

Organic Farmer's Table

Restaurant And Cafe

LUNCH

MUSHROOM BISQUE .8

Truffle Oil, Crema, Chive

ROASTED BEET SALAD .16 GF

Arugula, Goat Cheese,
Candied Pumpkin Seeds, Pickled Onion
Orange-Champagne Vinaigrette

FARMERS CLUB WRAP .15 GF

Roast Chicken, Turkey Bacon, Chevre, Onion Jam, Tomato, Spinach, Dijonnaise

MUSHROOM FRENCH DIP .16 GF, V

Roasted Mushrooms, Swiss, Caramelized Onions, Mushroom Au Jus

GOURMET GRILLED CHEESE .12

Cheddar, Swiss, Mozzarella, Goat Cheese

CHICKEN MOUSSE SANDWICH .16

Tomato, Sprouts, Pickled Onion

FARMHOUSE SANDWICH .16

Avocado, Tomato, Fresh Mozzarella, Arugula, Basil Pesto

ROASTED BEET AND BUTTERNUT .16

Goat Cheese, Sprouts, Cucumber, Pickled Onion

ANGUS BURGER .16

Cheddar, Onion Jam, Tomato, House Sauce

PLANT-BASED BURGER .16 V

Mushroom, Avocado, Tomato, Sprouts, Pickled Onion, Vegan Dijonnaise

FLATBREAD .17

Butternut Puree, Onion Jam, Figs, Goat Cheese, Sprouts (Gluten Free Cauliflower Crust Add \$3.50)

CHIA BOWL .11 GF, V

Coconut Milk and Dragon Fruit Chia Pudding,
Strawberry, Blueberry, Granola, Hemp Seeds

PROTEIN BOWL .12 GF, V

Quinoa, Brown Rice, Chickpeas, Roasted
Butternut, Spinach, Brussel Sprouts, Pepitas

ADD ONS

Egg .2 Vegan Eggs .4 Grits .3 Roasted Potatoes .5 Gluten Free Toast .2
Side Salad .5 Avocado .4 Chicken Breast .6 Basil Pesto .1.5



GF : GLUTEN FREE
V : VEGAN

