

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

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

grass fed & finished ground beef & Red Wattle ground pork meatballs, marinara, shredded mozzarella, toasted hoagie

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

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 3oz. 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



Items from the Farm



**Gluten Free



Contains Nuts



Dairy Free



Vegan

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, parmigiano-reggiano, 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 Reyes 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

**For those with severe gluten allergies or celiac disease, please be aware that while gluten free options are available, cross contamination can occur due to shared cooking and preparation areas/utensils. We are not a gluten free kitchen.

**Before placing your order, please inform your server if a person in your party has a food allergy.