

BREAKFAST

Our eggs are from our very own pastured flock of beauties housed @ Cognito Farm!

Substitute a cup of soup or organic field greens for 1.50, or organic black beans and rice or fresh fruit for .75

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| <p>The Daily 6.25
Two eggs any style served with your choice of toast and organic stoneground grits or seasoned homefries.</p> <p>Del Gallo Real 9.25
Two eggs served with two pancakes, soy merguez or bacon, and grits or homefries.</p> <p>Jones Rancheros 8.75
Two over-easy eggs served on toasted corn tortillas with organic black beans, salsa fresca, cheddar and pepperjack cheese, avocado, and sour cream. Served with homefries.</p> <p>Blackhawk Burrito 9.95
Two eggs scrambled with soy merguez, onions, bell peppers, and jalapeños, wrapped in a flour tortilla with organic black beans and cheddar, then garnished with salsa fresca, avocado, and sour cream. Served with homefries, organic black beans, and brown rice.</p> <p>Tofu/Tempeh Scramble 7.95/8.95
Our wonderfully seasoned tofu or marinated tempeh sautéed with fresh veggies and drizzled with toasted sesame oil. Served with homefries or grits and toast of your choice.</p> <p>Breakfast Sammie 7.50
Two eggs or seasoned tofu served with your choice of cheese, lettuce, tomato, and sprouts on your choice of bread. Served with homefries or grits.</p> <p>Eastside Potatoes 5.50
A mound of our homefries sautéed with onions, garlic, fresh herbs, tomatoes, and bell peppers, then topped with cheddar cheese.</p> <p style="margin-left: 20px;">+add an egg 1.95
+soy merguez or bacon 2.25/2.75</p> <p>Biscuits and Gravy 9.25
Home-made biscuits topped with two eggs, bacon or soy merguez, and our vegetarian gravy. Served with a heap of homefries.</p> | <p>Fresh Spinach Sauté 8.25
Fresh spinach, garlic, and Swiss cheese in a fluffy three-egg omelette. Served with homefries or grits and toast of your choice.</p> <p>Salmon Omelette 9.25
Deliciously smoked salmon, dill cream cheese, and red onion folded into a three-egg omelette. Served with homefries or grits and toast of your choice.</p> <p>Neuro Omelette 6.50
Our three-egg omelette is your blank canvas. Check out our D-I-Y section for a selection of ingredients to customize your dish. Served with your choice of toast and grits or homefries.</p> <p>All That & A Bowl of Grits 2.25
Start with some stoneground organic yellow grits, then go crazy! Need suggestions? Try these: lay on a fried egg, add cheese or soy merguez, or sautéed garlic... Mmm, yummy. Now it's your turn.</p> <p>The Light 6.95
Our house-made granola made with local honey, pure maple syrup, and organic oats. Served with fruit and your choice of organic vanilla yogurt or milk.</p> <p>Jones Cakes 6.50
Three fluffy buttermilk or flaxseed vegan cakes made from scratch and served with fresh fruit and syrup.</p> <p style="margin-left: 20px;"><i>add chocolate chips or pecans</i> 1.00
<i>add bananas or blueberries</i> .75
<i>upgrade to pure maple syrup or agave</i> 1.25</p> <p>Brioche French Toast 7.25
Two house-baked brioche slices dipped in our vanilla batter, grilled, and dusted with cinnamon sugar. Served with fresh fruit.</p> |
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BAGELS

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| <p>The Jane 3.25/3.75
A plain, whole wheat, or everything bagel with cream cheese or home-made hummus .</p> <p>The Camp Out Bagel 7.95
An everything bagel toasted and stacked with an egg any style, smoked salmon, lettuce, tomato, red onion, and dill cream cheese.</p> | <p>The Tree Hugger 5.75
An everything bagel toasted and served open-faced, then layered with our house-made roasted red pepper hummus and stacked with fresh tomato slices, red onion, and sprouts.</p> <p>{Our bagels are locally baked at the Bagel Bakery}</p> |
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All sandwiches and panini are served with your choice:
homefries, organic black beans and brown rice, or organic quinoa.
Add \$1.00 for a cup of soup, an organic side salad, or fresh fruit.

SANDWICHES

Just Like Mama's	7.25	Hot Dang Buffalo Burger	9.95
Provolone, Swiss, and cheddar cheese grilled on our sourdough and served with a cup of soup. Add tomatoes... or if you're HUNGRY, make it meaty... or tofu-y, or even tempeh-ish.		Local grass-fed water buffalo burger topped differently every day. Check our specials board for the chef's daily spin.	
Magic Mike's Tofu	7.75	+ <i>make it a double! add a patty...</i>	3.95
A yummy pressed sammie with slabs of marinated and baked tofu, served on multigrain bread with meunster cheese, lettuce, tomato, and sprouts.		Chicken Salad	7.25
The Jones Reuben	8.95	All natural chicken breast, walnuts, grapes, dill, onion, and seasoned mayonnaise with lettuce, tomato, and sprouts on multigrain bread.	
Our take on the Reuben made with local organic tempeh, turkey, or roast beef. Stacked with Swiss, sauerkraut, and our house vegan Russian dressing. Pressed on rye.		Tuna Melt	8.25
Turkey Sammie	8.25	Our tuna salad, made with green apples, red onions, and a touch of lime, heaped onto an open-face kaiser bun with sliced tomatoes and melted Swiss cheese.	
Smoked turkey served with provolone cheese and rosemary bread with lettuce, tomato, sprouts, and cranberry mayo spread.		Salmon Sammie	8.95
Roast Beef Sammie	8.95	Deliciously smoked salmon, dill cream cheese, red onion, lettuce, and tomato. Served on rye bread.	
House-sliced roast beef served with Swiss cheese and rye bread with lettuce, tomato, sprouts, and horseradish spread.		BLT / TLT	8.25/7.95
Falafel Burger	8.25	Either way is dynamite! Five strips of crispy bacon or our house-marinated tempeh served on sourdough with lettuce, tomato, and mayonnaise or veganise.	
Our homemade falafel burger served on a toasted bun drizzled with tahini ginger dressing served with green leaf lettuce, tomato, and red onion.		The VegOut	7.95
		Lettuce, spinach, tomato, red onion, grated carrots, avocado, sprouts, and our house pesto veganise served with provolone cheese on sundried tomato bread.	
		+ <i>add tempeh or tofu</i>	2.25
		+ <i>add roast beef or turkey</i>	2.75

PANINI

The Primo	8.95	The Stop Light	7.95
Prime house-sliced tender roast beef pressed on a sourdough baguette with caramelized onions, Swiss cheese, arugula, and housemade horseradish spread.		What do you get when you spread goat cheese on a wheat baguette and add roasted red peppers, spinach, and yellow squash?	
Caprese Classico	7.95	Tofu Melt	8.25
Fresh-milk mozzarella, sliced tomato, fresh basil, olive tapenade, and our balsamic vinaigrette on a sourdough baguette.		Our yeast-baked tofu topped with spinach, sautéed red and yellow bell peppers, and pepperjack cheese pressed on a multigrain baguette.	
Pesto Chicken	9.25	The Alice	8.95
All-natural chicken breast sliced on a whole wheat baguette with basil pesto, onions, peppers and melted provolone cheese.		Tender, sautéed local mushrooms with garlic, caramelized onions, arugula, spicy mayonnaise and melted provolone cheese pressed on a whole wheat baguette.	

Local Organic Baked Bread Choices:

multigrain, rosemary, sundried tomato-basil, sourdough, seeded rye

GF udi's or sami's millet *add .25*

SALADS

All salads are served with crostini and your choice of house made dressing:
tahini ginger, dijon lime, balsamic vinaigrette, or Caesar.

Jones Salad	3.95/7.50	Jones Caesar	8.25
Organic mixed-greens topped with tomatoes, red onion, carrots, sliced almonds, apples, asiago cheese, and sprouts.		Crisp romaine, red onions, diced tomatoes, roasted potatoes, shaved asiago, and brioche croutons with our Caesar dressing.	
Omega Mega Salad	10.25	Cobb Salad	9.75
The Jones salad with smoked salmon, ripe avocado, kalamata olives, and fresh lemon wedges.		All-natural chicken breast, a hard-boiled egg, bacon, tomato, red onion, bleu cheese crumbles, and house-baked croutons on organic mixed greens.	

ETC.

The Nooner Burrito	8.25	Tempeh Quesadilla	7.25
Onions, tomatoes, bell peppers, avocado, organic black beans, brown rice, sour cream, and cheddar cheese wrapped in a flour tortilla, topped with salsa fresca, and served with your choice of side.		Local organic tempeh, black beans, green peppers, caramelized onions, pepperjack and cheddar cheese, folded into a flour tortilla. Served with ripe avocado, salsa fresca, and sour cream.	
Stir It Up	7.95	Thai Peanut Tempeh Wraps	8.75
Marinated tempeh or seasoned tofu stir-fried with onions, garlic, ginger, carrots, broccoli, mung bean sprouts, and organic brown rice, then drizzled with toasted sesame oil.		Marinated organic tempeh sautéed with garlic, onion, carrots, spinach, and organic brown rice, then wrapped in two whole wheat tortillas with mung bean sprouts, arugula, and our house Thai peanut dressing. Served with your choice of side.	
Quin-what?	7.50		
Organic quinoa tossed with seasonal squash, red onion, sweet peppers, broccoli, peas, love, garlic, and olive oil.			

AFTER 5PM

Local Mushroom Brioche	8.50	Mediterranean Plate	8.95
Locally grown oyster, shiitake, and portabella mushrooms roasted and served on house-made brioche toast, with grilled tomatoes, pickled onions, whole grain mustard, and shaved asiago, then drizzled with black truffle oil.		House-made quinoa tabbouleh, roasted red pepper hummus, and baked falafel served with warm crostini and organic mixed greens.	
Bruschetta	market	Panko Crusted Polenta Cakes	6.95
Check board for today's special.		Organic stone ground polenta cakes pan-seared and served over a fresh arugula salad, then topped off with tomato-basil vinaigrette.	
Baked Brie Platter	10.95	Penne Primavera	10.95
Imported French brie wrapped in puff pastry and baked until golden brown. Choose between a sweet or savory filling. Served with fresh fruit, crostini and balsamic reduction.		Sautéed squash, zucchini, broccoli, spinach, tomatoes, garlic and red onions tossed with penne pasta and your choice of house-made marinara or creamy alfredo.	
Vegan Coconut-Basil Tempeh	12.25	Mushroom Spinach Tortellini	11.25
Local marinated tempeh sautéed with a vegan coconut basil sauce served with organic quinoa and seasonal vegetables		Three cheese tortellini tossed with sautéed mushrooms, spinach, and onions in a roasted garlic cream sauce.	
Mojo Pork Tacos	11.25	Jones Eggplant	10.95
All natural pork shoulder mojo-roasted and served on three corn tortillas with sliced avocado, salsa fresca, cilantro, queso fresco, slaw, and sour cream. Comes with a side of organic black beans and rice.		Three slices of breaded eggplant layered with fresh spinach, tomato ragout, and melted milk mozzarella. Served on a bed of organic greens tossed with balsamic vinaigrette and fresh tomatoes.	
Vegan Tofu or Chicken Curry	9.95/10.95	Shiitaki Chicken	12.95
Our take on curry with tomatoes, peas, onions, and ginger served over seasonal organic quinoa.		All-natural roasted chicken breast topped with sautéed local shiitakes, spinach, and goat cheese. Served on herbed mashed potatoes with a sundried tomato cream sauce.	
Fresh Catch	market		
Check board for today's special .			

D-I-Y

Jazz up your meal by adding any of these ingredients for a tasty delight.

Fruits, Veggies, & Etc.	.75 each
apple, banana, blueberry, pecans, walnuts, sliced almonds, sprouts, broccoli, carrots, mushrooms, sauerkraut, spinach, tomato, black olives, bell peppers, sweet peppers, avocado, jalapeños, black beans, salsa fresca	
Dairy	1.25 each
asiago, feta, swiss, cheddar, pepperjack, meunster, provolone, bleu, cream cheese, sour cream, goat cheese	
Soy	2.25 each
tofu, tempeh, soy merguez	
Meat	2.75 each
bacon, turkey, roast beef, smoked salmon, tuna salad, chicken salad, chicken breast, buffalo	
ETC.	no charge
onion, garlic, nutritional yeast	

A LA CARTE

Toast (two slices)	2.50
Bagel (plain, whole wheat, or everything)	2.75
+add cream cheese	.50
Pancake	2.50
French Toast Slice	3.75
Homefries	2.75
Organic Stoneground Grits	1.50
Locally Pastured Egg	1.95
Bacon	2.75
Soy Merguez	2.25
Tempeh	2.25
Tofu	2.25
Fresh Fruit	
<i>cup</i>	2.75
<i>bowl</i>	3.95
Housemade Soup	
<i>cup</i>	3.75
<i>bowl</i>	4.50
Vegetarian Gravy	2.95
Half an Avocado	2.50
Organic Quinoa	2.75
Organic Vanilla or Plain Yogurt	2.50
Organic Black Beans and Brown Rice	2.75

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We accept cash or local personal checks.

We are unable to split checks and 18% gratuity will be added to parties of 6 or more.

As part of our environmental commitment we provide compostable plant based take-out containers for a charge of 25 cents each.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increased your risk of foodborne illness.

BEVERAGES

Organic Milks

Milk	1.95/2.95
Soy Milk	1.95/2.95
Chocolate Milk	2.75/3.75
Hot Chocolate	2.25

Freshly Squeezed Citrus 2.50/3.75

orange you glad we squeeze
our own juice?

Organic Juices 1.75/2.50

Grape, Cranberry, Apple

Mint Lemonade 2.50

Revival Kombucha (12 oz bottle) 4.00

House Kombucha 2.25

ask about today's infusions.
limited availability

Mimosa (glass/carafe) 4.75/19.25

With fresh pressed citrus

Coffee 2.50

we proudly brew organic and fair-trade beans
you are welcome to *one free refill*.

+additional refills .50

Iced Coffee 2.50

Organic Hot Tea 1.95

Earl Grey, Green Tea, African Nectar Rooibos,
Citrus Chamomile, English Breakfast

Organic Iced Black Tea 1.95

sweetened, unsweetened

Organic Iced Herbal Tea 2.25

Natural Sodas 1.95

ask about our selection

LOCAVORES

Our breads are 100% organic & baked in a
wood-fired oven at **Mosswood Farm Store** in
Micanopy.

Our eggs are from our very own pastured flock of
beautiful hens residing at **Cognito Farm** in Starke.

We have partnered with local farms for the
freshest, organic seasonal produce from
Crones Cradle, Swallowtail, and others.

ENVIRONMENTAL INITIATIVES

Everyone shares the burden of reducing
his or her impact on the environment.
The Jones is no different, and is taking many steps
towards a more sustainable, ecologically friendly
business model by:

using natural, plant-based cleaners
composting food and scraps
compostable take-out containers
recycling waste