

TASTINGS

BOCA MEGA MUFFIN

Chef's selections & caramelized apple butter 3

HEIRLOOM TOMATO CAPRESE ^{GF}

Burrata, peaches, 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 ^{GF}

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 baguettes 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 ^{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

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

^{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.

WINE	
FAVORITES FROM HOME 7	
Stonecap Chardonnay, Columbia Valley, WA	
Stonecap Cabernet Sauvignon, Columbia Valley, WA	
The Wolftrap White Blend, South African Coast	
The Wolftrap Red Blend, South African Coast	
BUBBLES & STILL ROSE	
Benvolio Prosecco, Friuli, Italy DOC	8 30
<i>Fresh citrus with hints of honey and fresh flowers. Crisp bubbles, light and refreshing</i>	6 30
William Wycliff Brut, California Champagne, CA	
<i>Fruity with a touch of strawberry and a dry, crisp finish</i>	8 30
Matua Rose, Marlborough, New Zealand	
<i>Ripe summer fruits of strawberry and mandarin closing into a crisp, clean finish</i>	10 39
Tormaresca Califuria, Salento, Italy	
<i>Delicate aromas of pink grapefruit, peaches, and violet paired with a crisp, balanced finish</i>	11 42
Breezette Cotes de Provence, Provence, France	
<i>Bold aromas of apricot and peach with notes of beautiful minerality and exotic fresh fruit</i>	
WHITE	
Thomas Schmitt QBA Riesling, Mosel, Germany	10 37
<i>Restrained sweetness with crisp, acidic harmony. Discreetly fragrant and well balanced</i>	
Matua Sauvignon Blanc, Marlborough, New Zealand	8 30
<i>Citrus and pineapple notes with herbaceous flavors of mint and sage</i>	
Whitehaven Sauvignon Blanc, Marlborough, New Zealand	9 35
<i>Full-flavored and medium bodied with notes of peach, tropical fruits, and gooseberry</i>	12 47
Kim Crawford Sauvignon Blanc, Marlborough, New Zealand	
<i>Crisp clean notes of citrus and tropical fruits. Slightly sweet with a zesty finish</i>	9 35
Barone Fini Pinot Grigio, Italy DOC	
<i>Crisp and clean with subtle fruit flavors, balanced acidity and a lingering finish</i>	10 38
Maso Canali Pinot Grigio, Trentino, Italy DOC	
<i>Notes of crisp citrus and nectarine with a clean, rounded finish</i>	9 34
Storypoint Chardonnay, CA	
<i>Green apple and melon are followed by notes of vanilla and toasted oak</i>	11 41
Chateau St. Michelle Mimi Chardonnay, Horse Heaven Hills, WA	
<i>Lightly oaked, offering characteristics of apple and pear. Refreshing yet complex</i>	10 39
Fenwick Springs Chardonnay, CA	
<i>Aromas of meyer lemon, apple and pear are greeted with notes of ripe pear and creamy butterscotch</i>	
RED	
Meiomi Pinot Noir, CA	12 48
<i>Black cherry and fresh berries lend themselves to a smooth finish with hints of mocha</i>	
Sebastapol Oaks Pinot Noir, Sonoma Coast, CA	13 49
<i>Red fruits roll into notes of nutty tannins and spice, finishing with subtle vanilla and hints of leather</i>	
MacMurray Ranch Pinot Noir, Central Coast, CA	10 38
<i>Bold notes of red fruit and pomegranate leading to a soft, smooth finish</i>	
King Estate Pinot Noir, OR	16 62
<i>Flavors of black cherry, berries, and plum give way to an oak-driven extended finish</i>	
Erath Resplendent Pinot Noir, OR	13 49
<i>Aromas of boysenberry and black currant interweave with anise and blooming violets pair for a jammy palate</i>	
Markham Merlot, Napa Valley, CA	15 58
<i>Flavors of red cherry, vanilla and dark chocolate maintain a lingering finish with a medium body</i>	
Naked Earth Rouge, South of France (Organic)	9 34
<i>Vanilla and strawberry are followed by ripened fruits and a long finish</i>	
Troublemaker Red Blend, CA	12 46
<i>Vibrant notes of red and black fruits give way to baking spices and a lingering finish of vanilla and coffee</i>	
Clos de los Siete Malbec Blend, Valle de Uco, Argentina	12 46
<i>Fresh fruity aromas lend themselves to an elegant and complex flavor with a spicy finish</i>	
Freakshow Cabernet Sauvignon, Lodi, CA	13 51
<i>Spicy aromas with bold fruit flavors lead into a complex, dry finish</i>	
B Side Cabernet Sauvignon, Napa Valley, CA	15 58
<i>Bold notes of berries and chocolate are fronted by aromas of black fruits and hints of mushroom</i>	
Beringer Knight's Valley Cabernet Sauvignon, Sonoma, CA	14 54
<i>Vivid aromas of blackberry, espresso, and lavender lend themselves to flavors of blueberry and dark chocolate</i>	
BOTTLE ONLY	
Cakebread Cellars Chardonnay, Napa Valley, CA	75
<i>Notes of apple and honey are followed by a full finish with spicy oak and mineral tones</i>	89
Far Niente Chardonnay, Napa Valley, CA	
<i>Bright citrus with notes of toasted nuts and oak, giving a long finish with lingering acidity</i>	75
Abstract by Orin Swift, Red Blend, CA	
<i>Aromas of Luxardo cherries, plum and raspberries, with intricate hints of coffee, mocha and caramel in the background</i>	140
Silver Oak Cabernet Sauvignon, Alexander Valley, CA	
<i>Flavors of black currant, orange zest, and cocoa are followed by a long, hearty finish</i>	126
Joseph Phelps Cabernet Sauvignon, Napa Valley, CA	
<i>Notes of berries are layered with dark cocoa and graphite maintaining a wonderfully full body and dense flavor</i>	110
Jordan Cabernet Sauvignon, Alexander Valley, CA	
<i>Complex levels of black and ripened fruits give way to a lively, subtly sweet finish that lingers</i>	120
Perrier Jouet Grand Brut, Epernay, Champagne, France	
<i>Soft floral and citrus notes give way to vanilla bean and butter, resulting in a vibrant, complex finish</i>	89
The Prisoner Red Blend, Napa Valley, CA	
<i>Notes of black cheer, plum and vanilla, roasted sage leads into a dense lush finish</i>	