

TASTINGS

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

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

Fried Green Tomatoes
Pimento cheese, tomato jam, bacon 9

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

Smoked Fish Dip
Smoked fish served with house-made pickled accoutrements 9

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

FLATBREADS

- **Grandma's Flatbread**
Crushed San Marzano marinara, mozzarella 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.**
Italian sweet sausage, Brooklyn tomato sauce, mozzarella, shishito peppers 14
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FROM THE GARDEN

Spinach & Goat Cheese Salad ^{GF}
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 10

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

Heirloom Tomato Caprese ^{GF}
Burrata cheese, heirloom tomatoes, compressed fruit, citrus, honey balsamic, spicy pine nuts 12

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

Curry Roasted Butternut Squash Soup
Butternut squash and almond veloute, golden grape chutney, aleppo toasted pine nuts 6

MARKET PLATES

60 Spiced Chicken
Whole roasted chicken, spinach and coconut rice risotto, golden grape chutney, pickled four herbs 21

Smoked Meatloaf
Pasture raised ground beef, maple and bacon-glazed brussels sprouts, whipped sweet potatoes 18

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

NY Strip Steak Frites
Hand-cut, black angus NY strip, micro greens and arugula salad, asher blue vinaigrette, zucchini frites 36

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

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

Pastitsio
Layered semolina pasta, mozzarella, ricotta, pasture raised beef bolognese, parmesan, torn basil 18

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

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

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

Substitute any burger with the Impossible Burger™

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

Oak Grilled Skirt Steak
Grass-fed skirt steak from Brasstown Beef, pan roasted vegetables, truffled pappas bravas, chimichurri 32

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

Market Fish
Crafted presentation, seasonally inspired MKT

Beer for the Kitchen
They love beer too 3

SHARE

Maple & Bacon Glazed Brussels Sprouts 7
Pimento Cheese Grits 6.5
Truffle Parmesan Fries 6.5
Zucchini Fries 8

Malt Vinegar Dusted Sweet Potato Chips 4
Pickled Vegetable Board 8
Sweet Potato Purée 5
Creamed Spaghetti Squash with Chorizo 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. All menu items subject to change.

boca

BRANDON
DINNER
MENU