

LUNCH MENU

TASTINGS

YELLOWFIN TUNA TATAKI

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

ROASTED GULF OYSTERS

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

FRIED GREEN TOMATOES

Pimento cheese, tomato jam, Boca Bacon 9

SAMBUCA P.E.I. MUSSELS ^{GF}

Sambuca, garlic, fresh herbs, toasted baguette 12

HEIRLOOM TOMATO CAPRESE ^{GF}

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

SMOKED FISH DIP

Smoked fish served with Urban Canning pickled accoutrements 9

BOCA COMBOS

Today's 1/2 Flatbread & Soup of the season 9

Today's 1/2 Flatbread & Farm House salad 9

**Upgrade to any salad for 2*

MARKET SPECIALS

TOGORASHI SPICED CHICKEN

Tecumseh Farms chicken, savory coconut caramel, coconut citrus rice, spicy Thai grilled cabbage and sweet soy 18

SMOKED MEATLOAF

Smoked grassfed meatloaf, maple glazed brussels sprouts, sweet corn succatash, housemade A-1 sauce 18

STAFF MEAL

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

YELLOWFIN TUNA

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

TODAY'S MARKET FISH

Whatever the fisherman brings in MKT

SANDWICHES

MISSION GRILLED CHEESE

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

MONTREAL REUBEN

House smoked corned beef, whole grain mustard, Gruyère cheese, cabbage slaw, brioche bun, Parmesan truffle fries 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**

GOCHUJANG AND HOISIN GLAZED EGGPLANT STEAM BUNS

Sesame bean sprouts, house pickled carrots, fennel, four herb blend 12

SOBE BURGER

House blend chicken burger, bibb lettuce, tomato, avocado, cowgirl candy, feta, garlic aioli, malt vinegar dusted sweet potato chips 13

ADD TO ENTRÉE

Kale Caesar 4 / Bibb Salad 4 / Cup of Soup 4

FLATBREADS

TODAY'S FLATBREAD

Please let your server fill you in. MKT

BRIE + APPLE FLATBREAD

Brie, granny smith apples, pickled red onions, sweet aioli, roasted air-chilled chicken 13

BUFFALO CAULIFLOWER FLATBREAD ^V

Buffalo cauliflower, palmita cheese, bleu cheese charred onions, pea tendrils, Boca Hot Sauce 11

HERITAGE + SWINE FLATBREAD

Boca Bacon, white barbecue sauce, caramelized onions, heritage tomatoes, manchego and arugula 13

GRANDMA'S FLATBREAD

Crushed San Marzano marinara, palmita cheese, oregano, basil, and parmesan cheese 13

**Add chorizo 3*

SOUP FOR THE SOUL, LOVE FROM THE GARDEN

MARKET INSPIRED GAZPACHO

Chilled soup with vegetables inspired by our local farms 6.5

ORGANIC SPINACH SALAD ^{GF}

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

BOCA CHOPPED SALAD ^M

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

KALE CAESAR SALAD ^{GF,M}

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

SOUP OF THE SEASON

Chef's daily inspiration 6.5

SHRIMP THAI NOODLE SALAD ^{GF,V}

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

TRIPLE BIBB LETTUCE SALAD ^{GF,M} *From Uriah's Grow Wall*

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

LOCAL FARM HOUSE SALAD ^{GF,M} *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

SIDES

Maple Glazed Brussels Sprouts 7

Smoked Gouda Grits 6.5

Truffle Parmesan Fries 6.5

Chicken Apple Sausage Links 6

Sweet Corn Succotash 6.5

Malt Vinegar Dusted Sweet Potato Chips 4

Broken Coconut Rice 6

Zucchini Fries 8

Pickle Board 8

^{GF} Can be made Gluten Free ^M Available in our Market ^VVegetarian * 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.