

## TASTINGS

### Boca Muffin

Chef's selections, caramelized apple butter 3

### 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

### Sambuca P.E.I. Mussels <sup>GF</sup>

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

Stewed tortillas, yellow tomato salsa, chili con carne, cilantro, 62<sup>o</sup> egg, queso palmita 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

### 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, manchego cheese, dill pickles, thousand island, IPA mustard 13

### Heritage & Swine Flatbread

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

### Buffalo Cauliflower Flatbread <sup>V</sup>

Buffalo cauliflower, palmita cheese, bleu cheese, charred onions, pea tendrils, hot sauce 11

## MARKET PLATES

### Smoked Corned 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*

### 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*

### Country Fried Steak & Biscuits

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

### 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, papaya 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

### 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, tomatoes, soppressata, kalamata olives, dolce bleu cheese, cabernet vinaigrette 12

### Kale Caesar Salad <sup>GF</sup>

Kale, romaine hearts, 62<sup>o</sup> egg, bottarga croutons, parmesan reggiano, lemon caesar dressing 9

### 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</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

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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

WINTER PARK  
BRUNCH  
MENU