

## TASTINGS

**BOCA MEGA MUFFIN**

Chef's selections & caramelized apple butter 3

**HEIRLOOM TOMATO CAPRESE <sup>GF</sup>**

Burrata, strawberries, citrus, basil granita, black sea salt, pepper radishes 13

**ROASTED GULF OYSTERS**

Garlic toasted croutons, asiago & parmesan cheese, oregano butter 14

**SAMBUCA P.E.I. MUSSELS <sup>GF</sup>**

Sambuca, garlic, fresh herbs, toasted baguette 12

**CHICKEN APPLE SAUSAGE LINKS**

Maple glazed chicken sausage 6

**EGGS IN FIRE**

Smoked tomato bolognese, chicken egg, sea salt lavosh and toasted baquettes 12

**YELLOWFIN TUNA TATAKI**

Aleppo crusted, sweetened grapefruit, avocado, charred apple slaw, organic shoyo 14

**SUNDAY MORNING COMING DOWN**

16 oz. PBR, brown bag, house bacon 7

**CARBONERA FLATBREAD**

Parmesan and asiago mornay, truffle egg yolks, rosemary cured bacon, pea tendrils, roasted shallots, sunny side egg 12

**FRIED GREEN TOMATOES**

Pimento cheese, tomato jam, Boca Bacon 9

**SMOKED FISH DIP**

Smoked fish served with Urban Canning pickled accoutrements 9

**AVOCADO TOAST**

Avocado spread, beet pickled eggs, citrus sorrel 6

## MARKET SPECIALS

**BOCA SMOKED CORNED BEEF HASH**

Two eggs, roasted onions, red peppers, potato hash 13

**PRIME STEAK AND GRITS**

Mushroom, leeks, two scrambled eggs and Boca gravy 15

**BBQ PULLED PORK BENEDICT**

Two poached eggs, jalapeño & cheddar toast, cilantro lime hollandaise, house hot sauce, potato hash 15

**SALSA VERDE STEAK**

Farm poached eggs, grilled mango, salsa picante, sourdough toast, arugula, malt vinegar dusted sweet potato chips 13

**GRANDMA'S FRENCH TOAST**

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

**THE OLD MAN EGG PLATTER**

Two eggs, choice of Boca Bacon or smoked chicken sausage, potato hash 12

\*Upgrade to protein-rich Duck Eggs 2

**CHEF'S DAILY FRITTATA**

Baked fresh daily, served with a seasonal greens and baby heirloom tomato salad 12

**BOCA BUTTERMILK PANCAKES**

Farm fresh berries, chantilly cream & maple syrup 11

**CHICKEN AND WAFFLES**

Buttermilk waffles, molasses maple syrup, sriracha plum glaze 16

**SOUTHERN BREAKFAST**

Scrambled eggs, honey ham steaks, fried green tomatoes, sweet tea, smoked gouda grits 13

**YELLOWFIN TUNA**

#1 Ahi Tuna kimchi forbidden rice, coconut broth, baby bok choy, sweet soy reduction 19

**HANGOVER PANINI**

Boca Sausage & Bacon, caramelized onions, scrambled chicken eggs, Gruyère, potato hash, coffee infused brown mustard 13

**BOCA CUBANO**

Smoked ham, pork & soppressata, tomatoes, sweet onions, pickles, Gruyère cheese, Urban Canning German IPA Mustard, Parmesan truffle fries 13

**OMG BURGER**

100% USDA prime beef, bibb lettuce, aged white cheddar, pickled onions, tomato, sweet relish aioli, parmesan truffle fries 15 / **GRASS FED BURGER 18**

**MISSION GRILLED CHEESE**

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

**PORK BELLY KIMCHI HASH**

Plum glazed pork belly, sunny side duck egg, potatoes, korean kimchi, garlic aioli 13

**THE S.L.T SANDWICH**

Duck fried egg, smoked chicken sausage, bibb lettuce, fried green tomatoes, garlic mayo, rustic bread, parmesan truffle fries 14

**STAFF MEAL**

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

## SOUP FOR THE SOUL, LOVE FROM THE GARDEN

**MARKET INSPIRED GAZPACHO**

Chilled soup with vegetables inspired by our local farms 6.5

**SOUP OF THE SEASON**

Chef's daily inspiration 6.5

**ORGANIC SPINACH SALAD <sup>GF</sup>**

Almond goat cheese croquette, oven-dried grapes, toasted almonds, warm apple, Boca Bacon vinaigrette 11

**BOCA CHOPPED SALAD <sup>M</sup>**

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

**KALE CAESAR SALAD <sup>GF M</sup>**

Kale, romaine, asiago, parmesan, honey glazed croutons, crispy capers, roasted garlic & anchovy vinaigrette 9

**SHRIMP THAI NOODLE SALAD <sup>GF V</sup>**

Grilled shrimp, zucchini and carrot noodles, pickled onions, crispy quinoa, watermelon, and lemon grass soy vinaigrette 14

**TRIPLE BIBB LETTUCE SALAD <sup>GF M</sup> From Uriah's Grow Wall**

Candied oranges, 7 herbs, blistered tomatoes, champagne vinaigrette 8

**LOCAL FARM HOUSE SALAD <sup>GF M</sup> From Uriah's Grow Wall**

Fresh greens, local vegetables, feta cheese, rosemary fig balsamic 9

**ADD TO ANY SALAD**

Cachaca Chicken 7 / Shrimp 7 / Steak 8 / Seared Tuna 8

<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.