

TASTINGS

Sweet and Spicy Roasted Wings
Four herb blend, lime, green goddess 11

Grilled Gulf Oysters
Garlic toasted croutons, asiago and parmesan cheese, oregano butter 14

Fried Green Tomatoes
Pimento cheese, tomato jam, bacon 9

Sambuca P.E.I. Mussels ^{GF}
Sambuca, garlic, fresh herbs, toasted baguette 12

Cheese & Charcuterie
Chef's selection of cured meats and cheeses 18

Smoked Fish Dip
Smoked fish served with Urban Canning pickled accoutrements 9

FROM THE GARDEN

Strawberry Gazpacho
Plant City strawberries, pickled mint, sweet jalapeño 6.5

Coconut Tomato Soup
Heritage tomatoes, basil pistou, spiced pint nuts 6.5

Spinach & Goat Cheese Salad
Almond goat cheese croquette, bacon bits, dehydrated grapes, sour apples, warm cider vinaigrette 11

Kale Caesar Salad ^{GF M}
Kale, romaine hearts, 62nd egg, bottarga croutons, parmesan reggiano, lemon caesar dressing 9

MARKET PLATES

Smoked Chimichurri Chicken
Jupiter rice middlins, modelo sofrito, black eye peas, burnt mango salsa, arugula and cilantro salad 20

Smoked Meatloaf
Pasture raised ground beef, maple & bacon glazed brussels sprouts, sweet corn succotash, house made A1 sauce 18

Sweet Potato Gnocchi ^V
Oyster mushrooms, butternut squash, broccolini, sage cream, micro parmesan 8 sm / 17 lg

OMG Burger
100% pasture raised beef, bibb lettuce, aged white cheddar, pickled onions, tomato, sweet relish aioli, parmesan truffle fries 15

Sobe Burger
House blend chicken burger, bibb lettuce, tomato, avocado, cowgirl candy, feta, garlic aioli, malt vinegar dusted sweet potato chips 14

Yellowfin Tuna
#1 Ahi tuna, kimchi purple rice, coconut broth, baby bok choy, sweet soy reduction 29

Pastitsio
Skillet baked lasagna, lil moo cheese and spinach filling, bolognese sauce, parmesan cheese 18

Smoked London Broil
Pasture raised beef, herb butter, charred carrots, malt vinegar potato wedges, sweet and smokey BBQ, 28

SHARE

Maple & Bacon Glazed Brussels Sprouts 7
Smoked Gouda Grits 6.5
Truffle Parmesan Fries 6.5
Zucchini Fries 8
Malt Vinegar Dusted Sweet Potato Chips 4
Pickle Board 8
Sweet Corn Succotash 6

FLATBREADS

- **The Notorious P.I.G.**
- House made sausage, Brooklyn tomato sauce, mozzarella, shishito peppers 14
- **Brie & Apple Flatbread**
- Brie, granny smith apples, pickled red onions, sweet aioli, roasted air-chilled chicken 13
- **Heritage & Swine Flatbread**
- Bacon, white barbecue sauce, caramelized onions, heritage tomatoes, manchego, arugula 13
- **Grandma's Flatbread**
- Crushed San Marzano marinara, palmita cheese, oregano, basil, parmesan cheese 13
- - **add charcuterie meats 3**
- **Empire State of Mind Flatbread**
- House smoked pastrami, toasted rye sauerkraut, gruyere cheese, dill pickles, thousand island, IPA mustard 13

Chili Spiced Shrimp Salad ^{GF V}
Sweet pink shrimp, beluga lentil and cauliflower tabouleh, citrus, coconut yogurt, black olive oil 14

Charred Shisito Peppers ^{GF}
Very very hot sauce, lime juice, black sea salt 9

Heritage Tomato Caprese ^{GF}
Hand stretched mozzarella cheese, strawberries, candied beets, pine nuts, basil pistou, lemon oil 13

House Bibb Salad ^{GF M}
Four herb blend, grilled zucchini, carrots, candied oranges, feta cheese, honey balsamic 9

Wilbur's Fried Chicken
Half-chicken freshly fried, choice of home-style side, honey butter biscuit, watermelon and cucumber salad 19

Florida Pink Shrimp & Grits ^{GF}
Creole style, mushrooms, tomatoes, scallions, saffron, smoked gouda grits 22

Coconut Braised Oxtail
Black eyed pea relish, purple rice porridge, coconut spiced demi glaze 19

Butcher's Cut
Handcut chop from Double C Bar Ranch, chargrilled, patatas bravas, oak grilled vegetables, salsa verde, bone marrow demi 31

Market Fish
Crafted presentation, seasonally inspired MKT

Pork Milanese *limited availability*
Herbed panko crusted pork loin, skillet mac n cheese, citrus arugula salad MKT

Staff Meal
Just order it... Chef says you'll love it 19

Beer for the Kitchen
They love beer too 3

Add to any Entree
Kale Salad 4 · Bibb Salad 4 · Cup of Soup 4

OUR PARTNERS

The Kid and The Pig
Double C Bar Ranch
Providence Cattle Company
Two Docks Shellfish
Worden Farms
Glendower Farms

• • • • • **GF** Can be made Gluten Free (Gluten Free buns are available) • **M** Available in our Market • **V** Vegetarian

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

BRANDON
DINNER
MENU