

TASTINGS	FLATBREADS
<p><b>CHOPPED BEEF TARTAR</b> Smoked bone marrow, IPA mustard, spicy relish, brunoise onions, truffled egg, pretzel lavosh 11</p> <p><b>GRILLED GULF OYSTERS</b> Garlic toasted croutons, asiago and parmesan cheese, oregano butter 14</p> <p><b>FRIED GREEN TOMATOES</b> Pimento cheese, tomato jam, bacon 9</p> <p><b>ZUCCHINI FRIES</b> <u>GF</u> <u>V</u> Summer green squash lightly dusted in rice flour with green goddess dip 8</p> <p><b>SAMBUCA P.E.I. MUSSELS</b> <u>GF</u> Sambuca, garlic, fresh herbs, toasted baguette 12</p> <p><b>SMOKED FISH DIP</b> Smoked fish served with Urban Canning pickled accoutrements 9</p> <p><b>CHEESE + CHARCUTERIE</b> Chef's selection of cured meats and cheeses 18</p>	<p><b>BUFFALO CAULIFLOWER FLATBREAD</b> <u>V</u> Buffalo cauliflower, palmita cheese, bleu cheese, charred onions, pea tendrils, hot sauce 11</p> <p><b>BRIE + APPLE FLATBREAD</b> Brie, granny smith apples, pickled red onions, sweet aioli, roasted air-chilled chicken 13</p> <p><b>HERITAGE + SWINE FLATBREAD</b> Bacon, white barbecue sauce, caramelized onions, heritage tomatoes, manchego, arugula 13</p> <p><b>GRANDMA'S FLATBREAD</b> Crushed San Marzano marinara, palmita cheese, oregano, basil, parmesan cheese 13 <i>Add chorizo 3</i></p> <p><b>EMPIRE STATE OF MIND FLATBREAD</b> House smoked pastrami, toasted rye, sauerkraut, manchego cheese, dill pickles, thousand island, IPA mustard 13</p>

FROM THE GARDEN	
<p><b>GAZPACHO</b> <u>V</u> Chilled tomato and roasted beets, dill coconut yogurt, picked mint 6.5</p> <p><b>CURRIED BUTTERNUT SQUASH SOUP</b> <u>V</u> Golden raisins, pistou, spiced pine nuts 6.5</p> <p><b>CHARRED SHISHITO PEPPERS</b> <u>GF</u> <u>V</u> Very very hot sauce, lime juice, black sea salt 8</p> <p><b>SPINACH + GOAT CHEESE SALAD</b> <u>GF</u> Almond goat cheese croquette, bacon bits, dehydrated grapes, sour apples, warm cider vinaigrette 11</p>	<p><b>KALE FATTOUSH</b> <u>GF</u> <u>M</u> Almond hummus, cauliflower rice, root vegetable chips, asiago cheese, basil lemonade vinaigrette 9</p> <p><b>BEET + HERITAGE TOMATO</b> <u>GF</u> Stracciatella cheese, sweet peaches, pine nuts, basil pistou, radishes, lemon oil 13</p> <p><b>HOUSE BIBB SALAD</b> <u>GF</u> <u>M</u> Candied oranges, 4 herbs, roasted tomatoes, grilled zucchini, carrots, champagne vinaigrette 8</p> <p><b>SHRIMP THAI NOODLE SALAD</b> <u>GF</u> Blackened Shrimp, vegetable noodles, quinoa, red cabbage, scallions, melon, sesame ponzu 14</p>

MARKET PLATES	
<p><b>TOGARASHI SPICED CHICKEN</b> Savory coconut caramel, coconut citrus rice, spicy thai grilled cabbage, sweet soy 18</p> <p><b>SMOKED MEATLOAF</b> Pasture raised ground beef, maple and bacon glazed brussels sprouts, sweet corn succotash, house made A1 18</p> <p><b>FLORIDA PINK SHRIMP + GRITS</b> <u>GF</u> Creole style, mushrooms, tomatoes, scallions, saffron, smoked gouda grits 22</p> <p><b>OMG BURGER</b> 100% pasture raised beef, bibb lettuce, aged white cheddar, pickled onions, tomato, sweet relish aioli, parmesan truffle fries 15</p> <p><b>SWEET POTATO GNOCCHI</b> <u>V</u> Oyster mushrooms, butternut squash, broccolini, sage cream, micro parmesan 9/17</p> <p><b>BRONZED SEA SCALLOPS</b> Bronzed scallops, littleneck clams, spaghetti squash, chorizo, oregano crumbs 29.5</p> <p><b>SMOKED VEGETABLE BOLOGNESE</b> <u>GF</u> Toasted lentil, cashew almond ricotta, San Marzano tomatoes, eggplant, zucchini, roasted bell pepper, portobello mushrooms 13</p>	<p><b>YELLOWFIN TUNA</b> #1 Ahi tuna, kimchi purple rice, coconut broth, baby bok choy, sweet soy reduction 30</p> <p><b>BUTCHERS CUT</b> Patatas Bravas, oak grilled vegetables, salsa verde, bone marrow demi 31</p> <p><b>TRY THIS BURGER</b> Wagyu ground beef, grilled queso, peach BBQ sauce, shishito peppers, Jamison B. hawaiian roll, parmesan truffle fries 18</p> <p><b>SCALLOP RAVIOLI + CHILI CON CARNE</b> Jalapeño and peach marmalade, caramelized fennel, poppy seeds, beurre orange 19</p> <p><b>STAFF MEAL</b> Just order it... Chef says you'll love it! 19</p> <p><b>TODAY'S MARKET FISH</b> Whatever the fishermen bring in prepared the Boca way MKT</p> <p><b>BEER FOR THE KITCHEN</b> They love beer too 3</p>

SHARE	
<p>Maple and Bacon Glazed Brussels Sprouts 7</p> <p>Smoked Gouda Grits 6.5</p> <p>Truffle Parmesan Fries 6.5</p> <p>Broken Coconut Rice 6</p>	<p>Zucchini Fries 8</p> <p>Malt Vinegar Dusted Sweet Potato Chips 4</p> <p>Pickle Board 8</p> <p>Sweet Corn Succotash 6</p>

GF Can be made Gluten Free M Available in our Market VVegetarian    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