

TASTINGS	
<p><b>YELLOWFIN TUNA TATAKI</b> Aleppo crusted, sweetened grapefruit, avocado, charred apple slaw, organic shoyo 14</p> <p><b>ROASTED GULF OYSTERS</b> Garlic toasted croutons, asiago &amp; parmesan cheese, oregano butter 14</p> <p><b>FRIED GREEN TOMATOES</b> Pimento cheese, tomato jam, Boca Bacon 9</p> <p><b>SAMBUCA P.E.I. MUSSELS <sup>GF</sup></b> Sambuca, garlic, fresh herbs, toasted baguette 12</p>	<p><b>HEIRLOOM TOMATO CAPRESE <sup>GF</sup></b> Whipped burrata, roasted pears, lemon basil ice, black sea salt 13</p> <p><b>SMOKED FISH DIP</b> Smoked fish served with Urban Canning pickled accoutrements 9</p> <p><b>BOCA COMBOS</b> Todays 1/2 Flatbread &amp; Soup of the season 9 Todays 1/2 Flatbread &amp; Farm House salad 9 <i>*Upgrade to any salad for 2</i></p>

MARKET SPECIALS	
<p><b>SMOKED CACHACA CHICKEN</b> Tecumseh Farms chicken, Brussels hash, crushed chimichurri 18</p> <p><b>STAFF MEAL</b> Just order it...the Chef says you'll love it! 16</p>	<p><b>YELLOWFIN TUNA</b> Kimchi black fried rice, coconut broth, baby bok choy, sweet soy reduction 19</p> <p><b>TODAY'S MARKET FISH</b> Whatever the fisherman brings in MKT</p>

SANDWICHES	
<p><b>MISSION GRILLED CHEESE</b> Dolce gorgonzola, aged mozzarella, goat cheese, caramelized onions, braised mushrooms, grilled green tomatoes, malt vinegar dusted sweet potato chips 11</p> <p><b>MONTREAL REUBEN</b> House smoked corned beef, whole grain mustard, Gruyère cheese, cabbage slaw, brioche bun, Parmesan truffle fries 13</p> <p><b>BOCA CUBANO</b> Smoked ham, pork &amp; soppressata, tomatoes, sweet onions, pickles, Gruyère cheese, Urban Canning German IPA mustard, Parmesan truffle fries 13</p> <p><b>OMG BURGER</b> 100% USDA prime beef, bibb lettuce, aged white cheddar, pickled onions, tomato, sweet relish aioli, parmesan truffle fries 15 / <b>GRASS FED BURGER 18</b></p>	<p><b>GOCHUJANG AND HOISIN GLAZED EGGPLANT STEAM BUNS</b> Sesame bean sprouts, house pickled carrots, fennel, four herb blend 12</p> <p><b>SOBE BURGER</b> House blend chicken burger, bibb lettuce, tomato, avocado, cowgirl candy, feta, garlic aioli, malt vinegar dusted sweet potato chips 13</p> <p><b>ADD TO ENTRÉE</b> Kale Caesar 4 / Bibb Salad 4 / Cup of Soup 4</p>

FLATBREADS	
<p><b>TODAY'S FLATBREAD</b> Please let your server fill you in. MKT</p> <p><b>BRIE + APPLE FLATBREAD</b> Brie, granny smith apples, pickled red onions, sweet aioli, roasted air-chilled chicken 13</p> <p><b>BUFFALO CAULIFLOWER FLATBREAD <sup>V</sup></b> Buffalo cauliflower, palmita cheese, bleu cheese charred onions, pea tendrils, Boca Hot Sauce 11</p>	<p><b>HERITAGE + SWINE FLATBREAD</b> Boca Bacon, white barbecue sauce, caramelized onions, heritage tomatoes, manchego and arugula 13</p> <p><b>TREEHUGGER FLATBREAD</b> Cashew ricotta, heirloom tomatoes, sautéed spinach, roasted garlic, black truffle 13</p>

SOUP FOR THE SOUL, LOVE FROM THE GARDEN	
<p><b>MARKET INSPIRED GAZPACHO</b> Chilled soup with vegetables inspired by our local farms 6.5</p> <p><b>ORGANIC SPINACH SALAD <sup>GF</sup></b> Almond goat cheese croquette, oven-dried grapes, toasted almonds, warm apple + Boca Bacon vinaigrette 11</p> <p><b>BOCA CHOPPED SALAD <sup>M</sup></b> Romaine, chicken, red onions, garbanzo beans, cucumbers, tomatoes, soppressata, kalamata olives, caper berries, dolce bleu cheese, cabernet vinaigrette 12</p> <p><b>KALE CAESAR SALAD <sup>GF,M</sup></b> Kale, romaine, asiago, parmesan, honey glazed croutons, crispy capers, roasted garlic &amp; anchovy vinaigrette 9</p> <p><b>SOUP OF THE SEASON</b> Chef's daily inspiration 6.5</p>	<p><b>SHRIMP THAI NOODLE SALAD <sup>GF,V</sup></b> Grilled shrimp, zucchini and carrot noodles, pickled onions, crispy quinoa, watermelon, and lemon grass soy vinaigrette 14</p> <p><b>TRIPLE BIBB LETTUCE SALAD <sup>GF,M</sup> From Uriah's Grow Wall</b> Candied oranges, 7 herbs, blistered tomatoes, champagne vinaigrette 8</p> <p><b>LOCAL FARM HOUSE SALAD <sup>GF,M</sup> From Uriah's Grow Wall</b> Fresh greens, local vegetables, feta cheese, rosemary fig balsamic 9</p> <p><b>ADD TO ANY SALAD</b> Cachaca Chicken 7 / Shrimp 7 / Steak 8 / Seared Tuna 8</p>

SIDES	
<p>Maple Glazed Brussels Sprouts 7</p> <p>Smoked Gouda Grits 6.5</p> <p>Truffle Parmesan Fries 6.5</p> <p>Chicken Apple Sausage Links 6</p> <p>Sweet Corn Succotash 6.5</p>	<p>Malt Vinegar Dusted Sweet Potato Chips + Boca Dip 4</p> <p>Broken Coconut Rice En Papillote 6</p> <p>Zucchini Fries 8</p> <p>Pickle Board 8</p>

<sup>GF</sup> Can be made Gluten Free <sup>M</sup> Available in our Market <sup>V</sup>Vegetarian \* Gluten free bun available

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.

