fried calamari and octopus + lime serrano remoulade + shishito peppers

**AL PASTOR OCTOPUS 20.95**

Leeks + confit potato + fresh herbs + tomatoes + smoked eggplant aioli + arugula + shishito peppers

### SHAREABLES

**CHARCUTERIE BOARD 28.95**

Local and imported chesses and cured meats

**PEAR BRUSCHETTA 15.95**

Herb ricotta + caramelized onions + hot honey + pepita dukkuh + friséé **VEG**

**CONFIT BRUSCHETTA 15.95**

Confit heirloom cherry tomatoes + garlic + pecorino cheese **VEG**

**ORGANIC GRILLED ARTICHOKE 15.95**

garlic marinade + lemon vinaigrette butter sauce **VEG GF**

**ITALIAN PORK SAUSAGE 21.95**

Confit mashed potatoes + sautéed broccolini + creamy mustard sauce **GF**

**BUFFALO MEATBALLS 18.95**

Red onions + tomatoes + fresh arrabiata sauce + crostini

### SALADS

Add Chicken +8 | shrimp +10 | steak +12 | fish +14

**GREEN SALAD 15.95**

Organic mixed greens + pear + gorgonzola cheese + candied walnuts + balsamic vinaigrette **VEG GF**

**GREEK QUINOA SALAD 16.95**

Tomatoes + cucumber + goat cheese + arugula + red pickled onions + avocado + cilantro lime vinaigrette **VEG GF**

**LITTLE GEM 16.95**

Avocado + cotija cheese + candied pistachios + grilled corn + watermelon radish + green goddess dressing **VEG GF**

**SMOKED BEET 16.95**

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

**FARMER'S SALADS 15.95**

Wild arugula + candied walnuts + feta cheese + local seasonal fruit + pomegranate vinaigrette **VEG GF**

**BLACK GARLIC CAESAR 15.95**

Romaine hearts + shaved pecorino + bread crumbs + black garlic caesar dressing **VEG**

### PASTAS

Gluten-free pasta available +2

**FUSILLONE 26.95**

Fennel sausage + heirloom tomatoes + touch of cream + arugula + herbs + goat cheese

**SPAGHETTI 28.95**

Tiger shrimp + organic roasted tomatoes + scampi sauce

**BLACK & WHITE 29.95**

Black and white fresh linguini + clams + mussels + calamari + shrimp + roasted tomatoes + white wine sauce + fresh herbs

**BUCATINI CARBONARA 26.95**

Pancetta + onions + cream + egg yolk + parmesan cheese

**ASIAGO STUFFED GNOCCHI 27.95**

Italian sausage + organic cherry tomatoes + spicy arrabiata sauce

**FETTUCCINI SALMON 27.95**

Roasted bell pepper + roasted tomatoes + serrano pepper + tapatio + tequila lime tomato cream sauce

**CHICKEN RAVIOLI 27.95**

Organic cherry tomatoes + garlic basil white wine sauce + melted burrata

**PAPPARDELLE RAGU 26.95**

Grandma style meat sauce

**PISTACHIO CAVATELLI 27.95**

Pistachios + pesto cream sauce + tiger shrimp + sun-dried tomatoes

### MAIN COURSE

**SHORT RIB 38.95 GF**

Slow braised + mascarpone + soft polenta + sautéed garlic carrots + broccolini + aju

**FARMER'S CIOPPINO 38.95**

Calamari + clams + mussels + fish + shrimp + tomato sauce + crostini

**PORK SHANK 36.95**

Slowly red wine braised + poblano mushroom risotto + poblano pistachio sauce

**SALMON 32.95**

Fried polenta + garlic sautéed spinach + tropical sauce

**SEA BASS 34.95 GF**

Beet mashed potatoes + sautéed broccolini + lemon caper 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 & goat cheese + diced NY steak **GF**

**20 oz NY STEAK 40.95**

Loaded baked potato + bourbon blackberry sauce **GF**

**CHICKEN MARSALA 28.95**

Portobello mushroom + spinach + garlic confit mashed potatoes + marsala wine cream sauce

**CHICKEN PARM 28.95**

Chicken breast + tomato sauce + mozzarella cheese + fettuccini + basil garlic sauce

### SIDES

**PARSLEY PARMESAN FRIES | 8**

**ROASTED GARLIC BROCCOLINI | 12**

**GARLIC CONFIT MASHED POTATOES | 8**

**SEASONAL VEGETABLES | 10**

**CRISPY BRUSSELS SPROUTS | 10**

*Tossed in parmesan lemon caper sauce*

**FRIED SHISHITO PEPPERS | 10**

*Tossed in lime soy sauce*

### BREAD

**ARTISIAN BREAD | GARLIC CIABATTA | FOCACCIA | 5**

*Served with infused butter*

### PIZZA

**FARMERS 17.95**

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

**FENNEL SAUSAGE 16.95**

Fresh mozzarella + roasted cherry tomatoes + fresh basil

**PORTOBELLO 16.95**

Fresh mozzarella + truffle pureé + 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 14.95**

Fresh mozzarella + tomato sauce + fresh basil **VEG**

**MEAT LOVERS 18.95**

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

**CHIPOTLE CARNITAS PIZZA 15.95**

Fresh mozzarella + tomato sauce + carnitas + pico de gallo + chipotle sauce

**BIRRIA PIZZA 16.95**

Tijuana style birria + fresh mozzarella + micro cilantro + caramelized onions + poblano cream sauce

**CHICKEN PESTO PIZZA 16.95**

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



## SOFT DRINK

**COKE, DIET COKE, SPRITE | 4**

**ICED TEA | 4**

**LEMONADE | 4**

**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.

## FARMERS TABLE CREED

Embracing the idea of simplicity, the owners dedicate their time to finding fresh produce farms and support local small businesses to achieve the best quality of food. The food is as organic as the vintage reclaimed decor. Upon entering, we hope you fell at home

### **VENISSIMO**

#### **(SAN DIEGO)-CHEESE BOARD**

Venissimo shares the goodness and glory of cheese through its neighborhood cheese shops in San Diego and Del Mar.

### **MARY'S FREE RANGE CHICKENS**

#### **(SAN JOAQUIN VALLEY)-EGGS**

Proudly to be family owned and operated since 1954. They have joined the 5-step animal welfare rating standards program with global animal partnership.

### **RANCHO DEL SOL**

#### **(JAMAL)-CITRUS**

Rancho del sol is an organic farm located in the east county of San Diego. The 40 acre farm was established in 1981, since then they have planted over 4,000 specialty citrus. The family grows, picks, packs and delivers their specialty produce.

### **CAFE MOTO**

#### **(SAN DIEGO)-COFFEE**

Cafe Moto began in 1990 out espresso machine vapore, coffee roasting, and italian motorcycles, they provide an educational arena to teach and guide the burgeoning market, in a addition to producing wonderful coffees and teas. Their slogan remains "We drink all we can, the rest we sell".

### **BREAD & CIE**

#### **(SAN DIEGO) - BREADS**

Breads made with all fresh and pesticide-free organic ingredients such as: Organic flour , organic grains, organic eggs, organic honey, organic foods (fruits & vegetables), organic butter & dairy products.

### **HANI'S LAMB FARM**

#### **(POWAY) - LAMB**

Since 1984 Hani has been raising grass-feed organic lamb at his ranch in Poway, California. His butchershop, Mid-East Market, has been serving the freshest lamb for the past 30 years.

## 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**
- **REAHARSAL DINNERS**
- **WEDDING RECEPTIONS**
- **HOLIDAYS PARTIES**
- **GUEST SPEAKER EVENTS**
- **BUSINESS LUNCHEON / DINNER**
- **COCKTAIL RECEPTIONS**
- **AWARD CELEBRATIONS**
- **CLIENT APPRECIATION EVENTS**



**SCAN TO REQUEST  
AVAILABILITY**

