

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 ^{GF}

Sambuca, garlic, fresh herbs, toasted bread 12

Boca Muffin

Chef's selections, caramelized apple butter 3.5

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

The Notorious P.I.G.

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

Avocado Toast (2)

Avocado spread, beet pickled eggs, citrus sorrel 7.5

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

Chopped Salad ^M

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

Yellowfin Tuna Bibimbap ^{GF}

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

Add to any Salad

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

Curry Roasted Butternut Squash Soup

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

MARKET PLATES

The Old Man Egg Platter

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

Boca Smoked Hash

Two eggs, choice of corned beef or chorizo, roasted onions, red peppers, potato hash, hollandaise 14

BBQ Pork Benedict

Sweet and sticky smoked pork, poached eggs, pretzel toast, cilantro béarnaise, potato hash 15

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

Steak & Grits

Butcher's cut, mushroom, leeks, two scrambled eggs, gravy 16

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

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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. All menu items subject to change.

**BRUNCH
MENU**

boca

Bubbles & Rosé

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

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

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

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

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

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

Cocktails

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

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

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

Drip 3
Espresso 4
Latte 5
Cappuccino 5
Americano 5

N/A Beverages

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