



## EAT LOCAL

### Daily Soups

Made Daily on Premises 🌱 4.95

### House Made Hummus

Olives, Zak's Toasted Bread 🌱 8.95

### Avocado Salsa

Fresh Corn Tortilla Chips GF 🌱 8.95

### Grilled Shrimp & Avocado Tartine

Vine Ripe Tomato, Lemon Aioli, Basil Pesto, Farmers Greens 16.95

### Chicken Quesadilla

Caramelized Onions & Monterey Jack Cheese 12.95

### Made-to-Order Mahi Mahi Ceviche

Served with Sweet Potato Salad & Roasted Corn Salad GF 14.95

## EAT SEASONAL

### Grilled Churrasco Steak Chimichurri

Crisp Miami Yuca Fries, Garlic Mojo Sauce 22.95

### Key West Crab Cakes

House-Made Mango Chutney, Lime Sauce, Organic Spinach Salad & Honey Dijon Vinaigrette 17.95

### Grilled Mahi-Mahi Old School

Vine Ripe Tomatoes, Organic Spinach & Onions on a freshly Baked Brioche Bun  
Mixed Greens & Cumin Creole Mayo on the Side 16.95

### Curried Chicken Salad

All Natural Chicken, Golden Raisins & Walnuts, Couscous & Mixed Field Greens 13.95

### Chicken Fajita Wrap

Grilled Onions and Red Peppers in a Whole Wheat Tortilla  
Side of Mixed Greens, Avocado Salsa & Roasted Corn Salad 14.95

## HAND MADE

*Choice of Mixed Field Greens, Hand Cut Fries Or Sweet Potato Fries.*

### Café Burger

100% All Natural Black Angus Beef, Freshly Baked Brioche Bun, Tomatoes & Red Onions 12.95  
With Aged Cheddar - Add \$1  
With Bacon- Add \$2

### All Natural Turkey Burger

Swiss, Portobello Mushrooms, Freshly Baked Brioche Bun, Tomatoes and Onions 11.95

### The South Beach

Hand Carved Roasted Turkey Breast, Brie, Pear, Arugula & Mango Chutney Butter 12.95

### The Cuban

Roasted Pork, Ham, Swiss Cheese, Pickles & Mustard Dressing 12.95

### Albacore Tuna Salad

Tomatoes, Capers, Red Onions & Spinach on Zak's Multigrain 11.95

### Tuna Melt

Albacore Tuna Salad, Monterey Jack Cheese, Cucumbers & Sprouts on Grilled Ciabatta 14.95

### Smoked Salmon on Zak's Multigrain Bread

Avocado, Tomatoes, Sweet Red Onions & Capers 14.95

## FROM THE FARM

### Tropical Salad

Grilled Shrimp, Feta Cheese, Tomatoes, Avocado, Cucumbers, Red Onions & Fresh Mango.  
Mixed Field Greens and a Guava-Citrus Dressing on the Side GF 16.95

### Sobe Cobb

Roasted Turkey Breast, Crumbled Blue Cheese, Avocado, Natural Bacon, Hard Boiled Egg & Vine Ripe Tomatoes  
Mixed Field Greens with House Dijon Dressing GF 14.95

### Grilled Salmon Niçoise

Wild Caught Salmon, Green Beans, Vine Ripe Tomatoes, New Potatoes, Hard Boiled Egg, Olives & Capers.  
Mixed Field Greens and House Dijon Dressing GF 16.95

### Avocado Greek

Avocado, Feta, Olives, Cucumbers, Romaine, Red Peppers and Onions, Lemon Vinaigrette GF 🌱 14.95

### Roasted Pear & Crisp Kale

Blue Cheese, Sweet & Spicy Chipotle Pecans.  
Mixed Field Greens and a Pomegranate Balsamic Vinaigrette GF 13.95

### Caesar Salad

Crisp Romaine, Garlic Croutons, House Made Caesar Dressing 🌱 13.95

+1.95 Avocado  
+3.95 Bacon or Grilled Chicken  
+5.95 Grilled Shrimp or Mahi Mahi

## EAT VEGAN

### Avocado Toast ZTB

Toasted Sesame Seeds, Pickled Red Onions, Arugula 🌱 10.95

### Quinoa Chop Chop

Kale, Avocado, Black Beans, Corn, Sweet Onions, Farm Greens, Lemon Tahini Vinaigrette 🌱 13.95

### Wild Mushroom Thai Stir-Fry

Shiitake Mushrooms, Tofu, Green Beans, Carrots, Scallions, Thai Basil, Couscous 🌱 15.95

### Ancient Grains "Meatball" Wrap

House Made Plant Meatball, Avocado Salsa & Farm Greens 🌱 14.95

### Roast Calabaza Bowl

Zucchini, Kale, Organic Farro, Red Beans, Caramelized Onion, Mojito Sauce GF 15.95

### Brussels Sprouts Shakshuka

Heirloom Cherry Tomato, Red Peppers, Chick Peas, Cauliflower, Toasted Cumin, Garlic Confit GF 16.95

## SIDES 4.95

Fresh Cut Fries • Sweet Potato Fries • Yuca Fries • Organic Quinoa

Grilled Broccoli • Nice Farm Salad • Mango Slaw

### We at the Cafe at Books & Books have adopted a Sustainable Mission:

To celebrate local foods and foster a more sustainable food supply. Embrace seasonality, preserve diversity and traditional practices, and support local food economies.

GF Gluten Free

🌱 Vegetarian

Consuming Raw Or Undercooked Meats, Poultry, Seafood, Shellfish Or Eggs May Increase Your Risk of Foodborne Illness, Especially If You Have a Medical Condition.