

TASTINGS

Fried Green Tomatoes

Pimento cheese, tomato jam, bacon 9

Heritage Tomato Caprese ^{GF}

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

Smoked Fish Dip

Smoked fish served with Urban Canning pickled accoutrements 9

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

FLATBREADS

Today's Crafted Flatbread

Please ask your server for more info MKT

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

Buffalo Cauliflower Flatbread ^V

Buffalo cauliflower, palmita cheese, bleu cheese, charred onions, pea tendrils, hot sauce 14

Empire State of Mind Flatbread

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

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

Market Fish

Crafted presentation, seasonally inspired MKT

Smoked Meatloaf

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

Yellowfin Tuna

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

Staff Meal

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

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

Add to any Entrée

Kale Salad 4 · Bibb Salad 4 · Cup of Soup 4

BURGERS

Try This Burger

- Wagyu ground beef, grilled queso, peach 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

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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

Kale Caesar Salad ^{GF M}

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

House Bibb Salad ^{GF M}

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

Chopped Salad ^M

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

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

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

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

WINTER PARK
LUNCH
MENU