

## TASTINGS

### 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 <sup>GF</sup>

Sambuca, garlic, fresh herbs, toasted bread 12

### Zucchini Fries

Green Goddess Dressing 8

## FROM THE GARDEN

### Spinach & Goat Cheese Salad <sup>GF</sup>

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>o</sup> egg, bottarga croutons, parmesan reggiano, lemon caesar dressing 10

### Yellow Fin Tuna Bibimbap

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

## FLATBREADS

### Grandma's Flatbread

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

### Brie & Apple Flatbread

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

### The Notorious P.I.G.

• Italian sweet sausage, Brooklyn tomato sauce, mozzarella, shishito peppers 14

## MARKET PLATES

### 60 Spiced Chicken

Half 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 <sup>V</sup>

Oyster mushrooms, butternut squash, broccolini, sage cream, micro parmesan 8 sm / 17 lg

### Bronzed Sea Scallops

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

### Boca Cubano

Smoked ham, pork and soppressata, tomatoes, sweet onions, pickles, gruyère cheese, 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

### Florida Pink Shrimp & Grits <sup>GF</sup>

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

### Staff Meal

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

### 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

Market Vegetables 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.

DINNER  
MENU

## Bubbles & Rosé

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Francois Montand / Blanc de Blancs / Jura, France 9 / 36  
Perrier-Jouet Grand Brut / Champagne / Champagne, France 97  
Le Contesse DOC / Prosecco / Treviso, Italy 9 / 36  
Minuty M / Rosé / Cotes de Provence, France 11 / 43  
Francois Montand / Sparkling Rosé / Jura, France 10 / 39

## Stateside Whites

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Harken / Chardonnay / California 11 / 43  
Truchard / Chardonnay / Carneros 59  
Hill Family Estate Carly's Cuvee / Chardonnay / Napa Valley 11 / 43  
Quivira Sauvignon Blanc / Dry Creek Valley / Sonoma County 10 / 39  
Stag's Leap Viogner / Viogner / Napa Valley 17 / 85

## Worldly Whites

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Columna / Albariño / Rias Baixas 46  
Laroche Chablis 1er Cru Vaudevey / Chardonnay / Burgundy, France 99  
Chateau de ValmerVouvray / Chenin Blanc / Loire Valley, France 12 / 45  
Villa Sparina Gavi di Gavi DOCG / Cortese / Piedmont, Italy 9 / 36  
Cantina Lavis DOC / Pinot Grigio / Trentino, Italy 10 / 39  
August Kessler Kabinett / Riesling / Germany 10 / 39  
Kim Crawford / Sauvignon Blanc / Marlborough, New Zealand 10 / 39  
Bodega Colome / Torrontes / Salta, Argentina 9 / 36

## Stateside Reds

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Borne of Fire / Cabernet Sauvignon / Columbia, Washington 13 / 49  
RouteStock Route 29 / Cabernet Sauvignon / Columbia, Washington 59  
Hedges Family Estate / Cabernet Sauvignon / Red Mountain, WA 98  
Freakshow / Cabernet Sauvignon / Lodi, CA 46  
Broadside / Cabernet Sauvignon / Paso Robles, CA 10 / 39  
Drumheller / Merlot / Columbia Valley, WA 9 / 36  
Duckhorn / Merlot / Napa Valley 114  
Meiomi / Pinot Noir / California 43  
Elouan / Pinot Noir / Oregon 11 / 43  
Brick & Mortar 2015 La Perla Vineyard / Pinot Noir / Napa Valley 109  
The Prisoner / Red Blend / California 98  
Beaulieu Vineyards Tapestry / Red Blend / Napa Valley 17 / 102  
Truchard The Shepherd / Red Blend / Napa Valley 11 / 43  
Mount Peak Rattlesnake / Zinfandel / Sonoma County 78

## Worldly Reds

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Villa Sparina Barbera del Monferrato / Barbera / Piedmont, Italy 11 / 43  
Les Cassagnes de La Nerthe / Grenache / Rhone, France 49  
Achaval Ferrer Quimera / Malbec / Mendoza, Argentina 89  
Catena Vista Flores / Malbec / Valle de Uco, Argentina 10 / 39  
Bouchard Bourgogne Reserve / Pinot Noir / Burgundy, France 12 / 46  
Castello di Bolgheri 2015 Varvara / Red Blend / Tuscany, Italy 84  
Ogier Châteauneuf-du-Pape ReineJeanne / Rhone Blend / Rhone, France 87  
La Poderina Brunello di Mont / Sangiovese / Montalcino, Italy 104  
Mollydooker The Boxer / Shiraz / Australia 68  
Portia Ebeia Roble / Tempranillo / Ribera del Duero, Spain 42

### House Wine Favorites 7

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Stonecap Chardonnay / Columbia, Washington  
Stonecap Cabernet Sauvignon / Columbia, Washington  
The Wolftrap Red Blend / South Africa  
The Wolftrap White Blend / South Africa

## Cocktails

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### Blue Lagoon 11

*Tropical and tart*  
Corazon Tequila, Giffard Blue Curacao, lime, pineapple, agave

### Cucumber Basil Gimlet 10

*Refreshing and herbaceous*  
Treaty Oak Waterloo #9 Gin, cucumber, basil, lime

### Hail Mary 14

*Savory and smokey*  
New Amsterdam Vodka, Del Maguey Mezcal, house bloody mix, lemon

### NY Sour 12

*Classic sour spruced up with red wine*  
Rittenhouse Rye, red wine, lemon, demerara, egg white\*

### House Old Fashioned 10/12

*Tried and true, made with our featured bourbon*  
Old Forester / Elijah Craig Small Batch bourbon, bitters, demerara

### Seasonal Spritz 12

*Summer, citrus and floral*  
Reyka Vodka, St. George Spiced Pear, Giffard Violette, sparkling, honey, lemon, orange

### Watermelon Collins 13

*Fruity and mouthwatering*  
Reyka Vodka, Dolin Blanc, watermelon, lemon, seltzer

### Shift Drink

*Seasonally inspired*  
Ask your server for the daily special

## Beer

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### Bottles & Cans

Coppertail Unholy 6  
Coppertail Free Dive 6  
Tank Freedom Tower 6  
JDubs Bell Cow 6  
Central 28 Upriver 6  
Central 28 Trekker Bier 6  
Heineken 6  
Schofferhofer Grapefruit 6  
Bold City Brewery Dukes Cold Nose 6  
3 Daughters Key Lime Cider 6  
Stella 6  
Modelo 6  
Bud, Bud Light, PBR, Michelob Ultra, Yuengling 4.50  
Narraganset 4.5

### Draft

Coppertail Florida Special Lager 6.5  
Orange Blossom Pilsner 6.5  
Panty Dropper Belgian Strong Golden Ale 6.5

## Desserts 8

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### Guava Cheesecake & Plant City Strawberry Coulis

Vanilla Lime Cheesecake, Guava Gelee, and Chantilly

### Chocolate Espresso Cake & Bourbon Chocolate Sauce

Grand Havana Espresso Infused Chocolate Cake, Dark Chocolate Mousse, Chocolate Chips, and Old Forester Spiked Chocolate Sauce

### Seasonal Fruit Cobbler

Vanilla Ice Cream

## Coffee

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Drip 3  
Espresso 4  
Latte 5  
Cappuccino 5  
Americano 5

## N/A Beverages

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### Basil Lemonade 5

Made Fresh Every Time You Order

### The Ginger Pomberry 6

Fresh Strawberries, Ginger and Pomegranate

### Sweetened Almond Milk 4

### Iced Tea 3

### Soda 3