

## STARTERS

### Local Mushroom Brioche

8.50

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.

### Baked Brie Platter

10.95

Imported French brie wrapped in puff pastry and baked golden brown. Choose between a sweet or savory filling. Served with fresh fruit, crostini, and balsamic reduction.

### Mediterranean Plate

8.95

House-made quinoa tabbouleh, roasted pepper hummus, and baked falafel served with warm crostini and organic mixed greens.

### Bruschetta

market

Check board for today's special.

### Panko Crusted Polenta Cakes

6.95

Organic polenta cakes pan-seared and served over a fresh arugula salad, then topped off with tomato-basil vinaigrette.

## BREAKFAST FOR DINNER

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 & rice or fresh fruit for .75

### Jones Rancheros

8.75

Two fried eggs served on toasted corn tortillas with organic black beans, salsa fresca, cheddar and pepperjack cheese, avocado, and sour cream. Served with homefries.

### Blackhawk Burrito

9.95

Two over-easy 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, sour cream, and avocado. Served with homefries, organic black beans, and brown rice.

### Jones Cakes

6.50

Three fluffy buttermilk or flaxseed vegan cakes made from scratch and served with fresh fruit and syrup.

+add chocolate chips or pecans 1.00

+add bananas or blueberries .75

+upgrade to pure maple syrup or agave 1.25

### Brioche French Toast

7.25

Two yummy brioche slices dipped in our vanilla batter, grilled, and dusted with cinnamon sugar. Served with fresh fruit.

## 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

Organic mixed-greens topped with tomatoes, red onion, carrots, sliced almonds, apples, asiago cheese, and sprouts.

### Omega Mega Salad

10.25

The Jones salad with smoked salmon, ripe avocado, kalamata olives, and fresh lemon wedges.

### Jones Caesar

8.25

Crisp romaine, red onions, diced tomatoes, roasted potatoes, shaved asiago, and brioche croutons with our Caesar dressing.

### Cobb Salad

9.75

All-natural chicken breast, a hard-boiled egg, bacon, tomato, red onion, bleu cheese crumbles, and croutons on organic greens.

## ENTREES

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| <p><b>Vegan Coconut-Basil Tempeh</b> <b>12.25</b><br/>Local marinated tempeh sautéed with a vegan coconut basil sauce, and served with organic quinoa and seasonal vegetables.</p>   | <p><b>Penne Primavera</b> <b>10.95</b><br/>Sautéed squash, zucchini, broccoli, spinach, garlic, tomatoes, and red onions tossed with penne pasta and your choice of house-made marinara or creamy alfredo.</p>                               |
| <p><b>Mojo Pork Tacos</b> <b>11.25</b><br/>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.</p> | <p><b>Mushroom Spinach Tortellini</b> <b>11.25</b><br/>Three cheese tortellini tossed with sautéed mushrooms, spinach, and onions in a roasted garlic cream sauce.</p>   |
| <p><b>Vegan Tofu or Chicken Curry</b> <b>9.95/10.95</b><br/>Our take on a traditional Indian curry with tomatoes, peas, onions, and ginger served over seasonal organic quinoa.</p>  | <p><b>Jones Eggplant</b> <b>10.95</b><br/>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.</p> |
| <p><b>Shiitake Chicken</b> <b>12.95</b><br/>All-natural roasted chicken breast topped with sautéed local shiitakes, spinach, and goat cheese, then served on herbed mashed potatoes with a sundried tomato cream sauce.</p>                                  | <p><b>Fresh Catch</b> <b>market</b><br/>Check board for today's special .</p>  |

## ETC.

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| <p><b>The Nooner Burrito</b> <b>8.25</b><br/>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.</p> | <p><b>Tempeh Quesadilla</b> <b>7.25</b><br/>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.</p>  |
| <p><b>Stir It Up</b> <b>7.95</b><br/>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.</p>                               | <p><b>Thai Peanut Tempeh Wraps</b> <b>8.75</b><br/>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.</p> |
| <p><b>Quin-what?</b> <b>7.50</b><br/>Organic quinoa tossed with seasonal squash, red onion, sweet peppers, broccoli, peas, love, garlic, and olive oil.</p>  |   |

### Local Organic Baked Bread Choices:

multigrain, rosemary, sundried tomato-basil, sourdough, seeded rye **GF** udi's or sami's millet *add .25*

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.

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.

## PANINI

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

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| <p><b>Just Like Mama's</b><br/>Provolone, Swiss, and cheddar cheese grilled on 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.</p> <p><b>Magic Mike's Tofu</b><br/>A yummy pressed sammie with slabs of tofu, seared with Bragg's and nutritional yeast, served on multigrain bread with meunster, lettuce, tomato, and sprouts.</p> <p><b>The Jones Reuben</b><br/>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.</p> <p><b>Turkey Sammie</b><br/>Smoked turkey served with provolone cheese and rosemary bread with lettuce, tomato, sprouts, and cranberry mayo spread.</p> <p><b>Roast Beef Sammie</b><br/>House-sliced roast beef served with Swiss cheese and dark rye bread with lettuce, tomato, sprouts, and horseradish spread.</p> <p><b>Falafel Burger</b><br/>Our homemade falafel burger served on a toasted bun drizzled with tahini ginger dressing and served with green leaf lettuce, tomato, and red onion.</p> | <p><b>7.25</b></p> <p><b>7.75</b></p> <p><b>8.95</b></p> <p><b>8.25</b></p> <p><b>8.95</b></p> <p><b>8.25</b></p> | <p><b>Hot Dang Buffalo Burger</b><br/>Local grass-fed water buffalo burger topped differently every day. Check our specials board for the chef's daily spin.</p> <p><i>+make it a double! add a patty...</i></p> <p><b>Chicken Salad</b><br/>All natural chicken breast, walnuts, grapes, dill, onion, and seasoned mayonnaise with lettuce, tomato, and sprouts on multigrain bread.</p> <p><b>Tuna Melt</b><br/>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.</p> <p><b>Salmon Sammie</b><br/>Deliciously smoked salmon, dill cream cheese, red onion, lettuce, and tomato. Served on rye bread.</p> <p><b>BLT / TLT</b><br/>Either way is dynamite! Five strips of crispy bacon or our house-marinated tempeh served on sourdough with lettuce, tomato, and mayonnaise or veganaise.</p> <p><b>The VegOut</b><br/>Lettuce, spinach, tomato, red onion, grated carrots, avocado, sprouts, and our house pesto veganaise served with provolone cheese on tomato-basil bread.</p> <p><i>+add tempeh or tofu</i></p> <p><i>+add protein</i></p> | <p><b>9.95</b></p> <p><b>3.95</b></p> <p><b>7.25</b></p> <p><b>8.25</b></p> <p><b>8.95</b></p> <p><b>8.25/7.95</b></p> <p><b>7.95</b></p> <p><b>2.25</b></p> <p><b>2.75</b></p> |
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## ACCOMPANIMENTS

<b>Chef's Choice of Seasonal Vegetables</b>	<b>2.95</b>
<b>Herbed Mashed Potatoes</b>	<b>2.75</b>
<b>Gingered Sweet Potato Mash</b>	<b>2.95</b>
<b>Steamed Broccoli</b>	<b>2.50</b>
<b>Seasoned Homefries</b>	<b>2.75</b>
<b>Fresh Fruit</b>	
Cup	<b>2.75</b>
Bowl	<b>3.95</b>
<b>Homemade Soup</b>	
Cup	<b>3.75</b>
Bowl	<b>4.50</b>
<b>Organic Quinoa</b>	<b>2.75</b>
<b>Organic Black Beans &amp; Brown Rice</b>	<b>2.75</b>

## D-I-Y

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

<b>Fruits, Veggies, &amp; Etc.</b>	<b>.75 each</b>
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	
<b>Dairy</b>	<b>1.25 each</b>
asiago, feta, swiss, cheddar, pepperjack, meunster, provolone, bleu, cream cheese, sour cream, goat cheese	
<b>Soy</b>	<b>2.25 each</b>
tofu, tempeh, soy merguez	
<b>Meat</b>	<b>2.75 each</b>
bacon, turkey, roast beef, smoked salmon, tuna salad, chicken salad, chicken breast, buffalo	
<b>ETC</b>	<b>no charge</b>
onion, garlic, nutritional yeast	

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

orange you glad we squeeze  
our own juice?

2.50/3.75

### Organic Juices

Grape, Cranberry, Apple

1.75/2.50

### Mint Lemonade

2.50

### Revival Kombucha (12 oz bottle)

4.00

### House Kombucha

ask about today's infusion.  
limited availability

2.25

### Mimosa (glass/carafe)

With fresh pressed citrus

4.75/19.25

### Coffee

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

2.50

+additional refills

.50

### Iced Coffee

2.50

### Organic Hot Tea

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

1.95

### Organic Iced Black Tea

sweetened, unsweetened

1.95

### Organic Iced Herbal Tea

2.25

### Natural Sodas

ask about our selection

1.95

## 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**