

## TASTINGS

**Sweet and Spicy Roasted Wings**  
Four herb blend, lime, green goddess 9

**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** <sup>GF</sup>  
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

## 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

## FROM THE GARDEN

**Coconut Tomato Soup**  
Heritage tomatoes, basil pistou, spiced pine nuts 6.5

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

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

**Charred Shisito Peppers** <sup>GF</sup>  
Very very hot sauce, lime juice, black sea salt 9

**Heritage Tomato Caprese** <sup>GF</sup>  
Hand stretched mozzarella cheese, peaches, candied beets, pine nuts, basil pistou, lemon oil 12

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

**Bronzed Sea Scallops**  
Bronzed scallops, littleneck clams, spaghetti squash, chorizo, oregano crumbs 30

**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** <sup>GF</sup>  
Creole style, mushrooms, tomatoes, scallions, saffron, smoked gouda grits 22

**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

## 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

## 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

**BRANDON**  
**DINNER**  
**MENU**