

# BRUNCH MENU

TASTINGS	
<p><b>BOCA MEGA MUFFIN</b> Chef's selections &amp; caramelized apple butter 3</p> <p><b>HEIRLOOM TOMATO CAPRESE <u>GF</u></b> Burrata, peaches, lemon basil ice, black salt 13</p> <p><b>ROASTED GULF OYSTERS</b> Garlic toasted croutons, Parmesan cheese, parsley pesto 14</p> <p><b>SAMBUCA P.E.I. MUSSELS <u>GF</u></b> Sambuca, garlic, fresh herbs, toasted baguette 12</p> <p><b>CHICKEN SAUSAGE</b> Maple glazed chicken sausage 6</p> <p><b>SUNDAY MORNING COMING DOWN</b> 16 oz. PBR, brown bag, house bacon 7</p>	<p><b>BREAKFAST FLATBREAD</b> Sunny side up egg, sweet sausage, roasted red peppers, sautéed onions, hollandaise 12 <i>*Upgrade to protein-rich Duck Eggs 2</i></p> <p><b>FRIED GREEN TOMATOES</b> Pimento cheese, tomato jam, Boca Bacon 9</p> <p><b>TUNA POKE</b> Wontons, avocado, togarashi, heirloom tomatoes, micro cilantro, sweet soy 12</p> <p><b>SMOKED FISH DIP</b> Smoked fish served with Urban Canning pickled accoutrements 9</p>

MARKET SPECIALS	
<p><b>BOCA SMOKED CORNED BEEF HASH</b> Two eggs, roasted onions, red peppers, potato hash 13</p> <p><b>STEAK AND GRITS</b> Mushroom, leeks, two scrambled eggs and Boca gravy 15</p> <p><b>BBQ PULLED PORK BENEDICT</b> Two poached eggs, jalapeño &amp; cheddar toast, cilantro lime hollandaise, house hot sauce, potato hash 15</p> <p><b>BOCA EGGS BENEDICT</b> Mesquite smoked ham, two poached eggs, hollandaise, Ybor Cuban bread toast points, potato hash 14</p> <p><b>SEASONAL FRESH BRIOCHE FRENCH TOAST</b> Maple syrup &amp; chantilly cream 12</p> <p><b>THE OLD MAN EGG PLATTER</b> Two eggs, choice of Boca Bacon or sausage, potato hash 12 <i>*Upgrade to protein-rich Duck Eggs 2</i></p> <p><b>CHEF'S DAILY FRITTATA</b> Baked fresh daily, served with a seasonal greens and baby heirloom tomato salad 12</p> <p><b>BOCA BUTTERMILK PANCAKES</b> Farm fresh berries, chantilly cream &amp; maple syrup 11</p> <p><b>CHICKEN AND WAFFLES</b> Buttermilk waffles, molasses maple syrup, sriracha plum glaze 16</p>	<p><b>YELLOWFIN TUNA</b> Kimchi black fried rice, coconut broth, baby bok choy, sweet soy reduction 19</p> <p><b>HANGOVER PANINI</b> Boca Sausage &amp; Bacon, caramelized onions, scrambled chicken eggs, Gruyère, potato hash, coffee infused brown mustard 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* GRASS FED BEEF +3</b> Oak grilled 100% USDA prime beef, bibb lettuce, aged white cheddar, pickled onions, tomato, sweet relish aioli, Parmesan truffle fries 14</p> <p><b>MISSION GRILLED CHEESE</b> Dolce gorgonzola, aged mozzarella, goat cheese, caramelized onions, braised mushrooms, grilled green tomatoes, A.B.O. Chips 11</p> <p><b>STAFF MEAL</b> Just order it...the Chef says you'll love it! 16</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</p> <p><b>ORGANIC SPINACH <u>GF</u></b> Almond goat cheese croquette, oven-dried grapes, toasted almonds, warm apple + Boca Bacon vinaigrette 11</p> <p><b>BOCA CHOPPED SALAD <u>M</u></b> Romaine, chicken, red onions, garbanzo beans, cucumbers, soppressata, kalamata olives, caper berries, dolce blue cheese, red wine vinaigrette, tomatoes 12</p> <p><b>HOUSE KALE CAESAR SALAD <u>GF_M</u></b> Kale, romaine, manchego, Parmesan, roasted garlic &amp; anchovy vinaigrette, honey glazed butternut squash, crispy capers 9</p> <p><b>SOUP OF THE SEASON</b> Chef's daily inspiration 6</p>	<p><b>THAI NOODLE SALAD <u>GF_V</u></b> Summer green squash noodles, carrots, zucchini, orange essence 8 *Add shrimp for 7</p> <p><b>TRIPLE BIBB LETTUCE <u>GF_M</u> From Uriah's Grow Wall</b> Candied oranges, 7 herbs, champagne vinaigrette, blistered tomatoes 8</p> <p><b>LOCAL FARM HOUSE SALAD <u>GF_M</u> 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>

GF Can be made Gluten Free    M Available in our Market    V 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.

**boca**