

BRUNCH MENU

TASTINGS

BOCA MEGA MUFFIN

Chef's selections & caramelized apple butter 3

HEIRLOOM TOMATO CAPRESE GF

Burrata, peaches, lemon basil ice, black salt 13

ROASTED GULF OYSTERS

Garlic toasted croutons, parmesan cheese, parsley pesto 14

SAMBUCA P.E.I. MUSSELS GF

Sambuca, garlic, fresh herbs, toasted baguette 12

SUNDAY MORNING COMING DOWN

16 oz. Busch, brown bag, house bacon 7

FRIED GREEN TOMATOES

Pimento cheese, tomato jam, Boca Bacon 9

YELLOWFIN TUNA TATAKI

Aleppo crusted, sweetened grapefruit, avocado, charred apple slaw, organic shoyo 11

SMOKED FISH DIP

Smoked fish served with Urban Canning pickled accoutrements 9

CHICKEN SAUSAGE

Maple glazed chicken sausage 6

FLATBREADS

BREAKFAST FLATBREAD

Sunny side up egg, sweet sausage, roasted red peppers, sautéed onions, hollandaise 12
*Upgrade to protein-rich Duck Eggs 2

BRIE + APPLE FLATBREAD

Brie, granny smith apples, pickled red onions, sweet aioli, roasted air-chilled chicken 13

NOTORIOUS P.I.G. FLATBREAD

Berkshire crumbled Italian sausage, Brooklyn tomato sauce, charred shishito peppers, cheddar cheese, Hawaiian black salt 13

HERITAGE + SWINE FLATBREAD

Boca Bacon, white barbecue sauce, caramelized onions, heritage tomatoes, manchego and arugula 13

MARKET SPECIALS

BOCA SMOKED CORNED BEEF HASH

Two eggs, roasted onions, red peppers, potato hash, hollandaise 13

STEAK AND GRITS

Mushroom, leeks, two scrambled eggs and Boca gravy 15

BBQ PULLED PORK BENEDICT

Two poached eggs, jalapeño & cheddar toast, cilantro lime hollandaise, house hot sauce, potato hash 15

BOCA EGGS BENEDICT

Mesquite smoked ham, two poached eggs, hollandaise, Ybor Cuban bread toast points, potato hash 14

SEASONAL FRESH BRIOCHE FRENCH TOAST

Maple syrup & chantilly cream 12

THE OLD MAN EGG PLATTER

Two eggs, choice of Boca Bacon or sausage, potato hash 12
*Upgrade to protein-rich Duck Eggs 2

CHEF'S DAILY FRITTATA

Baked fresh daily, served with a seasonal greens and baby heirloom tomato salad 12

BOCA BUTTERMILK PANCAKES

Farm fresh berries, chantilly cream & maple syrup 11

CHICKEN AND WAFFLES

Buttermilk Waffles, molasses maple syrup, sriracha plum glaze 16

YELLOWFIN TUNA

Kimchi black fried rice, coconut broth, baby bok choy, sweet soy reduction 19

HANGOVER PANINI

Boca Sausage & Bacon, caramelized onions, scrambled chicken eggs, gruyère, potato hash, coffee infused brown mustard 13

BOCA CUBANO

Smoked ham, pork & soppressata, tomatoes, sweet onions, pickles, gruyère cheese, Urban Canning German IPA mustard, parmesan truffle fries 13

OMG BURGER* GRASSFED BEEF +2

Oak grilled 100% USDA prime beef, bibb lettuce, aged white cheddar, pickled onions, tomato, sweet relish aioli, parmesan truffle fries 14

MISSION GRILLED CHEESE

Dolce gorgonzola, aged mozzarella, goat cheese, caramelized onions, braised mushrooms, grilled green tomatoes, A.B.O. Chips 11

STAFF MEAL

Just order it...the Chef says you'll love it! 16

SOUP FOR THE SOUL, LOVE FROM THE GARDEN

MARKET INSPIRED GAZPACHO

Chilled soup with vegetables inspired by our local farms 6

ORGANIC SPINACH GF

Almond goat cheese croquette, oven-dried grapes, toasted almonds, warm apple + Boca Bacon vinaigrette 11

BOCA CHOPPED SALAD M

Romaine, chicken, red onions, garbanzo beans, cucumbers, soppressata, kalamata olives, caper berries, dolce blue cheese, red wine vinaigrette, tomatoes 12

HOUSE KALE CAESAR SALAD GF M

Kale, romaine, manchego, parmesan, roasted garlic & anchovy vinaigrette, honey glazed butternut squash 9

SOUP OF THE SEASON

Chef's daily inspiration 6

THAI NOODLE SALAD GF V

Summer squash noodles, carrots, zucchini, orange essence 8
*Add shrimp for 7

TRIPLE BIBB LETTUCE GF M *From Uriah's Grow Wall* Candied oranges, 7 herbs, champagne vinaigrette, blistered tomatoes 8

LOCAL FARM HOUSE SALAD GF M *From Uriah's Grow Wall* Fresh greens, local vegetables, feta cheese, rosemary fig balsamic 9

ADD TO ANY SALAD

Cachaca Chicken 7 / Shrimp 7 / Steak 8 / Seared Tuna 8

GF Can be made Gluten Free M Available in our Market V Vegetarian * Gluten free bun available

CONSUMER INFORMATION There is risk associated with consuming raw oysters. If you have chronic illness of the liver, stomach or blood or have immune disorders, you are at greater risk of serious illness from raw oysters, and should eat oysters fully cooked. IF UNSURE OF YOUR RISK, CONSULT A PHYSICIAN. CONSUMER ADVISORY 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.

20% gratuity will be added to parties of 8 or more.

boca