

DINNER MENU

TASTINGS	
<p>YELLOWFIN TUNA TATAKI Aleppo crusted, sweetened grapefruit, avocado, charred apple slaw, organic shoyo 11</p> <p>ROASTED HALLOUMI CHEESE Capers, tomatoes, oregano, Old Bay lavash, chimichurri 12</p> <p>ROASTED GULF OYSTERS Garlic toasted croutons, parmesan cheese, parsley pesto 14</p> <p>HONEY-PLUM GLAZED PORK BELLY <u>GF</u> Kohlrabi, mesquite pineapple, spicy honeycomb 12</p> <p>FRIED GREEN TOMATOES Pimento cheese, tomato jam, Boca Bacon 9</p> <p>ZUCCHINI FRIES <u>GF</u> <u>V</u> Summer green squash lightly dusted in rice flour with green goddess dip 8</p> <p>SAMBUCA P.E.I. MUSSELS <u>GF</u> Sambuca, garlic, fresh herbs, toasted baguette 12</p> <p>CHEESE AND CHARCUTERIE A Chef's selection of cured meats and cheeses 18</p>	<p>MOON + VINE FLATBREAD <u>V</u> Dehydrated grapes, midnight moon and manchego cheese, caramelized onions, arugula, mint pesto 11 <i>*add lamb 4</i></p> <p>BRIE + APPLE FLATBREAD Brie, granny smith apples, pickled red onions, sweet aioli, roasted air-chilled chicken 13</p> <p>HERITAGE + SWINE FLATBREAD Boca Bacon, white barbecue sauce, caramelized onions, heritage tomatoes, manchego and arugula 13</p> <p>CURING ROOM FLATBREAD Charcuterie meats, smoked San Marzano Tomatoes, fresh mozzarella, basil 14</p> <p>NOTORIOUS P.I.G. FLATBREAD Berkshire crumbled Italian sausage, Brooklyn tomato sauce, charred shishito peppers, cheddar cheese, Hawaiian black salt 13</p> <p>SMOKED FISH DIP Smoked fish served with Urban Canning pickled accoutrements 9</p>

SOUP FOR THE SOUL, LOVE FROM THE GARDEN	
<p>MARKET INSPIRED GAZPACHO Chilled soup with vegetables inspired by our local farms 6</p> <p>BLISTERED SHISHITO PEPPERS <u>GF</u> Hawaiian black salt, red pepper coulis 9</p> <p>ORGANIC SPINACH <u>GF</u> Almond goat cheese croquette, oven-dried grapes, toasted almonds, warm apple + Boca Bacon vinaigrette 11</p> <p>HOUSE KALE CAESAR SALAD <u>GF</u> <u>M</u> Kale, romaine, manchego, parmesan, roasted garlic & anchovy vinaigrette, honey glazed butternut squash 9</p> <p>SOUP OF THE SEASON Chef's daily inspiration 6</p>	<p>THAI NOODLE SALAD <u>GF</u> <u>V</u> Summer squash noodles, carrots, zucchini, orange essence 8 <i>*Add shrimp for 7</i></p> <p>HEIRLOOM TOMATO CAPRESE <u>GF</u> Burrata, peaches, lemon basil ice, black salt 12</p> <p>TRIPLE BIBB LETTUCE <u>GF</u> <u>M</u> <i>From Uriah's Grow Wall</i> Candied oranges, 7 herbs, champagne vinaigrette, blistered tomatoes 8</p> <p>LOCAL FARM HOUSE SALAD <u>GF</u> <u>M</u> <i>From Uriah's Grow Wall</i> Fresh greens, local vegetables, feta cheese, rosemary fig balsamic 10</p>

MARKET SPECIALS	
<p>SMOKED CACHACA CHICKEN Tecumseh Farms chicken, broken coconut rice, mango mojo, charred hearts of palm, Cabernet and habanero syrup 19</p> <p>PRIME SMOKED MEATLOAF Smashed potatoes, maple glazed brussels sprouts, Boca Sausage Gravy 17</p> <p>SWEET POTATO GNOCCHI <u>V</u> Oyster mushrooms, butternut squash, broccolini, sage cream, micro parmesan 8/19</p> <p>OMG BURGER* GRASS FED BEEF +2 Oak grilled 100% USDA prime beef, bibb lettuce, aged white cheddar, pickled onions, tomato, sweet relish aioli, parmesan truffle fries 14</p> <p>SOBE CHICKEN BURGER Mesquite grilled chicken burger, bibb lettuce, tomato, avocado, cowboy candy, feta, garlic aioli, A.B.O. Chips gluten free bun available - ask your sever 14</p> <p>BRONZED SEA SCALLOPS Smoked tomato vinaigrette, gouda grits, spinach, mango pico de gallo 30</p> <p>YELLOWFIN TUNA Kimchi black fried rice, coconut broth, baby bok choy, sweet soy reduction 29</p> <p>PRIME SKIRT STEAK <u>GF</u> Oak wood grilled market vegetables, potatoes bravas, crushed chimichurri 28</p>	<p>~BOCA FARM FRIED CHICKEN~ Half-Chicken freshly fried, choice of home-style side, honey butter biscuit, watermelon + cucumber salad 19</p> <p>FLORIDA PINK SHRIMP + GRITS <u>GF</u> Creole style, mushrooms, tomatoes, scallions, saffron, smoked gouda grits 22</p> <p>HONEY TAMARIND BRAISED LAMB SHANKS Ginger roasted sunchokes, peanut and bacon braised collard greens 28</p> <p>TODAY'S MARKET FISH Whatever the fishermen bring in, prepared the Boca way MKT</p> <p>DAILY PIG From Florida Fresh Meats MKT <i>*when available</i></p> <p>STAFF MEAL Just order it...the Chef says you'll love it! 19</p> <p>BEER FOR THE KITCHEN They love beer too 3</p> <p>ADD TO ANY ENTRÉE Kale Caesar 3 / Farm House Salad 3 / Cup of Soup 3</p>

SIDES	
<p>Maple glazed brussels hash with Boca Bacon 7</p> <p>Smoked gouda grits 6</p> <p>Truffle parmesan fries 6</p> <p>Mashed potatoes with Sausage gravy 6</p>	<p>Peanut and bacon braised collard greens 7</p> <p>Zucchini fries 8</p> <p>A.B.O. Chips with Boca Dip 4</p> <p>Pickle board 8</p> <p>Broken coconut rice 6</p>

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

boca

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.