



Chef Audrey's Fresh Market Café



Daily Specialties

specializing in local and organic ingredients



Soup of the Day*

cup \$4 bowl

\$5

inspired by Chef Audrey's passion for the use of local and fresh ingredients with a 7 grain roll

Quiche of the Day*

\$7

regular or gluten-free baked to perfection and served with our featured salad and 7 grain dinner roll



Lasagna of the Day

\$9

layers of rich deliciousness, served with our featured salad



Pizza of the Day

\$8

Wood-fired oven taste, with organic baby greens salad



Chefs Special Dish of the Day

\$Market Price

created with fresh, local and seasonal ingredients that includes: entrée, vegetable, and soup or salad

Organic Signature Salads

served with
7 grain dinner roll

The Caprese

\$8

fresh mozzarella, tomato*, and red onion* with a spinach* pesto dressing drizzle



The Mandarin*

\$8

baby greens* with orange segments, edamame*, carrots*, cabbage*, and toasted sesame seeds* with citrus vinaigrette

The Cranberry*

\$8

bed of baby greens* topped with cranberries, walnuts*, red onion*, and choice of bleu cheese* or feta*

Greek Island Pasta*

\$8

chef's choice pasta* with feta cheese*, roasted red peppers*, Kalamata olives*, red onion*, roasted garlic*, toasted almonds, parsley*, lemon juice*, and olive oil

Down-To-Earth Quinoa*

\$9

red & white quinoa* with chick peas*, roasted mushrooms*, roasted cashews*, parsley*, and shiitake sesame dressing

India Rice *

\$7

brown rice*, edamame*, carrot*, green onion* with specially seasoned tamari*, sesame oil, and ginger dressing



*signifies organic ingredients according to availability

Chef Audrey's Fresh Market Café (352) 799-5211

HOURS: Mon-Fri: 9am-4pm & Sat: 10am-2pm

ask about our fresh & local specials!

Specialty Sandwiches

served with organic baby greens & special chip of the week

choice of: organic & gluten-free breads, rolls, or wraps



The Grilled Tofu*

\$7 ■ ■ ■ ■ ■

with red onion*, roast pepper*, sun-dried tomato*, spring mix*, and cheese* of choice

The Falafel

\$8 ■ ■ ■ ■ ■

on a Pita with tahini yogurt dressing*, and alfalfa sprouts

The Grilled Portabella Cap

\$8 ■ ■ ■ ■ ■

with avocado*, alfalfa sprouts, and thyme Vegenaise

Oven Roasted Seasonal Veggie Quesadilla

\$7 ■ ■ ■ ■ ■

with cheese* of choice

Formaggi

\$7 ■ ■ ■ ■ ■

pressed mozzarella, fresh tomato*, and spinach* pesto



Vegetable Rustica*

\$7 ■ ■ ■ ■ ■

pressed sun-dried tomato*, roast pepper*, red onion*, feta cheese*, and fresh spinach*

Deli Salads Sandwiches

Deli salads can be served as a side to any order or served on organic greens

Chicken \$7 all natural and free range

Tuna \$7 wild caught and dolphin friendly

Salmon \$8 wild caught



Protein Sides

when added to a salad, sandwich, or entrée...

Chicken Breast \$3 all natural and free range

Seitan \$3 (wheat gluten)

Grilled Tofu \$2

Organic Egg \$1.00

3 Organic Egg Omelettes

served with 2 slices of toast

Salmon

\$9 ■ ■ ■ ■ ■

our famous wild caught salmon salad topped with organic baby spinach

Mediterranean*

\$8 ■ ■ ■ ■ ■

roasted pepper*, spinach*, feta*, red onion*, and Kalamata olives*

Mixed Veggie*

\$8 ■ ■ ■ ■ ■

our special roasted vegetables* of the day with provolone* or cheddar cheese*

Beverages

Organic Coffee \$1.50

Still or Sparkling Water \$2

Organic Tea \$1.25

Bottled Teas \$2.25

Apple Juice \$2

Smoothies

Whey Cool Smoothies \$5

whey protein powder, apple juice, frozen organic fruits

Organic Veggie Juices

Fresh Organic Carrot Juice \$5

Fresh Organic Mixed Vegetables \$6
w/Carrot Base

