



Third Street South Farmer's Market Vendors

Angela's Gourmet Pasta: Fresh pasta, frozen raviolis, gluten-free pasta, sauces, bread dipping mix, and more!

Anita's Guacamole: Fresh-made guacamole – a fan favorite! Worth the lines.

Anna's Seafood: A focus on fresh-caught, local seafood.

Annabelle Johnson Pottery: Handmade pottery, primarily white or terracotta earthenware that reflect the artist's Naples home.

Arrowhead Grass Fed Beef: Florida-grown, 100% grass-fed beef, sustainably raised.

Bam German Bakery: Selling an assortment of fresh-baked breads and pastries in the German tradition.

Bella Maria Café: Local 5th Avenue Restaurant selling quiches and sweet tarts.

Black Tulip Coffee: Freshly roasted coffee beans, hot and cold-brewed coffee from a local husband-wife duo.

Burton's Maplewood Syrup: Florida-distilled, aged maple syrup. Regular, bourbon, and rum-flavored.

Calamondin Café: Sweet and savory Calamondin products such as cakes and jam from locally grown fruit.

Captain & Krewe Seafood: Supports local fishermen; purveyor of fresh fish and stone crab (in season).

Cathy's Herbs and Botanicals: Unique herbs, spices, herbal teas, and local gourmet specialties.

Chez Boët: French restaurant selling crepes, cornichons, liver pâté and quiche.

Collier County UF Extension: Certified Master Gardeners' information booth.

Cordobesita Argentinian Catering: Authentic, handmade empanadas, sausage sandwiches, and a few sweets.

Eastfork Orchids: Full-service nursery specializing in the care and cultivation of orchids.

Eldridge Rolle Produce: Enthusiastic purveyor of local fruits and vegetables.

Epiphany Bakery: Delicious paleo and gluten-free pastries, breads & waffles.

Farmer Mike's: Family-owned farm selling locally grown, seasonal vegetables and fruits.

Fire & Rice: Authentic, freshly made paella made using traditional pans.

Food & Thought: High-quality, organic, local produce fresh from their own farms.

Friendly Burds: Local growers of tropical fruit; among the original vendors of this market since its founding.

Gatorbait: Salsas, jellies, and sauces made from locally sourced ingredients.

Get Wild Seafood: Fish wild-sourced from a co-op from Alaska, where the proprietor spends the summers fishing.

G-Mama's Florida Jelly: Great variety of homemade fruit jams & jellies featuring locally grown Florida fruits.

Goddess I Am Botanicals: Selling a selection of fair-trade African baskets and hand-made jewelry.

Good Mood Cookies: Locally made, best molasses cookies you'll ever eat!

Harvest Gourmet Soups: A wide array of soup, broths & noodle bowls.

Ideas in Bloom: Container plants appropriate for Florida cultivation as well as bouquets of cut flowers.

I'm Simply Nutty: Nut milks (almond and cashew), nut butters, and nuts.

Inyoni Farm: Local certified organic farm, growing vegetables, fruits, herbs, and flowers.

Jan's Produce: Selling an assortment of fruits and vegetables.

Jimmy's Java: Cold-brewed espresso brewed from 100% Arabica beans.

Juicelation: Organic, cold-pressed juice company, working with local organic farmers.

Kronutz: Fresh Kronutz of varying flavors and a few other sweet pastries.
Lisa's Gluten Free Bakery: Gluten-free baked goods such as muffins, scones, breads, popovers and more.

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Mr. Crab Cakes: Excellent Maryland crab cakes made using the proprietor's grandmother's recipe.
Naples Breads & Pastries: Local baker of, as the name suggests, breads and pastries with a commitment to the best ingredients.

Mootz Fudge: Homemade fudge of all flavors.

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Naples Butterfly: Unique and specialty plants, including container gardens, bromeliads, and orchids, attracting butterflies.

Naples Popcorn Company & Tropical Taffy: Fresh popped kettle corn and saltwater taffy in flavors such as key lime, banana, mango, tangerine, pina colada and mojito.

Naples Smoked BBQ: Assortment of smoked meats, beef, lamb, chicken, pork, with potato salad and baked beans.

OPA Greek Restaurant: Fresh Greek food including gyros and other Mediterranean delights.

Nina's Naturals: Handmade glycerin soaps made with essential oils and a variety of scents.

Old World Market: Large variety of olives sold from their quaint wooden cart. Olive spreads, olive oil and feta cheese are on the menu, too.

Pierre & Harry: Unique and stylish pearl and gemstone jewelry from a local mother-daughter duo.
Seafood Cocktails: Fresh ceviche and other seafood preparations.

Pinewood Morels & Seasonal Fruit: Sundried Morel mushrooms, blueberry preserves, and local blueberries when in season.

Prana Foods: Hot Indian entrees and naan bread.

Radical Rations Catering: Real Southern comfort food with a variety of mac and cheese, smoked turkey, pulled pork, and more.

Savory Spoon: Sweet and savory waffles on a stick.

Seathingz: Coastal home décor including starfish and sea urchin lamps and lights.

South Naples Citrus Grove: Selling a variety of citrus products seasonally – a taste of Florida at its best!

Straight From NY Bagels: Traditional, fresh-baked, kettle-boiled bagels available in a variety of flavors.

The Bowl: Prepared-to-order Açaí bowls, using organic, vegan ingredients.

The Sugar Emporium: Popular destination for cupcakes, key lime pies, and other sweets.

Tokyo Sushi: Sushi and fresh vegetables from their restaurant and garden.

Tony's Off Third: Naples and farmer's market institution for fresh-baked pastries and your morning coffee.

Top Dog Kitchen: Single ingredient dog treats made with USDA meats, gluten-free and grain-free.

Waymore Farms: Pasture-raised chicken, eggs, turkey, pork and grass-fed beef with a focus on sustainable farming.

Woven Wonders: Original, hand-made baskets of varying size, design, and color.

Some products may not be available during the Summer.