



FARMTABLE

— KITCHEN —

MICHAEL MINA & DON PINTABONA

HAPPY HOUR

MONDAY - FRIDAY | 5 - 7 PM

LATE NIGHT SUNDAY FUNDAY AFTER 5PM

local draft - 4

featured sparkling, white, red wine - 7

well mixed drinks - 7

bartender's choice cocktail - 7



2 buck shucks
daily oyster selection



SNACKS - 7

whipped ricotta | blueberry-cherry jam, honeycomb

crispy duck fat fries | truffle aioli, pecorino romano

hummus & roasted eggplant | warm flatbread, za'atar

smokey fish dip | grain mustard, capers, baguette

steamed middleneck clams | Italian sausage, sourdough

marinated avocado | pickled vegetables, kataifi, shug

pig mac & cheese | pulled pork, chicharrones

crispy chicken wings | chimichurri, white BBQ sauce

house-made pretzel | 3D Bimini Twist IPA beer cheese

pork belly sliders | gochujang, pickled vegetables, cilantro

PIZZAS - 9

margherita pizza | tomato, basil, LOCALE mozzarella

funghi pizza | crimini mushrooms, taleggio, garlic oil

pizza additions

burrata - 4 farm egg - 4 prosciutto - 4

There is a risk associated with consuming raw oysters.
Consuming raw or undercooked meats, poultry, seafood, shellfish or
eggs may increase your risk of food borne illness.