

PONTE VEDRA BEACH, FLORIDA

EST. 2016



NONA BLUE

MODERN TAVERN

LAKE NONA, FLORIDA

EST. 2013

SHAREABLES

BLUE CHEESE KETTLE CHIPS 12

Blue Cheese Béchamel / Chopped Bacon Balsamic Glaze / Green Onions

HOUSE MADE SALSA & CHIPS 12

Hand Cut Garden Blend

IN-HOUSE SMOKED SALMON DIP 17

Herb Remoulade Blend / Crispy Toast Points Chopped Egg / Red Onions

DRUMS & FLATS 18

Buffalo Sauce / Blue Cheese Coleslaw

SPINACH & ARTICHOKE DIP 18

Rich Cheese Sauce / Salsa / Sour Cream

FIRECRACKER SHRIMP 19

Lightly Fried Shrimp / Firecracker Sauce

FIRE GRILLED ARTICHOKE 19

Limited Availability

FRIED CALAMARI 21

Seasoned Rings / Lemon Aioli / Thai Chili Sauce

P.E.I. MUSSELS 22

Braised Mussels / Sambuca Butter Sauce Grilled Baguette Garnish

SEARED AHI TUNA 26

Yellowfin Tuna / Dressed Field Greens Pickled Ginger / Wasabi / Sesame Seeds

SOUP

SHRIMP & FIRE ROASTED CORN CHOWDER 8

Our Signature Soup

CLASSIC FRENCH ONION SOUP 11

Melted Gruyere / Shredded Mozzarella Toasted Crouton

STREET TACOS

Served with Seasoned Fries (Available Until 4pm)

BAJA STYLE

Flour Tortillas / Shredded Cabbage / Avocado Chipotle Mayo / Sour Cream Sauce

SAN FRANCISCO "MISSION DISTRICT" STYLE

Flour Tortillas / Shredded Lettuce Sour Cream Sauce / Mango Pico De Gallo

FIRE GRILLED CHICKEN 18

LIGHTLY FRIED ATLANTIC COD 18

BLACKENED MAHI MAHI 19

GRILLED SHRIMP 19

ADOBO STEAK 20

ON THE SIDE 8

French Fries / Steak Fries / Mashed Potatoes Lil House Salad / Lil Caesar Salad / Lil Greek Salad Broccoli / Blue Cheese Coleslaw Baked Potato (After 4pm)

While we strive to satisfy every guests dietary needs, please note that Nona Blue Modern Tavern is not a gluten-free kitchen. Products containing gluten are freshly prepared in our scratch kitchen daily. Please ask our staff for our Gluten Sensitive Guide and please inform your server if you have any food sensitivities or allergies.

GREENS

HOUSE SALAD 14

Mixed Greens / Chopped Egg / Smoked Bacon Cheddar Cheese / Campari Tomatoes / Carrot Cucumber / House Made Croutons Buttermilk Garlic Dressing

CLASSIC CAESAR SALAD 14

Romaine Lettuce / House Made Croutons Parmesan Cheese

TRADITIONAL GREEK SALAD 15

Romaine Lettuce / Herb Vinaigrette Dressing Cucumbers / Red Onions / Red Peppers Black Olives / Campari Tomatoes / Feta Cheese

ADD TO ANY SALAD:

FIRE GRILLED CHICKEN 10

GRILLED SHRIMP 10

FIRE GRILLED SALMON 11

THE "TAVERN" GRILLED CHICKEN SALAD 19

Mixed Greens / Sliced Chicken / Carrots Red Bell Pepper / Tomato / Cilantro Tortilla Strips / Honey Citrus Vinaigrette Peanut Sauce / Chopped Peanuts

ASIAN GRILLED STEAK SALAD 26

Mixed Greens / Marinated Filet Mignon Tips Red Peppers / Carrots / Red Onion / Mango Cucumber / Campari Tomatoes / Mint / Basil Sweet Thai Chili Dressing / Fried Wontons Sesame Seeds / Red Pepper Flakes

SEARED AHI TUNA SALAD 27

Yellowfin Tuna / Cilantro Ginger Vinaigrette Honey Citrus Vinaigrette / Field Greens Cabbage / Red Onions Sesame Seeds / Wonton Strips

HANDWICHES

Served with Seasoned Fries

VEGGIE BURGER 16

In-House Blend / Soy Glaze / Monterey Jack Lettuce / Tomato / Red Onion / Pickle Toasted Brioche

ALL AMERICAN BURGER 18

8 oz. Steak Blend / American Cheese / Lettuce Tomato / Red Onion / Pickle / Mayo / Mustard Toasted Brioche

NONA BLUE BURGER 19

8 oz. Steak Blend / Crumbled Blue Cheese Smoked Bacon Strips / Lettuce / Tomato Red Onion / Pickle / Toasted Brioche

COUNTRY CLUB 19

Smoked Ham / Roasted Turkey / Smoked Bacon Cheddar Cheese / Monterey Jack Lettuce Tomato / Mayo / Toasted Multigrain

PLAIN JANE 19

Marinated Chicken Breast / Havarti Cheese Lettuce / Tomato / Red Onion / Pickle Toasted Brioche

CHEDDAR BEEF 20

In-House Sliced Roast Beef / Aged Cheddar Au Jus / Creamy Horseradish Sauce Toasted Brioche

BLACKENED MAHI MAHI SANDWICH 22

Lettuce / Tomato / Red Onion / Pickle Thousand Island Dressing / Avocado Sour Cream Sauce / Toasted Brioche

NONA BLUE PLATE SPECIALS

LEMON CHICKEN 23

Mashed Potatoes / Chicken Demi Glaze

FRENCH QUARTER PENNE PASTA BOWL 24

Sautéed Shrimp / Andouille Sausage / Tasso Ham Carrots / Green Onions / Spicy Cajun Cream Sauce

TRADITIONAL ENGLISH FISH & CHIPS 25

North Atlantic Cod / Steak Fries

CHICKEN TENDER PLATTER 26

Hand Dipped Chicken Tenders French Fries / Blue Cheese Coleslaw Honey Mustard / BBQ Sauce

14 OZ. SLOW ROASTED PRIME RIB 42

Mashed Potatoes / Au Jus (Available after 4pm Tuesday thru Saturday)

8 OZ. SEARED AHI TUNA STEAK 44

Yellowfin Tuna / Chilled Quinoa Salad / Wasabi Citrus Soy Sauce

NORTH ATLANTIC SEA SCALLOPS 48

Lemon Butter Sauce / Cous Cous / Grilled Asparagus

OFF THE HARDWOOD GRILL

HOUSE BRINED

DOUBLE CUT PORK RIB CHOP 32

Braised Apple Chutney / Mashed Potatoes

STEAK FRITES 33

Brasserie Cut Sirloin / Maître d' Butter / French Fries

BABY BACK RIBS 36

French Fries / Blue Cheese Slaw

NORTH ATLANTIC SALMON 38

Herb Remoulade / Chilled Quinoa Salad

POLYNESIAN MARINATED RIBEYE 42

Soy Glaze / Mashed Potatoes

14 OZ. HAND CUT NEW YORK STRIP 44

Maître d' Butter / Mashed Potatoes

8 OZ. BARREL CUT FILET MIGNON 48

Béarnaise Sauce / Mashed Potatoes

16 OZ. DELMONICO RIBEYE 54

Maître d' Butter / Mashed Potatoes

SWEET ENDINGS

KEY LIME PIE 9

Graham Cracker Crust / Whipped Cream

CARROT CAKE 10

Cream Cheese Icing / Caramel Syrup / Pecans

HOT FUDGE BROWNIE SUNDAE 9

Chocolate Brownie / Vanilla Bean Ice Cream Whipped Cream / Candied Pecans

WHITE CHOCOLATE CHEESECAKE 9

Graham Cracker Crust / Raspberry Coulis Whipped Cream

This menu item contains nuts or nut products.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.

CHAMPAGNE AND SPARKLING

II SOFFIONE PROSECCO / Treviso, Italy 11/42
KILA CAVA / Spain 11/42
FRANCOIS MONTAND BRUT OR ROSE / Split / France 15
VEUVE CLICQUOT YELLOW LABEL BRUT / France 23/88
TAITTINGER / France 90

ROSÉ

FLEURS DE PRAIRIE / Cotes de Provence, France 11/42
PETALI / Tuscany, Italy 14/54
WHISPERING ANGEL / Cotes de Provence, France 15/58

SAUVIGNON BLANC

THE CROSSING / Marlborough, NZ 11/42
DE ROCHE / LOIRE VALLEY, FRANCE 12/46
LOVEBLOCK BY KIM CRAWFORD / Marlborough, NZ 15/58

CHARDONNAY

WILLIAM HILL / North Coast 11/42
DOMAINE DE BERNIER / Val De Loire, France 12/46
KENDALL JACKSON VINTNERS RESERVE / California 13/50
SONOMA CUTRER / Sonoma Coast 14 / 54
LA CREMA / RUSSIAN RIVER VALLEY 15/58
ROMBAUER / Carneros 18/70

WORLDLY WHITES

BARONE FINI PINOT GRIGIO / Valdadige, Italy 11/42
CA MONTEBELLO MOSCATO / Lombardi, Italy 11/42
CONUNDRUM WHITE BLEND / Rutherford 13/50
DAMIAN GEWURZTRAMINER / ALTO ADIGE, ITALY 16/62
SANTA MARGHERITA PINOT GRIGIO / Alto Adige, Italy 16/62
SCHLOSS VOLLRADS RIESLING / Rheingau, Germany 16/62

PINOT NOIR

TASSAJARA / Monterey 11/42
MEIOMI / Monterey County 14/54
INTERCEPT BY CHARLES WOODSON / Monterey 15/58
BELLE GLOS / Clark and Telephone Vineyard / Santa Barbara County 18/70

MERLOT

BARONE FINI / Aldo Adige, Italy 11/42
ST. FRANCIS / Sonoma County 14/54
SILVERADO / Napa Valley 58

CABERNET SAUVIGNON

BONANZA BY CAYMUS / California 11/42
JOSH CELLARS RESERVE / Paso Robles 13/50
SMITH AND HOOK / Central Coast 14/54
INTERCEPT BY CHARLES WOODSON / Paso Robles 15/58
PEJU / Napa Valley 25/98
CAYMUS / Napa Valley 30/138
SILVER OAK / Alexander Valley 120
SILVER OAK / Napa Valley 165
CAYMUS SPECIAL SELECTION / Napa Valley 295
JOSEPH PHELPS INSIGNIA / Napa Valley 395

ZINFANDEL

FOUR VINES / Lodi 11/42
SEGHEISIO "ANGELA'S TABLE" / Sonoma County 12/46
KLINKER BRICK / Lodi 48
ROMBAUER / Napa Valley 66

INTERNATIONAL REDS

LAGONE AIA VECCHIA SUPER TUSCAN / Tuscany, Italy 12/46
FEUDI SALENTINI APPASSIMENTO ROSSO / Puglia, Italy 13/50
TAPIZ ALTA MALBEC / Mendoza, Argentina 13/50
LISTRA SUPER TUSCAN / Tuscany, Italy 16/62

RED BLENDS

ANNABELLA 5 / California 12/46
INTERCEPT BY CHARLES WOODSON / Paso Robles 15/58
THE PRISONER / Napa Valley 24/92
CHAPPELLET MOUNTAIN CUVÉE / Napa Valley 66
ORIN SWIFT PAPILLON / Napa Valley 135

SEASONAL SANGRIA (RED OR WHITE)

Our signature recipes are created by blending fruit, select spirits, fresh juices, spices, and herbs. Available by the glass or carafe. 11/42

OUT OF THE BLUE COCKTAILS

Classically Inspired / Modern Twist

LIME IN THE COCONUT 13
Bacardi Coconut Rum / Cointreau / Fresh Lime / Fresh Mint
RELEASE THE KRAKEN 12
Kraken Spiced Rum / Goslings Ginger Beer / Whiskey Barrel Aged Bitters
CHEAPER THAN THERAPY 14
Cucumber Vodka Infusion / St. Germaine Elderflower Liqueur
Fresh Lemon Juice / Simple Syrup / Fresh Basil / Fresh Cucumber
COMFORTABLY NUMB 14
Pear Vodka Infusion / St. Germaine Elderflower Liqueur
White Cranberry Juice / Fresh Lime Juice / Simple Syrup / Cinnamon
MY PSYCHIATRIST 14
Plantation XO Reserve Rum / Cinnamon Vanilla Clove Syrup
Lime Juice
ONE NIGHT IN BANGKOK 13
Corazon "W. L. Weller Bourbon Barrel Aged" Reposado Tequila
Domaine De Canton Ginger Liqueur / Fresh Lime Juice / Pineapple Juice
Simple Syrup / Cayenne Pepper
SPICY RITA 15
Serrano Infused Corazon Reposado Tequila / Cointreau
Fresh Blendz Mango Puree / Fresh Lime Juice / Agave Syrup / Chili-Salt Rim
BABY BLUE COSMOPOLITAN 15
Ketel One Citroen Vodka / Blue Curacao / White Cranberry Juice
Simple Syrup / Fresh Lime Juice
GARDEN OF EDEN 16
Sipsmith V.J.O.P. Gin / St. Germaine Elderflower Liqueur
Fresh Cucumber / Fresh Mint / Fresh Basil / Fresh Lime
NEW FASHIONED 16
1792 Small Batch Bourbon / Orange Bitters / Orange Wedge
Simple Syrup / Amarena Cherry
PORKY'S OLD FASHIONED 16
Knob Creek Smoked Maple Bourbon / Hickory Smoke Tincture
Cherry Bitters / Orange Bitters / Brown Sugar Simple Syrup / Candied Bacon
TIPLING TEA 14
Southern Comfort / Firefly Sweet Tea Vodka / Myers's Platinum White Rum
Miles' Gin / Peach Schnapps / Fresh Blendz Sour Mix
TRUE BLUE 15
Grey Goose Vodka / Blue Cheese Stuffed Olives

MAIN SQUEEZE

GREYHOUND 13
Wheatley Vodka / Fresh Squeezed Grapefruit Juice
SCREWDRIVER 13
Wheatley Vodka / Fresh Squeezed Orange Juice

WHAT'S ON TAP

ARDWOLF SOUTHBANK IPA / Florida / 6.5 abv 8
BELL'S TWO HEARTED IPA / Michigan / 7.0 abv 9
BOLD ROCK HARD CIDER / Virginia / 4.7 abv 8
FAT TIRE ALE / Colorado / 5.0 abv 8
GUINNESS STOUT / Ireland / 4.2 abv 8
HARP LAGER / Ireland / 4.5 abv 8
HOEGAARDEN / Belgium / 4.9 abv 8
KENTUCKY BOURBON BARREL ALE / Kentucky / 8.2 abv 8
LAGUNITAS IPA / California / 6.2 abv 8
SAMUEL ADAMS SEASONAL / Massachusetts / abv varies 8
SMITHWICKS / Ireland / 5.0 abv 8
STELLA ARTOIS / Belgium / 5.2 abv 8

LOCAL CRAFTS

INTUITION IPA / Jacksonville / 6.75 ABV 8
LOCAL FAVORITES (ROTATING) / Florida / abv varies Q
VETERANS UNITED RAGING BLONDE ALE / Jacksonville / 5.2 abv 8

ALL BOTTLED UP

AMSTEL LIGHT 8
ANGRY ORCHARD CIDER 8
BLUE MOON 8
BUD LIGHT 7
BUDWEISER 7
COORS LIGHT 7
CORONA 8
CORONA LIGHT 8
DOS EQUIS 8
HEINEKEN 8
MICHELOB ULTRA 7
MILLER LITE 7
MODELO ESPECIAL 8
NEWCASTLE BROWN ALE 8
PABST BLUE RIBBON 7
YUENGLING 7

HARD SELTZER

HIGH NOON 8

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CHILDREN'S MENU

KRAFT MACARONI AND CHEESE 7

American Classic

PEANUT BUTTER AND GRAPE JELLY 7

Served with a Fruit Cup

FOUR CHEESE PIZZA 8

Cheddar / Mozzarella / Provolone / Parmesan

GRILLED CHEESE 8

Served with a Fruit Cup

CHICKEN TENDERS AND FRIES 8

Hand Dipped Tenders

PENNE PASTA BOWL 8

Alfredo / Butter / Parmesan or Marinara Sauce

CHEESEBURGER AND FRIES 9

Three Meat Blend / American Cheese

All meals served with choice of beverage.

Children's menu available to those 12 years old and under.

Thank you for your understanding.

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HAPPY HOUR

MONDAY - FRIDAY • 3:30 PM - 6:30 PM

HOUSE POURS / ONE DOLLAR OFF

WHEATLEY VODKA

MILES' GIN

MEYERS'S PLATINUM WHITE RUM

CORAZON BLANCO TEQUILA

BENCHMARK SMALL BATCH BOURBON

HOUSE WINES / TWO DOLLARS OFF

BARONE FINI / Pinot Grigio

FLEURS DE PRAIRIE / Rose

WILLIAM HILL / Chardonnay

BONANZA BY CAYMUS / Cabernet Sauvignon

BARONE FINI / Merlot

TASSAJARA / Pinot Noir

WHAT'S ON TAP / ONE DOLLAR OFF

ARDWOLF SOUTHBANK IPA / Florida

BELL'S TWO HEARTED IPA / Michigan

BOLD ROCK HARD CIDER / Virginia

FAT TIRE ALE / Colorado

GUINNESS STOUT / Ireland

HARP LAGER / Ireland

HOEGAARDEN / Belgium

INTUITION IPA / Jacksonville

KENTUCKY BOURBON BARREL ALE / Kentucky

LAGUNITAS IPA / California

LOCAL FAVORITES / ROTATING TAP / Florida

SAMUEL ADAMS SEASONAL / Massachusetts

SMITHWICKS / Ireland

STELLA ARTOIS / Belgium

VETERANS UNITED RAGING BLONDE ALE / Jacksonville

SHAREABLES / THREE DOLLARS OFF

CHIPS & SALSA

BLUE CHEESE KETTLE CHIPS

SPINACH AND ARTICHOKE DIP

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GLUTEN SENSITIVE GUIDE

Our Gluten Sensitive Guide is designed for those with gluten sensitivities or those who prefer to avoid gluten for nutritional reasons. While we strive to satisfy every guest's dietary needs, please note that Nona Blue Modern Tavern is not a gluten-free kitchen. Products containing gluten are freshly prepared in our scratch kitchen daily. Please ask our staff for our Gluten Sensitive Guide and please inform your server if you have any food sensitivities or allergies.

FIRE GRILLED ARTICHOKE 19

Limited Availability

SAUTÉED FIRECRACKER SHRIMP 19

Served with Firecracker Sauce

SAUTÉED CALAMARI 21

Calamari Rings / Lemon Aioli / Thai Chili Sauce

HOUSE SALAD 14

No Croutons

TRADITIONAL GREEK SALAD 15

Romaine Lettuce / Herb Vinaigrette Dressing / Cucumbers / Red Onions

Red Peppers / Black Olives / Campari Tomatoes / Feta Cheese

ADD TO SALADS FIRE GRILLED CHICKEN 10 GRILLED SHRIMP 10 FIRE GRILLED SALMON 11

"BAJA" STYLE LETTUCE WRAPS

Shredded Cabbage / Avocado / Chipotle Mayo

Sour Cream Sauce / Choice of Side

CHOICE OF: GRILLED CHICKEN 18 BLACKENED MAHI MAHI 19

GRILLED SHRIMP 19 ADOBO STEAK 20

"MISSION DISTRICT" STYLE LETTUCE WRAPS

Sour Cream Sauce / Mango Pico De Gallo / Choice of Side

CHOICE OF: GRILLED CHICKEN 18 BLACKENED MAHI MAHI 19

GRILLED SHRIMP 19 ADOBO STEAK 20

LEMON CHICKEN 23

Mashed Potatoes

HOUSE BRINED DOUBLE CUT PORK CHOP 32

Mashed Potatoes / Braised Apple Chutney

BABY BACK RIBS 36

Mashed Potatoes / Blue Cheese Slaw

14 OZ. HAND CUT NEW YORK STRIP 44

Mashed Potatoes

8 OZ. BARREL CUT FILET MIGNON 48

Mashed Potatoes / Béarnaise

NORTH ATLANTIC SEA SCALLOPS (No Lemon Butter) 48

Mashed Potatoes / Asparagus Garnish

OUR FRESH FISH TOPPED WITH MANGO PICO DE GALLO MKT

Served with Broccoli

SIDES 8

Lil House Salad (No Croutons) / Lil Caesar Salad (No Croutons) / Little Greek Salad

Broccoli / Blue Cheese Coleslaw / Mashed Potatoes / Baked Potato (After 4pm)

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SUNDAY BRUNCH MENU

BELGIAN WAFFLE 13

Buttermilk Waffle / Marinated Strawberries / Whipped Cream
Confectioners Sugar / Applewood Smoked Bacon

FRENCH TOAST 13

French Toast / Marinated Strawberries / Blueberries / Candied Pecans
Blueberry Balsamic Jam

CLASSIC THREE EGG OR EGG WHITE OMELETTE 14

Diced Ham / Smoked Bacon / Monterey Jack / Cheddar
Red Peppers / Onions / Tomatoes / Sliced Mushrooms / Home Fries

LEMON RICOTTA PANCAKES 14

Two Lemon Ricotta Pancakes / Applewood Smoked Bacon / Home Fries

🍳 EGGS BENEDICT 15

Poached Eggs / Canadian Bacon / English Muffin / Hollandaise Sauce
Home Fries

TAVERN QUICHE 16

Four Cheese Blend / Ham / Turkey / Field Green Garnish
Herb Vinaigrette / Home Fries

🍳 EGGS BENEDICT WITH SMOKED SALMON 17

Poached Eggs / Smoked Salmon / English Muffin / Canadian Bacon
Hollandaise Sauce / Home Fries

CHICKEN AND WAFFLE 18

Buttermilk Waffle / Three Fried Chicken Tenders / Honey Butter
Applewood Smoked Bacon

STEAK AND EGG SANDWICH 19

Prime Rib / Fried Eggs / Smoked Bacon / Havarti Cheese
Sliced Tomatoes / Toasted Baguette / Home Fries

🍳 EGGS BENEDICT WITH LOBSTER 24

Poached Eggs / Butter Poached Lobster Meat / Canadian Bacon
Grilled Asparagus / Hollandaise Sauce / Home Fries

🍳 Our Eggs Benedict items are served with poached, undercooked eggs. Sunny-Side-Up and Over Easy soft cooked eggs are served only upon request. Consumption of raw or undercooked eggs may result in foodborne illness.

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