

TASTINGS

Boca Muffin

Chef's selections, caramelized apple butter 3.5

Fried Green Tomatoes

Pimento cheese, tomato jam, bacon 9

The Sunday Morning Comedown

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

Avocado Toast (2)

Avocado spread, beet pickled eggs, citrus sorrel 7.5

Pastry Board

Sesame churros, toasted muffin, buttermilk biscuit, apple butter, blueberry jam, crunchy peanut butter 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

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}

Kale, romaine hearts, 62nd egg, bottarga croutons, parmesan reggiano, lemon caesar dressing 10

House Bibb Salad ^{GF}

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

Chopped Salad ^M

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

FLATBREADS

Breakfast Flatbread

Smoked chorizo, manchego, charred shishito peppers, sunny side up Lake Meadow's duck egg, Iberian pork sausage gravy 12

Brie & Apple Flatbread

Brie, Granny Smith apples, pickled red onions, sweet aioli, roasted air chilled chicken 13

Napa & Salinas Flatbread

Goat cheese, manchego, sweet onion jam, dehydrated grapes, arugula, pickled mint, lemon oil 14

Heritage & Swine Flatbread

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

Grandma's Flatbread

Crushed San Marzano marinara, mozzarella cheese, oregano, basil, parmesan cheese 13

- *add charcuterie meats 3*

Yellowfin Tuna Bibimbap ^{GF}

Chopped ahi tuna, avocado, cucumber, edamame, tomatoes, scallion, kimchi, purple rice, poke dressing 17

Heirloom Tomato Caprese ^{GF}

Burrata cheese, heirloom tomatoes, compressed fruit, citrus, honey balsamic, spicy pine nuts 14

Curry Roasted Butternut Squash Soup

Butternut squash and almond veloute, golden grape chutney, aleppo toasted pine nuts 6

Add to any Salad

Chimichurri Chicken 7 · Shrimp 7 · Steak 8 · Seared Tuna 8

MARKET PLATES

General Tao Chicken and Waffles

Toasted sesame waffle, spicy plum sauce, cowboy candy, chunky peanut butter 16

The Old Man Egg Platter

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

Blue Oaks Blueberry Pancakes

Buttermilk pancakes, Blue Oaks Farm blueberry puree, hand whipped cream 11

Steak & Grits

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

Boca Smoked Hash

Two eggs, choice of corned beef or chorizo, 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

Country Fried Steak & Biscuits

Sausage gravy, pea tendrils, pickled onions, buttermilk biscuits 16

OMG Burger

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

Try This Burger

Wagyu ground beef, grilled queso, blueberry jam, shishito peppers, Jamison B. hawaiian roll, parmesan truffle fries 18
Substitute any burger with the Impossible Burger™

Boca Cubano

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

Mission Grilled Cheese

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

Hangover Panini

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

Grand Mar's French Toast

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

Staff Meal

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

• • • • • **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

BRUNCH
MENU