

TASTINGS	FLATBREADS
<p>CHOPPED BEEF TARTAR Smoked bone marrow, IPA mustard, spicy relish, brunoise onions, truffled egg, pretzel lavosh 11</p> <p>ROASTED GULF OYSTERS Garlic toasted croutons, asiago and parmesan cheese, oregano butter 14</p> <p>FRIED GREEN TOMATOES Pimento cheese, tomato jam, bacon 9</p> <p>SAMBUCA P.E.I. MUSSELS ^{GF} Sambuca, garlic, fresh herbs, toasted baguette 12</p> <p>CHEESE + CHARCUTERIE Chef's selection of cured meats and cheeses 18</p> <p>SMOKED FISH DIP Smoked fish served with Urban Canning pickled accoutrements 9</p>	<p>BUFFALO CAULIFLOWER FLATBREAD ^V Buffalo cauliflower, palmita cheese, bleu cheese, charred onions, pea tendrils, hot sauce 14</p> <p>BRIE + APPLE FLATBREAD Brie, granny smith apples, pickled red onions, sweet aioli, roasted air-chilled chicken 13</p> <p>HERITAGE + SWINE FLATBREAD Bacon, white barbecue sauce, caramelized onions, heritage tomatoes, manchego, arugula 13</p> <p>GRANDMA'S FLATBREAD Crushed San Marzano marinara, palmita cheese, oregano, basil, parmesan cheese 13 <i>Add chorizo 3</i></p> <p>EMPIRE STATE OF MIND FLATBREAD House smoked pastrami, toasted rye sauerkraut, gruyere cheese, dill pickles, thousand island, IPA mustard 13</p>

FROM THE GARDEN	
<p>GAZPACHO Chilled tomato and roasted beets, cilantro coconut yogurt, pickled mint 6.5</p> <p>CURRIED BUTTERNUT SQUASH SOUP Golden raisins, pistou, spiced pine nuts 6.5</p> <p>SPINACH + GOAT CHEESE SALAD ^{GF} Almond goat cheese croquette, bacon bits, dehydrated grapes, sour apples, warm cider vinaigrette 11</p> <p>KALE FATTOUSH ^{GF,M} Almond hummus, cauliflower rice, root vegetable chips, asiago cheese, basil lemonade vinaigrette 9</p>	<p>SHRIMP THAI NOODLE SALAD ^{GF,V} Blackened Shrimp, vegetable noodles, red cabbage, scallions, melon, sesame ponzu 14</p> <p>CHARRED SHISHITO PEPPERS ^{GF} Very very hot sauce, lime juice, black sea salt 9</p> <p>BEET + HERITAGE TOMATO ^{GF} Stracciatella cheese, sweet peaches, pine nuts, basil pistou, radishes, lemon oil 13</p> <p>HOUSE BIBB SALAD ^{GF,M} <i>From Uriah's Grow Wall</i> Candied oranges, 4 herbs, roasted tomatoes, grilled zucchini, carrots, champagne vinaigrette 8</p>

MARKET PLATES	
<p>SMOKED CHIMICHURRI CHICKEN Jupiter rice middlins, modelo sofrito, black eye peas, burnt mango salsa, arugula and cilantro salad 20</p> <p>SMOKED MEATLOAF Pasture raised ground beef, maple and bacon glazed brussels sprouts, sweet corn succotash, house made A1 18</p> <p>SWEET POTATO GNOCCHI ^V Oyster mushrooms, butternut squash, broccolini, sage cream, micro parmesan 8/17</p> <p>OMG BURGER 100% pasture raised beef, bibb lettuce, aged white cheddar, pickled onions, tomato, sweet relish aioli, parmesan truffle fries 15</p> <p>SOBE BURGER House blend chicken burger, bibb lettuce, tomato, avocado, cowgirl candy, feta, garlic aioli, malt vinegar dusted sweet potato chips 14</p> <p>BRONZED SEA SCALLOPS Bronzed scallops, littleneck clams, spaghetti squash, chorizo, oregano crumbs 30</p> <p>YELLOWFIN TUNA #1 Ahi tuna, kimchi purple rice, coconut broth, baby bok choy, sweet soy reduction 29</p> <p>SCALLOP RAVIOLI + CHILI CON CARNE Jalapeño peach marmalade, caramelized fennel, poppy seeds, beurre orange 19</p>	<p>BOCA FARM FRIED CHICKEN Half-chicken freshly fried, choice of home-style side, honey butter biscuit, watermelon and cucumber salad 19</p> <p>FLORIDA PINK SHRIMP + GRITS ^{GF} Creole style, mushrooms, tomatoes, scallions, saffron, smoked gouda grits 22</p> <p>BARREL AGED BOURBON BEEF RIBS Cherrywood smoked back ribs, purple rice grits congee, habanero orange sesame slaw 19</p> <p>BUTCHER'S CUT Patatas Bravas, oak grilled vegetables, salsa verde, bone marrow demi 31</p> <p>TODAY'S MARKET FISH MKT</p> <p>BERKSHIRE T-BONE PORKCHOP Oak grilled chop served with 3-cheese mac-n-cheese, spicy cowgirl candy and panko crust MKT <i>When available</i></p> <p>STAFF MEAL Just order it... 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 Fattoush 4 / Bibb Salad 4 / Cup of Soup 4</p>

SHARE	
<p>Maple and Bacon Glazed Brussels Sprouts 7</p> <p>Smoked Gouda Grits 6.5</p> <p>Truffle Parmesan Fries 6.5</p> <p>Zucchini Fries 8</p>	<p>Malt Vinegar Dusted Sweet Potato Chips 4</p> <p>Pickle Board 8</p> <p>Sweet Corn Succotash 6</p>

^{GF} Can be made Gluten Free ^M Available in our Market ^VVegetarian Gluten free buns are 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