

starters

Soup of the Day / 6

Bone Broth ^{gf}
Roasted Chicken Broth / 5

Butternut Squash Soup ^{v/gf} / 7

Chicken Meatballs ^{gf}
Joey's Mom's Tomato Sauce, Fresh Mozzarella / 10

Cucumber Avocado "Tartare" ^v
Ginger-Chili Lime Dressing, Flatbread Herb Crisp / 11

ADD TO YOUR DISH

Taco of the Day

Chef's Daily Taco Special

Poke Tuna ^{gf}
Sesame Tamari Sauce, Rice Noodle Salad, Pea Tendrils / 16

Maple Pepper Glazed Baby Back Ribs ^{gf}
"Fork Tender" Ribs, Wildflower Honey Cole Slaw, Corn Cake / 15

Buffalo Cauliflower "Drumettes" ^{v/gf}
Flash Roasted Asparagus Crudit , Vegan Ranch Dressing / 11

ADD TO YOUR DISH

Pretzel & Crackers ^v
Fresh Baked Pretzel Sticks & Crispy Herb Lavash,
Chive "Butter", Grain Mustard Dip / 8

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 / 12

Namaste Raw ^{v/gf}
Living Salad, Cabbage, Broccoli, Onions, Cucumbers,
Peppers & Sprouted Beans, Koji Vinaigrette / 12

vegetarian

All Sides are Vegan and Gluten Free / \$7 Each

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

Baked Yukon Gold Steak Fries
Tuscan Bean & Organic Spinach Ragout
Maple Whipped Sweet Potatoes
Chickpea & Pepper Tikka Masala

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 Fig Braised Onions, Savory Herbs / 12

Cauliflower & Brie ^{veg}
Fig Jam, Caramelized Onions, Arugula / 12

handhelds

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

NPB Turkey "Club" Sandwich
Toasted Multigrain Bread, Natural Turkey, Nitrate Free Bacon,
Butter Lettuce, Organic Tomato, Mustard Aioli / 14

Grass-Fed Beef Burger
Brioche Bun, Fig Braised Onions, Lettuce, Tomato,
Baked Yukon Gold Fries / 15
TOP IT: Pulled First Cut BBQ Brisket / 4

knife and fork

Grilled "FTA" Salmon ^{gf}
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 / 18
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}
Carrots, Enoki Mushrooms, Snow Peas, Cabbage, Mushroom Dashi, Gingered Egg / 15

ADD TO YOUR DISH

ADD

Grilled Chicken / 6
Hanger Steak / 10
Marinated Tofu / 5
Seared Atlantic Tuna / 10

"FTA" Salmon / 10
"FTA" Shrimp / 8
Applewood Smoked Bacon / 2
Avocado / 2



v. vegan veg. vegetarian gf. gluten free

"FTA" - Farmer's Table Approved

We do our best every day to consciously source the cleanest ingredients for our guests. Where ever you see "Farmer's Table Approved" (FTA) on our menu, it means we carefully sourced that item to be of the highest quality available. We proudly serve grass-fed and grass-finished beef; antibiotic-, hormone- and steroid-free chicken, chemical-free shrimp, and sustainable seafood. We support local farms for fresh produce when available and harvest produce from our own organic garden. We strictly adhere to the Environmental Working Group's Dirty Dozen Food philosophy, sourcing only organic products for their recommended fruits and vegetables. Ask your server for more information.

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.