

ITEMS AVAILABLE FROM 3PM TO 5PM

v. vegan veg. vegetarian gf. gluten free

starters

Soup of the Day / 6

Bone Broth ^{gf}

Roasted Chicken Broth, Apple Cider Vinegar / 5

Farmer's Stew ^{v/gf}

Roasted Vegetables, Chick Peas, Corn Broth / 7

Hoppin' John's Hummus ^v

Herbed Pita, Carrot Sticks / 9

Mezze Board ^{veg}

John's Hummus, Kale Pesto, Tzatziki, Olive Tapenade / 11

Chicken Meatballs ^{gf}

Joey's Mom's Tomato Sauce, House-Made Mozzarella / 10

Oven Roasted Chicken Wings ^{gf}

Citrus Harissa Glaze / 12

Hand-Made Mozzarella Caprese ^{v/gf}

Vine-Ripened Tomatoes, Basil, Bragg's Balsamico / 10

greens

Mediterranean ^{veg/gf}

Romaine, Feta, Cucumbers, Bell Peppers, Red Onions, Olives, Tomatoes, Lemon-Oregano Vinaigrette / 11

Namaste Raw ^{v/gf}

Living Salad, Cabbage, Broccoli, Bell Peppers, Onions, Cucumbers, Organic Sprouted Beans, Sunflower Seeds, Koji Vinaigrette / 11

Farmer's Table Cobb ^{gf}

Grilled Chicken Breast, Chiffonade Romaine, Egg, Avocado, Cucumbers, Tomatoes, Carrots, Bacon, Wildflower Honey Vinaigrette / 15

Mandarin Chopped ^v

Chiffonade Cabbage, Bell Peppers, Carrots, Broccoli, Oranges, Candied Cashews, Ginger-Soy Vinaigrette / 12

Roasted Beet Salad ^{veg/gf}

Arugula, Goat Cheese, Spiced Pistachios, Pickled Onions, Sherry Vinaigrette / 11

ADD

Grilled Chicken / 6

Seared Yellowfin Tuna / 10

Wester Ross Salmon / 10

Fresh Florida Shrimp / 8

Marinated Tofu / 5

Beef Bistro Steak / 10

Applewood Smoked Bacon / 2

Avocado / 2

flatbreads

All Crust Made With Whole Wheat Lavash

Cauliflower & Brie ^{veg}

Fig Jam, Caramelized Onions, Chopped Arugula / 12

BBQ Florida Shrimp

Aged White Cheddar, Roasted Corn Succotash, Chiffonade Spinach, Avocado Aioli / 12

Roasted Mushroom & Goat Cheese ^{veg}

Caramelized Onions, Savory Herbs / 12

Steak & Gorgonzola

Peppers and Onions, Basil, Arugula / 12

handhelds

All Items Served With Your Choice of Wild Flower Honey Cole Slaw, Baked Yukon Gold Fries or Mixed Greens and a Dill Pickle.

Black Bean Veggie Burger ^v

Fig Braised Onions, Gem Lettuce, Tomato, Lemon Aioli / 12

Tuna Melt

Organic Tomato, Gruyere, Zahtar Spiced Pita / 12

Open Face Chicken Meatball Sandwich

Stewed Peppers and Onions, Basil, Mozzarella, Whole Wheat Crostini / 12

Grass-Fed Beef Burger

Fig Braised Onions, Gem Lettuce, Tomato, Brioche Bun / 15

Greek Chicken Wrap

Romaine, Feta, Cucumbers, Bell Peppers, Red Onions, Olives, Tomatoes, Lemon-Oregano Vinaigrette, Tzatziki / 12

House-Made Salmon Burger

Little Gem Lettuce, Tomato, Lemon Aioli, Brioche Bun / 14

Shaved Turkey & Apple Wrap

Arugula, Brie, Sunflower Sprouts, Dijon Aioli, Whole Wheat Wrap / 12

We proudly serve grass-fed/grass-finished beef, free-range chicken and sustainable seafood and adhere to the Environmental Working Group's "Dirty Dozen" clean food philosophy.

Some items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Your meal may contain traces of flour as we are not a gluten-free facility.

from the vine

■ White ■ Red

8 GLASS & 30 BOTTLE

Pinot Grigio, Sycamore Lane, Italy
Sauvignon Blanc, Clifford Bay, New Zealand [sus](#)
Chardonnay, Bousquet, Argentina [org](#)
Pinot Noir, Castle Rock, California
Cabernet, Flichman, Argentina

10 GLASS & 38 BOTTLE

Sparkling, Lunetta Prosecco (Splits), Italy [sus](#)
Pinot Grigio, Alta Luna, Italy [v/gf](#)
Sauvignon Blanc, Brancott, New Zealand [sus](#)
Pinot Noir, Mark West, Sonoma
Merlot, Velvet Devil, "by Charles Smith," Washington [sus](#)
Malbec, Altos, Argentina
Cabernet, Robert Mondavi P.S., California

12 GLASS & 46 BOTTLE

Pinot Grigio, Banfi San Angelo, Italy [sus](#)
Sauvignon Blanc, Kim Crawford, New Zealand
Chardonnay, Chalk Hill, California
Rosé, Whispering Angel, France
Grenache, M. Chapoutier, France [sus](#)
Albarino, Licia, Spain
Pinot Noir, Acrobat, "by King Estate," Oregon [org](#)
Red Blend, Clos Du Bois, Rouge, Sonoma
Zinfandel, Cline AV, California [sus](#)
Malbec, Trapiche, Argentina
Cabernet, Substance, "by Charles Smith," Washington [sus](#)

14 GLASS & 54 BOTTLE

Pinot Grigio, Santa Margherita, Italy [sus](#)
White Blend, Caymus, Conundrum, California
Chardonnay, Mer Soleil Silver, California
Chardonnay, Stag's Leap, Napa [sus](#)
White Blend, Blindfold, "by Prisoner," Napa
Pinot Noir, Meiomi, California [sus](#)
Baby Amarone, Masi Agricola, Italy [sus](#)
Red Blend, The Riddler, Napa
Cabernet, B.R. Cohn, Silver Label, California

SOMMELIER SELECTIONS

WHITE

Chardonnay, Cakebread, Napa [sus](#) / 84
Chardonnay, Jordan, Russian River Valley [sus](#) / 76

RED

Red Blend, Prisoner, Napa / 76
Zinfandel, Rombauer, Napa [sus](#) / 68
Cabernet, Jordan, Russian River Valley [sus](#) / 89
Cabernet, Turnbull, California [sus](#) / 81

refresh & revive

Non-Alcoholic

Organic Iced Tea

Jasmine Peach or Black / 3

Young Green Coconut

Drilled to Order / 6

Farmer's Lemonade

Pressed Lemon, Florida Honey / 3

Basil Instinct

Pomegranate Juice, Ginger Beer and Basil Seed / 6

Rebirth Of Cool

Iced Cold Brewed Coffee, Almond Milk, Vanilla-Cinnamon Turbinado Syrup / 6

garden to glass

Fig & Froth

Bulleit Rye Whiskey, Rosemary Infusion, Fig Jam, Honey-Lemon Sour, Orange Cream Citrate, Organic Egg White / 12

Farmer's Sangria

Red Wine, Cointreau, Brandy, Fresh Apples and Orange, Agave, Ginger / 10

Spa-Day

Crop Organic Cucumber Vodka, Smashed Cucumber & Mint, Coconut Water, Honey-Lemonade / 11

craft beer

bottled selections

Dogfish Head Brewery (Delaware)
90 Minute IPA / 9

Monk in the Trunk (Florida)
Organic Belgian Amber Ale / 7

Due South Brewery (Florida)
Caramel Cream Ale / 7

Sam Smith Brewery (England)
Organic Lager / 8

Sam Smith Brewery (England)
Organic Chocolate Stout / 9

Sam Smith Brewery (England) [gf](#)
Organic Cider GF / 8

Oskar Blues Brewery (Colorado)
Dale's Pale Ale / 7

Widmer Brother's Brewing Co. [gf](#)
(Oregon) Omission, Pale Ale GF / 7

Magic Hat #9 (Vermont)
Not Quite Pale Ale / 7

Bitburger (Germany)
Pilsner / 7

Okeechobee Sunrise

Moroccan Green Mint Tea, Pressed Orange, Organic Honey, Beet-Water Ice Cube / 5

Cuke Of Earl

Smashed Cucumber & Mint w/ Farmer's Lemonade & Coconut Water / 5

Little Dove

Natural Tamarind Soda, Shrub & Co Grapefruit Shrub, Black Sea Salt / 5

Jone's Craft Sodas

Cola, Cola Zileh, Ginger Ale, Root Beer, Lemon-Lime, Black Cherry / 3

Hoegaarden (Belgium)

Belgian Wheat Beer / 7

Funky Buddha Brewery (Florida)

Hop Gun, IPA / 7

Saltwater Brewery (Florida)

Scream'n Reels, IPA / 7

draft selections

Copperpoint Brewery (Florida)
Amber Lager / 8

Funky Buddha Brewery (Florida)
Floridian, Hefeweizen / 8

Due South Brewery (Florida)
Category 3, IPA / 8

traditional beers

Heineken, Netherlands / 6

Stella Artois, Belgium / 6

Corona, Mexico / 6

Bud Light (Draft), American Lager / 5

Miller Lite, Milwaukee, WI / 5

Michelob Ultra, St Louis, MO / 5

O'Doul's, St Louis, MO / 5