

## TASTINGS

**Fried Green Tomatoes**  
Pimento cheese, tomato jam, bacon 9

**Heritage Tomato Caprese** <sup>GF</sup>  
Hand stretched mozzarella cheese, strawberries, candied beets, pine nuts, basil pistou, lemon oil 13

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

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

**Boca Combos**  
Today's 1/2 Flatbread & Soup 9  
Today's 1/2 Flatbread & House Bibb Salad 9  
*- upgrade to any salad for 2*

## MARKET PLATES

**Smoked Chimichurri Chicken Quarters**  
Jupiter rice middlins, modelo sofrito, black eye peas, burnt mango salsa, arugula and cilantro salad 15

**Yellowfin Tuna**  
#1 Ahi tuna, kimchi purple rice, coconut broth, baby bok choy, sweet soy reduction 19

**Smoked Meatloaf**  
Pasture raised ground beef, maple and bacon glazed brussels sprouts, sweet corn succotash, house made AI 18

## SANDWICHES

**Mission Grilled Cheese**  
Dolce gorgonzola, aged mozzarella, goat cheese, caramelized onions, braised mushrooms, grilled green tomatoes, malt vinegar dusted sweet potato chips 11

**Montreal Reuben**  
House smoked corned beef, whole grain mustard, gruyère cheese, cabbage slaw, brioche bun, parmesan truffle fries 13

**Boca Cubano**  
Smoked ham, pork and soppressata, tomatoes, sweet onions, pickles, gruyère cheese, Urban Canning German IPA mustard, parmesan truffle fries 14

**Korean Steak Hoagie**  
Shaven Korean style beef, pickled vegetables, thai chili mayo, au-jus dipped amoroso's bread, truffle parmesan fries 13

## FROM THE GARDEN

**Strawberry Gazpacho** <sup>V</sup>  
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** <sup>GF</sup>  
Almond goat cheese croquette, bacon bits, dehydrated grapes, sour apples, warm cider vinaigrette 11

**Chopped Salad** <sup>M</sup>  
Romaine, chicken, red onions, garbanzo beans, cucumbers, soppressata, kalamata olives, dolce blue cheese, tomatoes, red wine vinaigrette 12

**Kale Caesar Salad** <sup>GF M</sup>  
Kale, romaine hearts, 62<sup>g</sup> egg, bottarga croutons, parmesan reggiano, lemon caesar dressing 9

## SHARE

Maple & Bacon Glazed Brussels Sprouts 7  
Smoked Gouda Grits 6.5  
Truffle Parmesan Fries 6.5  
Zucchini Fries 8

## FLATBREADS

- **Grandma's Flatbread**  
Crushed San Marzano marinara, palmita cheese, oregano, basil, parmesan cheese 13  
• *- add charcuterie meats 3*
- **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
- **The Notorious P.I.G.**  
House made sausage, Brooklyn tomato sauce, mozzarella, shishito peppers 14
- **Empire State of Mind Flatbread**  
House smoked pastrami, toasted rye sauerkraut, gruyere cheese, dill pickles, thousand island, IPA mustard 13

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

**Market Fish**  
Crafted presentation, seasonally inspired MKT

**Staff Meal**  
Just order it... Chef says you'll love it! 16

**Add to any Entrée**  
Kale Salad 4 · Bibb Salad 4 · Cup of Soup 4

## BURGERS

**Try This Burger**  
Wagyu ground beef, grilled queso, papaya BBQ sauce, shishito peppers, Jamison B. hawaiian roll, parmesan truffle fries 18

**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 13

**Beet & Quinoa Burger** <sup>V</sup>  
Cucumbers, radish, honey dill yogurt, pea tendrils, grilled red onion, Jamison B. Hawaiian roll, lentil tabbouleh salad 14

**Chili Spiced Shrimp Salad** <sup>GF</sup>  
Sweet pink shrimp, beluga lentil and cauliflower tabouleh, citrus, coconut yogurt, black olive oil 14

**House Bibb Salad** <sup>GF M</sup>  
Four herb blend, grilled zucchini, carrots, candied oranges, feta cheese, honey balsamic 9

**Yellowfin Tuna Bibimbap** <sup>GF</sup>  
Chopped ahi tuna, avocado, cucumber, edamame, tomatoes, scallion, kimchi, purple rice, poke dressing 14

**Add to any Salad**  
Chimichurri Chicken 7 · Shrimp 7 · Steak 8 · Seared Tuna 8

Malt Vinegar Dusted Sweet Potato Chips 4  
Pickle Board 8  
Sweet Corn Succotash 6  
Loaded Cauliflower Rice with Chili Con Carne 6

• • • • • **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

**BRANDON**  
**LUNCH**  
**MENU**