

MENU



11725 Angeline Blvd
Angeline, FL 34638

Breakfast

Rooster's Crow Panini, Sliced hardboiled egg with white American cheese and prosciutto pressed on sourdough bread \$11

Assorted Muffins, Baker's choice \$4

Farmer Alex's Avocado Toast, 2 slices of toasted sourdough bread topped with avocado, extra virgin olive oil, hard-boiled egg, salt, pepper, a drizzle of balsamic glaze and red pepper flakes \$9

Paninis

Let Your Love Flow BB Panini, Creamy Brie, hot pepper bacon jam, and prosciutto pressed on sourdough bread. Served with chips or fruit \$13

Caprese Panini, Fresh buffalo mozzarella cheese, tomato, extra virgin olive oil, balsamic glaze, fresh basil, Italian seasoning, and salt and pepper served on pressed sourdough bread \$13

JP's Cheesy, Cheddar and parmesan cheese on pressed sourdough bread. Served with chips or fruit \$8

*Make it extra with these add-ons: Roasted red pepper, jalapenos, olives, sliced tomato, prosciutto, or pepperoni, eggplant \$2 Per Topping

Pizza

Cheese Pizza, Italian made pizza topped with fresh mozzarella and provolone cheese \$10

Wild Thyme's Goat Cheese and Honey Pizza, Roman-style white pizza topped with goat and mozzarella cheese finished with sweet honey drizzle and blueberry balsamic \$12

Additional Toppings: Roasted red pepper, jalapeños, olives, sliced tomatoe, pepperoni

Beverages

Soda Coke, Diet Coke, Sprite \$2

Iced Tea \$2

Apple Juice, Lemonade \$2.50

Bottled Water \$2

Premium Toppings: Prosciutto, buffalo mozzarella, meatballs, eggplant \$2 Per Topping

Shareables

Farm-Fresh Baked Vegetables, A healthy portion of farm fresh vegetables, robust olive oil, blueberry balsamic, Italian seasoning with a side of either ranch or blue cheese dressing \$8

Marco's Italian Meatballs, 3 Italian meatballs topped with marinara sauce, mozzarella, and parmesan cheese served with grilled sourdough bread \$12

Hummus Board, Roasted red pepper hummus served with toasted pita bread and olives \$11

Spinach Artichoke Dip, A blend of spinach, artichokes, and cheese served warm with toasted pita bread and olives \$11

Charcuterie Board, Artisan cheeses and cured meats served with flavorful spreads, olives, fruit, and crackers \$18

Soft Pretzel Sticks, Bavarian-style pretzel sticks lightly salted and served with your choice of 2 sauces. Sauce choices: Beer cheese, brown mustard, or nutella \$8

Caprese Salad, Fresh buffalo mozzarella and vine-ripened tomatoes topped with extra virgin olive oil, salt, pepper, balsamic vinegar, Italian seasoning, and farm-fresh basil \$13

JK's Chicken Wings, 6 wings tossed in your choice of sauce or rub. Served with ranch dressing \$10

Kids Menu

Chicken Tenders, or Grilled Cheese, Served with a choice of chips, fruit, and a kid's drink \$8.50

Desserts

Ask about our seasonal desserts

Coffee

Regular \$3.50

Espresso Shot \$3

Latte \$4 (Almond Milk Add .60)



CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. Our store offers products with peanuts, tree nuts, soy, milk, eggs and wheat. While we take steps to minimize the risk of cross-contamination, we cannot guarantee that any of our products are safe to consumer for people with peanut, tree nut, soy, milk, egg or wheat allergies.

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White Wine

Clos Du Bois Pinot Grigio, California, A vibrant crisp white wine with clear fruit aromas of melon, zesty grapefruit, white peach, and lime with just a hit of minerality \$8.50

Prophecy Sauvignon Blanc, California, Aromas of grapefruit, lychee, and lime zest lead to flavors of mandarin orange and green apple, followed by delicate notes of mineral and white tea \$8.50

Clos Du Bois Chardonnay, California, Scents of warm apple pastry with touches of honey and toasted oak with bright layers of freshly sliced pear and ripe apple with zests of citrus \$8.50

Copper Ridge Chardonnay, California, Flavors of ripe apple, pear, and tropical fruits complemented by hints of butter, vanilla, and a light touch of spice \$6

Red Wine

Franciscan Cabernet, California, Flavors of blackberry and plum followed by a rich layer of toasted caramel, shaved chocolate, and toasted coconut \$9.50

Mark West Pinot Noir, California, Medium-bodied with black cherry, cola, strawberry, and plum with soft tannins \$8.50

Alamos Red Blend, Mendoza, Argentina, Notes of plum, juicy blackberry, and black cherry. A combination of Malbec, Bonarda, Cabernet Sauvignon, and Syrah, with medium tannins and a smooth finish \$8.50

Copper Ridge Cabernet, California, Full-bodied and firm tannins with robust flavors of blackberry and plum complimented by hints of spice and a touch of oak \$6

Sparkling

La Marca Prosecco, Italy, Sparkling with a vibrant bouquet of apple, white peach, and honeysuckle highlighted by pleasant acidity \$9

Wycliff Brut Champagne \$6

Freshly Made White or Red Sangria \$8

Mimosa \$8

Ciders and Seltzers

Angry Orchard \$8

Nutrl, Orange, Pineapple, Watermelon \$6

Surfside Vodka Iced Tea \$7

Beer

Budweiser \$5

Jai Alai \$6

Michelob Ultra \$5

Miller Lite \$5

Modelo \$5

Yuengling \$5

HAPPY HOUR EVERY SATURDAY, 2 PM - 8 PM

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