

**COUNTER CULTURE VERO**  
**“REVOLUTIONARY FOOD”**  
**“Fresh Natural Chef Made” EST..2015**

**ELIXIRS...**

- BLUEBERRY BLUES \*V.....7  
Blueberries, oats, banana, almond milk, maple syrup, cinnamon, walnut, flax seed GO GREEN \*GF, V...7  
Kale, spinach, avocado, pineapple & lime
- NUTTY BANANA \*GF, V.....7  
Almond milk, dates, banana, cocoa, almond butter  
\*GF - Gluten Free  
V - Vegan

**GREENS & GRETTES...**

- QUINOA BOWL \*GR, V.....7  
Tomatoes, roasted sweet corn, black beans, avocado, sweet potato, cilantro & lime over organic greens
- CAPRESE.....8.5  
Arugula, fresh mozzarella, vine-ripened tomato, fresh basil, extra virgin olive oil and a balsamic drizzle
- BOULEVARD SALAD.....9.5  
Baby spring mix, tomatoes, red onion, kalamata olives, avocado, roasted peppers and blue cheese crumbles

VEGANIZE...THE BOWLS BY SUBSTITUTING ONE OF OUR OIL FREE VINAIGRETTES

TRY ADDING THAI CHILI OR COCONUT LIME RUBBED CHICKEN \$3, SHRIMP \$5, TO A SALAD ABOVE

**FUNKY WICHES...**

- PANZELLA CHICKEN.....8  
Roasted red peppers, house-made mozzarella, candied tomatoes, arugula on rustic ciabatta w/basil pesto aioli
- TURKEY REUBEN.....7.5  
Roasted turkey breast, swiss cheese, sauerkraut, remoulade, 100% whole wheat toast
- THE SODBUSTER \*V.....7  
Multigrain bread, provolone cheese, tomato, sprouts, onions, cilantro-whipped cream cheese, cucumber, avocado, bruschetta dipping sauce (Can be “Veganized”)
- VEGGIE BURGER.....8  
Black bean burger, spinach, natural ketsup, mustard, lettuce, tomato and onion
- MAHI MAHI ON A BUN.....11.5  
Grilled or blackened on a multi grain bun
- 8OZ ORGANIC GRASS-FED BEEF BURGER..9.5  
Cheddar, lettuce, tomato, onions, cheddar, house-made organic fries
- 16OZ ORGANIC GRASS-FED BEEF BURGER.....16.5  
Same fixings as above

\*GF focaccia available \$2

**“Our mission is to serve you the fresh Chefmade based cuisine, super foods of superior nutritional value and delicious taste” Thank you for your support of our family owned restaurant**

**FAB FLATS & WRAPS...**

- FLYING AVOCADO FLAT.....8.5  
Smoked gouda chicken melt, avocado, house made hummus, tomatoes all topped with micro greens
- BURRITO WRAP.....7  
Brown rice, black beans, roasted corn, onions, peppers, guacamole, salsa
- BUFFALO CHICKEN WRAP.....9.5  
Lettuce, tomato, buffalo sauce
- CHICKEN TENDERS.....7.9  
Dipping sauces and house fries

**PLANT BASED BOWLS...**

- VEGGIE RAMEN BOWL.....7.5  
Veggie broth & noodles, bok choy, edamame, green onions, cucumber, bean sprouts, shitake mushroom, shredded carrot, crispy nori garnish
- RAMEN PAD THAI.....7.5  
Green peas, bean sprouts, green onions, broccoli, red peppers, siracha, fresh lime & crushed peanuts

**EVERYTHING ELSE....**

- RED CHILI SHRIMP \*GF.....13.5  
Sautéed with broccolini & shitake mushrooms served with cauliflower mash
- ATLANTIC SALMON \*GF.....14  
Cauliflower mash, date, hummus, broccolini
- 6OZ ORGANIC GRASS-FED SIRLOIN STEAK 14.5  
Brussels & bacon, house french fries

**SIDES**

- Brussels & bacon.....4
- Roasted sweet potato maple mash.....4
- Cauliflower mash.....4
- Broccolini.....4
- French fries.....1.5
- Sweet potato fries.....1.5



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 @ THE BOULEVARD  
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**FINE CASUAL DINING**

HOURS OF OPERATION:  
MONDAY-THURSDAY 11:30 AM-2:30 PM  
Dinner 4:30-8:30 PM

SATURDAY 11:30-2:30

CHEF PROPRIETORS:  
CHEF ANTHONY DAMIANO  
&  
PASTRY CHEF LISA DAMIANO

@ THE BOULEVARD  
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