

## TASTINGS

**BOCA MUFFIN**

Chef's selections, caramelized apple butter 3

**BEET + HERITAGE TOMATO** <sup>GF</sup>

Stracciatella cheese, sweet peaches, pine nuts, basil pistou, radishes, lemon oil 13

**GRILLED GULF OYSTERS**

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

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

Sambuca, garlic, fresh herbs, toasted baguette 12

**FLAMING HUEVOS**

Smoked tomato bolognese, chicken egg, sea salt lavosh, toasted baguettes 12

**SUNDAY MORNING COMING DOWN**

16 oz. PBR in a 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, bacon 9

**SMOKED FISH DIP**

Smoked fish served with Urban Canning pickled accoutrements 9

**AVOCADO TOAST (2)**

Avocado spread, beet pickled eggs, citrus sorrel 6

## MARKET PLATES

**BOCA SMOKED CORNED BEEF HASH**

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

**STEAK + GRITS**

Butcher's cut, mushroom, leeks, two scrambled eggs, gravy 15

**BBQ PORK BENEDICT**

Sweet and sticky smoked pork, poached eggs, pretzel toast, cilantro bearnaise, potato hash 15

**SALSA VERDE BISTECCA**

Marinated grilled steak, poached eggs, mango salsa picante, arugula, honey wheat toast, potato hash 13

**GRAND MAR'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 bacon or sausage, potato hash 12  
*Upgrade to protein-rich duck eggs 2*

**CHEF'S DAILY FRITTATA**

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

**SWEET POTATO PANCAKES**

Golden raisins, honey lime creme fraiche, agar dulce syrup 11

**GENERAL TAO CHICKEN AND WAFFLE**

Toasted sesame waffle, spicy plum sauce, cowboy candy, chunky peanut butter 16

**YELLOWFIN TUNA**

#1 Ahi tuna, kimchi purple rice, coconut broth, baby bok choy, sweet soy reduction 19

**HANGOVER PANINI**

Sausage and bacon, caramelized onions, scrambled chicken eggs, gruyère cheese, potato hash, coffee infused brown mustard 13

**BOCA CUBANO**

Smoked ham, pork and soppressata, tomatoes, sweet onions, pickles, gruyère cheese, Urban Canning German IPA mustard, parmesan truffle fries 14

**OMG BURGER**

100% pasture raised beef, bibb lettuce, aged white cheddar, pickled onions, tomato, sweet relish aioli, parmesan truffle fries 15

**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

**TRY THIS BURGER**

Wagyu ground beef, grilled queso, peach BBQ sauce, shishito peppers, Jamison B. hawaiian roll, parmesan truffle fries 18

**STAFF MEAL**

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

## FROM THE GARDEN

**GAZPACHO** <sup>v</sup>

Chilled tomato and roasted beets, dill coconut yogurt, picked mint 6.5

**CURRIED BUTTERNUT SQUASH SOUP** <sup>v</sup>

Golden raisins, pistou, spiced pine nuts 6.5

**SPINACH + GOAT CHEESE SALAD** <sup>GF</sup>

Almond goat cheese croquette, bacon bits, dehydrated grapes, sour apples, warm cider vinaigrette 11

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

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

**KALE FATTOUSH** <sup>GF</sup>

Almond hummus, cauliflower rice, root vegetable chips, asiago cheese, basil lemonade vinaigrette 9

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

Blackened shrimp, vegetable noodles, quinoa, red cabbage, scallions, melon, sesame ponzu 14

**HOUSE BIBB SALAD** <sup>GF</sup>

Candied oranges, 4 herbs, roasted tomatoes, grilled zucchini, carrots, champagne vinaigrette 8

**YELLOWFIN TUNA BIBIMBAP** <sup>GF</sup>

Chopped ahi tuna, avocado, cucumber, edamame, tomatoes, scallion, kimchi, purple rice, poke dressing 14

**ADD TO ANY SALAD**

Chimichurri 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 <sup>+</sup> Gluten free buns are 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