## startets

Soup of the Day / 6
Bone Broth gf
Roasted Chicken Broth / 5
Butternut Squash Soup $\mathrm{v} / \mathrm{gf} / 7$
Chicken Meatballs gf
Joeys Mom's Tomato Sauce, Fresh Mozzarella / io
Hummus \& Ajvar
Toasted Zaatar Naan, Cucumber, EVOO/ iI
Cucumber Avocado "Tartare"
Ginger-Chili Lime Dressing, Flatbread Herb Crisp/I
ADD TO YOUR DISH
Boca Poke Tuna gf
Sesame Tamari Sauce, Rice Noodle Salad, Pea Tendrils / 16
Maple Pepper Glazed Baby Back Ribs g
"Fork Tender" Ribs, Wildflower Honey Cole Slaw, Corn Cake / 15
Buffalo Cauliflower "Drumettes" v/gf
Flash Roasted AsparagusCrudité, Vegan Ranch Dressing / il ADD TO YOUR DISH

## Country Mezze Board

Brick Oven Country Sourdough \& Pretzel Bread, Lavash Crisp
Chive "Butter", Grain Mustard, Romesco Dip, Pickles / 13

## greens

Arugula \& Roasted Beet veg/gf
Goat Cheese, Spiced Pistachios, Pickled Onions, Sherry Vinaigrette / 12
Florida 77 veg/gf
Field Greens, Avocado, Oranges, Carrots, Hearts of Palm,
Candied Cashews, Mile Marker 77 Vinaigrette/ 12
Mediterranean veg/gf
Romaine Hearts, Feta, Cucumbers, Bell Peppers, Olives,
Red Onions, Tomatoes, Lemon-Oregano Vinaigrette/r2
Namaste Raw v/gf
Living Salad, Cabbage, Broccoli, Onions, Cucumbers,
Peppers \& Sprouted Beans, Koji Vinaigrette/ 12
Root To Stem v/gf
Power Greens, Quinoa - Brussels Sprouts Tabbouleh, Watermelon, Roasted Butternut Squash, Fig Vinaigrette, Toasted Pumpkin Seeds/ i4

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ADD
Grilled Chicken / 
Panang Chicken Salad / }
Marinated Tofu / }
Hanger Steak/ Io
"FTA" Salmon / io "FTA" Shrimp / 8 Seared Atlantic Tuna/ Io Avocado / 2
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## flatbreads

All crusts are made with Lavash Thins

Pulled First Cut BBQ Brisket
Pepperonata, Cheddar Cheese, Pickled Red Onions, Arugula / 12
Wild Mushroom \& Goat Cheese veg
Balsamic Onions, Savory Herbs / 12
Kale Primavera
Kale Pesto, Roasted Vegetables, Spinach, Tomato,
Vegan Mozzarella, Red Pepper Sauce / iz
Cauliflower, Beets \& Brie veg
Roasted Beet Relish, Fig Jam, Caramelized Onions, Arugula / 12

## handhelds

All items are served with your choice of Wild Flower Honey Cole Slaw, Baked Yukon Gold Fries or Mixed Greens and a Dill Pickle

Falafel Veggie Burger
Vegan Bun, Sesame Chili Aioli, Organic Tomato Cilantro Relish / ${ }_{3}$
Grass-Fed Beef Burger
Brioche Bun, Fig Braised Onions, Lettuce, Tomato,
Baked Yukon Gold Fries / 5
TOP IT: Pulled First Cut BBQ Brisket / 4

## knife and fork

Grilled "FTA" Salmon of

Tuscan Bean \& Organic Spinach Ragout, Kale Pesto / 26
"Spasta" \& Meatballs gf
Choice of Chicken or Vegan Meatballs, Spaghetti Squash,
Organic Spinach, Tomato Basil Sauce / 19
ADD: House Made or Vegan Mozzarella Cheese / 2
Pastaless Vegetable Lasagna v/gf
Organic Steamed Spinach, Joey's Mom's Tomato Sauce / I8
ADD: House Made or Vegan Mozzarella Cheese / 2
Grilled Chicken Paillard gf
Arugula, Grape Tomatoes, Shaved Parmesan Cheese
Red Onions, Lemon-Oregano Vinaigrette/ 18
Ramen Bowl veg
Cabbage, Carrots, Enoki Mushrooms, Snow Peas, Mushroom Dashi, Gingered Egg / 55 ADD TO YOUR DISH

## vegetarian

Roasted Spaghetti Squash Grilled Asparagus<br>Roasted Brussels Sprouts<br>Simply Steamed Broccoli<br>Organic Steamed Spinach

All Sides are Vegan \& Gluten Free / \$7 each
Baked Yukon Gold Steak Fries Tuscan Bean \& Organic Spinach Ragout Maple Whipped Sweet Potatoes Chickpea \& Pepper Tikka Masala

[^0]"FTA" ~ Farmer's Table Approved


[^0]:    v. vegan veg. vegetarian gf. gluten free

