



SHAREABLES

HOUSE MADE SALSA & CHIPS 7

Hand Cut Garden Blend

BLUE CHEESE KETTLE CHIPS 9

Blue Cheese Béchamel / Chopped Bacon
Balsamic Glaze / Green Onions

MAMA'S MEATLOAF SLIDERS 12

BBQ Glaze / Caramelized Onions

ITALIAN MEATBALLS 13

Three Meat Blend / Marinara Sauce

SPINACH & ARTICHOKE DIP 13

Rich Cheese Sauce / Salsa / Sour Cream

LOVE ME TENDERS 14

Hand Dipped Chicken Tenders / French Fries
Honey Mustard / BBQ Sauce

BUFFALO DRUMS 14

Large Hand Cut Drumettes / Buffalo Sauce
Blue Cheese Coleslaw Garnish

IN-HOUSE SMOKED SALMON DIP 14

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

FIRE GRILLED ARTICHOKE 15

Herb Butter Brushed

FIRECRACKER SHRIMP 16

Lightly Fried Shrimp / Firecracker Sauce

FRIED CALAMARI 16

Seasoned Rings / Lemon Aioli / Thai Chili Sauce

P.E.I. MUSSELS 17

Braised Mussels / Garlic Butter Sauce
Grilled Baguette Garnish

*SEARED AHI TUNA 19

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

CHEESE BOARD Q

Assorted Chef Selection

SOUP

SHRIMP & FIRE ROASTED CORN CHOWDER 6

Our Signature Soup

CLASSIC FRENCH ONION SOUP 9

Melted Gruyere / Fresh Mozzarella
Toasted Crouton / Garnished with Green Onions

FLATBREADS

MARGHERITA 13

Marinara Sauce / Fresh Mozzarella
Roma Tomatoes / Fresh Basil / Parmesan

ROASTED VEGETABLE 14

Pistachio Basil Pesto / Mozzarella Cheese
Roasted Garlic / Parmesan

BBQ CHICKEN 14

BBQ Sauce / Mozzarella Cheese
Caramelized Onions / Julienne Cilantro

PROSCIUTTO 15

Marinara Sauce / Sliced Prosciutto
Dressed Arugula / Fresh Mozzarella
Parmesan

STREET TACOS

Served with Seasoned Fries

BAJA STYLE 16

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

SAN FRANCISCO "MISSION DISTRICT" STYLE 16

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

CHOICE OF BLACKENED MAHI MAHI,
LIGHTLY FRIED ATLANTIC COD, SHRIMP,
GRILLED CHICKEN, OR ADOBO STEAK

GREENS

HOUSE SALAD 11

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

CLASSIC CAESAR SALAD 11

Romaine Lettuce / House Made Croutons
Parmesan Cheese

TRADITIONAL GREEK SALAD 12

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

ADD FIRE GRILLED CHICKEN, SHRIMP, OR SALMON TO OUR SALADS 8

THE "TAVERN" GRILLED CHICKEN SALAD 15

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

ASIAN GRILLED STEAK SALAD 18

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 20

Pacific Tuna / Cilantro Ginger Vinaigrette
Honey Citrus Vinaigrette / Field Greens
Cabbage / Red Onions / Sesame Seeds

HANDWICHES

Served with Seasoned Fries

VEGGIE BURGER 13

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

ALL AMERICAN BURGER 14

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

NONA BLUE BURGER 15

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

PLAIN JANE 15

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

COUNTRY CLUB 15

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

CHEDDAR BEEF 16

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

BLACKENED MAHI MAHI SANDWICH 17

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

THE "BLT" GRILLED CHEESE 18

Cold Water Lobster Salad / Havarti Cheese
Applewood Smoked Bacon / Diced tomato
Texas Toast

ON THE SIDE 6

French Fries / Steak Fries / Mashed Potatoes
Broccoli / Blue Cheese Coleslaw
Grilled Asparagus / Lil House Salad
Lil Caesar Salad / Creamed Corn
Mac & Cheese / Quinoa Salad
Baked Potato (After 4pm)

NONA BLUE PLATE SPECIALS

FRENCH QUARTER PENNE PASTA BOWL 17

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

LEMON CHICKEN 18

Mashed Potatoes / Chicken Demi Glaze

MAMA'S MEATLOAF 19

Five Meat Blend / BBQ Glaze / Mashed Potatoes
Creamed Corn

TRADITIONAL ENGLISH FISH & CHIPS 19

North Atlantic Cod / Steak Fries

G-MAC & CHEESE 22

Maine Lobster / Applewood Smoked Bacon
Rich Cheese Sauce

NORTH ATLANTIC SEA SCALLOPS 32

Lemon Butter Sauce / Cous Cous / Grilled Asparagus

*SEARED AHI TUNA STEAK 33

Pacific Tuna / Quinoa Salad / Wasabi
Citrus Soy Sauce

SLOW ROASTED 14 OZ. PRIME RIB 32

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

OFF THE HARDWOOD GRILL

STEAK FRITES 24

Brasserie Cut Sirloin / Maitre d' Butter / French Fries

"HOUSE BRINED"

DOUBLE CUT PORK RIB CHOP 25

Braised Apple Chutney / Mashed Potatoes

NORTH ATLANTIC SALMON 29

Herbed Remoulade / Chilled Quinoa Salad

BABY BACK RIBS 29

French Fries / Blue Cheese Slaw

POLYNESIAN RIBEYE 33

Soy Glaze / Mashed Potatoes

"HAND CUT" 14 OZ. NEW YORK STRIP 33

Maitre d' Butter / Mac & Cheese

8 OZ. BARREL CUT FILET MIGNON 35

Béarnaise Sauce / Loaded Baked Potato

16 OZ. DELMONICO RIBEYE 44

Maitre d' Butter / Loaded Baked Potato

SWEET ENDINGS

KEY LIME PIE 8

Graham Cracker Crust / Whipped Cream

CARROT CAKE 8

Sweet Cream Cheese Icing / Caramel Syrup / Pecans

BANOFFEE PIE 8

Graham Cracker Crust / Bananas / Toffee
Whipped Cream / Shaved Chocolate

HOT FUDGE BROWNIE SUNDAE 8

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

WHITE CHOCOLATE CHEESECAKE 8

Graham Cracker Crust / Raspberry Coulis
Whipped Cream

MARIAN'S IRISH COFFEE 8

Fresh Brewed Coffee / Bushmill's Irish Whiskey
Brown Sugar Syrup / Lightly Whipped Cream

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.

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

CHAMPAGNE AND SPARKLING

LA MARCA PROSECCO / Veneto, Italy **8/30**
FRANCOIS MONTAND / Split / Brut or Rose / France **11**
VEUVE CLICQUOT YELLOW LABEL BRUT / France **16/62**
TAITTINGER / France **62**

SAUVIGNON BLANC

CLIFFORD BAY / Marlborough, NZ **8/30**
HONIG / Napa Valley **9/34**
LOVEBLOCK BY KIM CRAWFORD / Marlborough, NZ **11/42**
TERRUNYO / Casablanca Valley, Chile **11/42**

CHARDONNAY

WILLIAM HILL / Central Coast **8/30**
KENDALL JACKSON VINTNERS RESERVE / California **10/38**
SONOMA CUTRER / Sonoma Coast **11/42**
INTERCEPT BY CHARLES WOODSON / Paso Robles **12/46**
TOAD HOLLOW UNOAKED / Mendocino County **13/50**
CHALK HILL / Sonoma County **14/54**
ROMBAUER / Carneros **16/62**
CHATEAU MONTELENA / Napa Valley **78**

WORLDLY WHITES

BARONE FINI PINOT GRIGIO / Valdadige, Italy **8/30**
LA PERLINA MOSCATO / Veneto, Italy **8/30**
FIGUIERE MEDITERRANEE ROSE / Cotes de Provence, France **9/34**
STEELE PINOT BLANC / Santa Barbara County **9/34**
SCHLOSS VOLLRADS REISLING / Rheingau, Germany **9/34**
FLEURS de PRAIRIE ROSE / Cotes de Provence, France **10/38**
CONUNDRUM WHITE BLEND / Rutherford **12/46**
LOUIS JADOT POUILLY-FUISSE / Burgundy, France **12/46**
SANTA MARGHERITA PINOT GRIGIO / Alto Adige, Italy **13/50**

PINOT NOIR

MURPHY GOODE / California **8/30**
INTERCEPT BY CHARLES WOODSON / Monterey **10/38**
LA CRÈMA / Sonoma Coast **11/42**
MEIOMI / Monterey County **12/46**
SIDURI / Willamette Valley **13/50**
GARY FARRELL / Russian River Valley **58**
BELLE GLOS / Clark and Telephone / Santa Barbara County **68**
DAVID BRUCE / Russian River Valley **72**

MERLOT

COLUMBIA VALLEY / Washington **8/30**
ST. FRANCIS / Sonoma County **11/42**
SILVERADO / Napa Valley **55**

CABERNET SAUVIGNON

BOGLE / California **8/30**
JOEL GOTT 815 / California **10/38**
INTERCEPT BY CHARLES WOODSON / Paso Robles **12/46**
SMITH AND HOOK / Central Coast **13/50**
JOSH CELLARS RESERVE / Paso Robles **14/54**
RODNEY STRONG KNIGHTS VALLEY / Sonoma County **88**
SILVER OAK / Alexander Valley **110**
CAYMUS SPECIAL SELECTION / Napa Valley **195**
BERINGER PRIVATE RESERVE / Napa Valley **275**
JOSEPH PHELPS INSIGNIA / Napa Valley **350**

ZINFANDEL

FOUR VINES / Lodi **8/30**
ALEXANDER VALLEY SIN ZIN / Alexander Valley **10/38**
KLINKER BRICK / Lodi **42**
ROMBAUER / Napa Valley **58**

INTERNATIONAL REDS

KAIKEN RESERVA MALBEC / Mendoza, Argentina **8/30**
TEMPUS TWO SHIRAZ / Australia **11/42**
LA FLOR by PAUL HOBBS CABERNET SAUVIGNON / Mendoza, Argentina **12/46**

RED BLENDS

ANNABELLA / California **10/38**
KULETO FROG PRINCE / Lake County, California **11/42**
RAATS JASPER / South Africa **11/42**
INTERCEPT BY CHARLES WOODSON / Paso Robles **12/46**
LAGONE AIA VECCHIA SUPER TUSCAN / Tuscany, Italy **12/46**
BUENA VISTA THE COUNT / Sonoma County **13/50**
CHAPPELLET MOUNTAIN CUVÉE / Napa Valley **54**
THE PRISONER / Napa Valley **75**
ORIN SWIFT PAPILLON / Napa Valley **88**

OUT OF THE BLUE COCKTAILS

Classically inspired / Modern twist
RELEASE THE KRACKEN **9**
Kraken Spiced Rum / Goslings Ginger Beer / Whiskey Barrel Aged Bitters
BABY BLUE COSMOPOLITAN **10**
Ketel One Citroen Vodka / Blue Curacao / White Cranberry Juice
Simple Syrup / Lime Juice / Lemon Twist
COMFORTABLY NUMB **10**
Pear Vodka Infusion / St. Germain Elderflower Liqueur
White Cranberry Juice / Lime Juice / Cinnamon
LIME IN THE COCONUT **10**
Bacardi Coco Rum / Cointreau / Fresh Lime / Fresh Mint
ONE NIGHT IN BANGKOK **10**
Corazon Blanco Tequila / Domaine De Canton Ginger Liqueur
Pineapple Juice / Lime Juice / Cayenne Pepper
CHEAPER THAN THERAPY **10**
Cucumber Vodka Infusion / St. Germain Elderflower Liqueur
Lemon Juice / Simple Syrup / Fresh Basil / Fresh Cucumber
TIPPLING TEA **11**
Southern Comfort / Firefly Sweet Tea Vodka / Meyer's Platinum White Rum
Tanqueray Gin / Peach Schnapps / House Sour Mix
TRUE BLUE **11**
Ketel One Vodka / Blue Cheese Stuffed Olives
GARDEN OF EDEN **11**
Sipsmith V.J.O.P. Gin / St. Germain Elderflower Liqueur / Fresh Cucumber
Fresh Mint / Fresh Basil / Fresh Lime
NEW FASHIONED **12**
1792 Small Batch Bourbon / Orange Bitters / Simple Syrup
Amarena Cherries / Orange Slice / Club Soda
PORKY'S OLD FASHIONED **12**
Knob Creek Smoked Maple Bourbon / Hickory Smoked Tincture
Brown Sugar Syrup / Cherry Bitters / Orange Bitters / Candied Bacon
MY PSYCHIATRIST **12**
Plantation XO Reserve Rum / Cinnamon Vanilla Clove Syrup
Lime Juice / Lime Twist
SAZARAC **10**
Sazerac Rye / Herbsaint / Peychaud's Bitters / Sugar Cube / Lemon Peel

MAIN SQUEEZE

Squeezed to Order
SCREWDRIVER **10**
Wheatley Vodka / Fresh Squeezed Orange Juice
GREYHOUND **10**
Wheatley Vodka / Fresh Squeezed Grapefruit Juice

WHAT'S ON TAP

BASS ALE / England / 4.4 abv **6**
BELL'S TWO HEARTED IPA / Michigan / 7.0 abv **5**
FAT TIRE AMBER ALE / Colorado / 5.0 abv **5**
GUINNESS STOUT / Ireland / 4.2 abv **6**
HARP LAGER / Ireland / 4.5 abv **6**
HOEGAARDEN / Belgium / 4.9 abv **6**
KENTUCKY BOURBON BARREL ALE / Kentucky / 8.2 abv **6**
LAGUNITAS IPA / California / 6.2 abv **6**
LEXINGTON VANILLA BARREL CREAM ALE / Kentucky / 5.5 abv **6**
MAGNER'S IRISH CIDER / Ireland / 4.7 abv **5**
SAMUEL ADAMS SEASONAL / Massachusetts / abv varies **5**
SMITHWICKS / Ireland / 5.0 abv **6**
STELLA ARTOIS / Belgium / 5.2 abv **6**

LOCAL CRAFTS

AARD WOLF SAN MARCO SOUR ALE / Jacksonville / 6.7 abv **6**
INTUITION IPA / Jacksonville / 5.5 abv **6**
J'VILLE LAGER / Jacksonville / 5.0 abv **6**

ALL BOTTLED UP

ANGRY ORCHARD CIDER **5**
AMSTEL LIGHT **5**
BLUE MOON **5**
BUD LIGHT **4**
BUDWEISER **4**
COORS LIGHT **4**
CORONA **5**
CORONA LIGHT **5**
DOS EQUIS **5**
HEINEKEN **5**
MICHELOB ULTRA **4**
MILLER LITE **4**
NEWCASTLE BROWN ALE **5**
PABST BLUE RIBBON **4**
SAMUEL ADAMS BOSTON LAGER **4**
YUENGLING **4**

HARD SELTZERS

TRULY / Wild Berry / Pineapple / Lime **5**
WHITE CLAW / Black Cherry / Mango **5**

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. **7/26**

PONTE VEDRA BEACH, FL

EST. 2016



NONA BLUE
MODERN TAVERN

LAKE NONA, FL

EST. 2013

CHILDREN'S MENU

GRILLED CHEESE 5

Served with a Fruit Cup

KRAFT MACARONI AND CHEESE 5

American Classic

PEANUT BUTTER AND GRAPE JELLY 5

Served with a Fruit Cup

LOVE ME TENDERS AND FRIES 6

Hand Dipped Tenders

MEATLOAF AND MASHED POTATO 6

Five Meat Blend / Homemade Mashed

PENNE PASTA BOWL 6

Alfredo / Butter / Parmesan or Marinara Sauce

FOUR CHEESE PIZZA 6

Cheddar / Mozzarella / Provolone / Parmesan

CHEESEBURGER AND FRIES 7

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.

PONTE VEDRA BEACH, FL

EST. 2016



NONA BLUE
MODERN TAVERN

LAKE NONA, FL

EST. 2013

SUNDAY BRUNCH MENU

FRENCH TOAST 10

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

BELGIAN WAFFLE 10

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

LEMON RICOTTA PANCAKES 11

Two Lemon Ricotta Pancakes / Applewood Smoked Bacon / Home Fries

EGGS BENEDICT 11

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

BREAKFAST FLATBREAD 13

Chopped Egg / Marinara Sauce / Cheddar / Mozzarella / Sausage
Green Onions / Red Peppers / Sour Cream Sauce

TAVERN QUICHE 13

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

CLASSIC THREE EGG OR EGG WHITE OMELETTE 13

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

CHICKEN AND WAFFLE 14

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

EGGS BENEDICT WITH SMOKED SALMON 14

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

STEAK AND EGG SANDWICH 17

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

EGGS BENEDICT WITH LOBSTER 18

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

PONTE VEDRA BEACH, FL

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NONA BLUE
MODERN TAVERN

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FIVE DOLLAR BLOODIES

SUNDAY BLOODY SUNDAY

Wheatley Vodka / In-House Bloody Mary Mix / Worcestershire
Sea Salt & Black Pepper Rim / Celery Stalk Garnish

HOT BLOODED

Bacon Jalapeno Vodka Infusion / In-House Bloody Mary Mix
Tabasco / Creole Siracha Rim / Smoked Bacon Garnish

FIRST BLOOD

Basil Garlic Cucumber Vodka Infusion / In-House Bloody Mary Mix
Lemon Juice / Celery Salt Rim / Pickle Spear Garnish

THICKER THAN WATER

Pepperoncini Horseradish Vodka Infusion / In-House Bloody Mary Mix
Lime Juice / Old Bay Rim / Pepperoncini Garnish

FIVE DOLLAR BUBBLES

AZURE MIMOSA

Champagne / Fresh Squeezed Orange Juice / Blue Curacao
Orange Garnish

KIR ROYALE

Champagne / Raspberry Liqueur / Raspberry Garnish

BELLINI

Champagne / Peach or Strawberry Puree
Peach or Strawberry Garnish

OCEAN BREEZE

Champagne / Elderflower Liqueur / White Cranberry Juice
Cucumber Garnish