

TASTINGS

Boca Muffin

Chef's selections, caramelized apple butter 3

Heritage Tomato Caprese ^{GF}

Hand stretched mozzarella cheese, peaches, candied beets, pine nuts, basil pistou, lemon oil 12

Grilled Gulf Oysters

Garlic toasted croutons, asiago and parmesan cheese, oregano butter 14

Sambuca P.E.I. Mussels ^{GF}

Sambuca, garlic, fresh herbs, toasted baguette 12

The Sunday Morning Comedown

16 oz. PBR in a brown bag, house bacon 7

Fried Green Tomatoes

Pimento cheese, tomato jam, bacon 9

Avocado Toast (2)

Avocado spread, beet pickled eggs, citrus sorrel 6

Smoked Fish Dip

Smoked fish served with Urban Canning pickled accoutrements 9

Chilaquiles

Tortillas, yellow tomato salsa, chili con carne, cilantro, 62 degree egg, queso palmita 12

Country Fried Steak & Biscuits

Red eye gravy, spring peas, pickled onions, buttermilk biscuits 12

FLATBREADS

Carbonera Flatbread

Parmesan and asiago mornay, truffled egg yolks, rosemary cured bacon, pea tendrils, roasted shallots, sunny side up egg 12

Brie & Apple Flatbread

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

Empire State of Mind Flatbread

House smoked pastrami, toasted rye, sauerkraut, manchego cheese, dill pickles, thousand island, IPA mustard 13

Heritage & Swine Flatbread

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

MARKET PLATES

Smoked Corn Beef Hash

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

BBQ Pork Benedict

Sweet and sticky smoked pork, poached eggs, pretzel toast, cilantro béarnaise, potato hash 15

Steak & Grits

Butcher's cut, mushroom, leeks, two scrambled eggs, gravy 15

Salsa Verde Bistecca

Marinated grilled steak, poached eggs, mango salsa picante, arugula, honey wheat toast, potato hash 13

The Old Man Egg Platter

Two eggs, choice of bacon or sausage, potato hash 12
- upgrade to protein-rich duck eggs 2

Frittata

Cast iron baked, chef inspired ingredients, bibb lettuce, baby heirloom tomato salad 12

Sweet Potato Pancakes

Golden raisins, honey lime creme fraiche, agar dulce syrup 11

General Tao Chicken and Waffles

Toasted sesame waffle, spicy plum sauce, cowboy candy, chunky peanut butter 16
- substitute for chicken fried steak

Hangover Panini

Sausage and bacon, caramelized onions, scrambled chicken eggs, gruyère cheese, potato hash, coffee infused brown mustard 13

Boca Cubano

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

OMG Burger

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

Mission Grilled Cheese

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

Grand Mar's French Toast

Thick cut white bread, burnt sage butter, Grand Marnier crème, candied oranges, rosemary maple syrup 12

Try This Burger

Wagyu ground beef, grilled queso, peach BBQ sauce, shishito peppers, Jamison B. hawaiian roll, parmesan truffle fries 18

Staff Meal

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

FROM THE GARDEN

Coconut Tomato Soup

Heritage tomatoes, basil pistou, spiced pine nuts 6.5

Spinach & Goat Cheese Salad ^{GF}

Almond goat cheese croquette, bacon bits, dehydrated grapes, sour apples, warm cider vinaigrette 11

Chopped Salad ^M

Romaine, chicken, red onions, garbanzo beans, cucumbers, tomatoes, soppressata, kalamata olives, dolce bleu cheese, cabernet vinaigrette 12

Kale Caesar Salad ^{GF}

Kale, romaine hearts, 62° egg, bottarga croutons, parmesan reggiano, lemon caesar dressing 9

House Bibb Salad ^{GF}

Four herb blend, grilled zucchini, carrots, candied oranges, feta cheese, honey balsamic 9

Yellowfin Tuna Bibimbap ^{GF}

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

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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
BRUNCH
MENU