## Sandwiches

Includes choice of kettle chips or cole slaw

SWFL Cuban | 18

pressed hoagie, our house cured Red Wattle ham, shaved Red Wattle smoked pork, provolone cheese, house made pickles & mango mustard

The Hot Vegan | 16

artichokes, roasted red peppers, spinach, mushrooms, hummus, coconut milk tzatziki, griddled in olive oil, served on multigrain bread

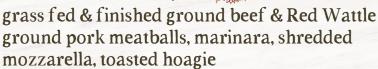
North Ft. Myers Cheesesteak | 18 grass fed & finished shaved beef, sautéed onions and peppers, melted chipotle white cheddar, toasted ciabatta bun

Balsamic Glazed Chicken | 16

pan seared and glazed chicken breast, goat cheese spread, roasted red peppers, basil, arugula, toasted brioche bun

Smoked Red Wattle Pulled Pork | 16 pulled and smoked Red Wattle pork, cole slaw, pickled vegetables, Uncle Bubby's sweet heat BBQ sauce, toasted brioche bun

Meatball Sandwich | 18



Farm Raised Chicken Salad | 16 slow roasted farm raised chicken, celery, onion, mayo, mustard, fresh thyme, dill, chives, on sour dough or multigrain with lettuce & tomato



## LUNCH MENU

# House Made Soups

Seafood Gumbo | 10 (1) gulf coast grouper, shrimp, andouille sausage, okra, long grain rice

Soup of the Day | Cup 7 Bowl 8 house made, fresh, chef's choice

# Smash Burgers

Includes choice of kettle chips or cole slaw add bacon (2).....\$4

### Original Smash | 18

two 30z. grass fed-finished ground beef patties, American cheese, lettuce, tomato, sliced onion, Blossom sauce, house made pickles, brioche bun

Burger of the Day | Mkt. Price

chef's choice of toppings, server will share details and pricing

\*Warning: consuming raw or undercooked meats, poultry, seafood, or eggs increases the risk of food borne illness









## Wraps & Bowls

### B.L.A.S.T. Wrap | 19

bacon, lettuce, avocado, royal red shrimp, tomato, wrapped in a flour tortilla with basil mayonnaise

### Greek Chicken Wrap | 16

seared lemon chicken, tomato, cucumber, chopped romaine lettuce, sliced peperoncini, kalamata olives, whipped feta, lemon vinaigrette, wrapped in a flour tortilla

#### Florida Farm Bowl | 26 😹

poached Royal Red shrimp (5), farm garden greens, fresh roasted corn, red bell peppers, roasted poblanos, green onions, avocado, local tomatoes, cilantro, chili-lime dressing

#### Quinoa Bowl | 16 (\*)

quinoa, sautéed heirloom tomatoes, zucchini, eggplant, spinach, avocado, fresh mozzarella

+protein: farm raised chicken or grass-fed steak | 10 royal red shrimp (5) | 15 farm eggs cooked to order | 4

#### \*Tuna Sashimi Tower | 22

sushi rice, wakame seaweed salad, avocado, wasabi and soy tobiko, pea tendrils, organic greens, ginger-soy vinaigrette

## Fresh Sides

Fresh Fruit | 6 as side upgrade | 4 Antipasto Pasta Salad | 6 as side upgrade | 3 Apple Salad with Fennel & Dried Cranberries | 6 as side upgrade | 3 Coconut Corn Salad | 6 as side upgrade | 3 Cole Slaw | 3 Kettle Chips | 3

## Salads

Add farm raised chicken breast or grass-fed steak to any salad | 10 Royal Red Shrimp (5) | 15

#### Caesar Salad | 12

romaine lettuce, parmigianoreggiano, fresh croutons, house made caesar dressing

### Mixed Berry Salad | 16 (\*)





field greens, Marcona almonds, seasonal berries, crumbled goat cheese, citrus vinaigrette

### Apple Salad | 16 🛞 🤭





sliced Granny Smith apples, organic greens, candied pepitas, Point Reves blue cheese, apple cider vinaigrette

# Daily Specials

Farm Fresh Quiche | 17 house made quiche, served with a mixed berry salad with field greens. Marcona almonds. seasonal berries, crumbled goat cheese, citrus vinaigrette

Fresh Seafood of the Day | Mkt Price Chef's fresh market selection