

TASTINGS

Chopped Beef Tartar

Smoked bone marrow, IPA mustard, spicy relish, brunoise onions, truffled egg, pretzel lavosh 11

Grilled Gulf Oysters

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

Fried Green Tomatoes

Pimento cheese, tomato jam, bacon 9

Zucchini Fries ^{GF} ^V

Summer green squash lightly dusted in rice flour with green goddess dip 8

Sambuca P.E.I. Mussels ^{GF}

Sambuca, garlic, fresh herbs, toasted baguette 12

Cheese & Charcuterie

Chef's selection of cured meats and cheeses 18

Smoked Fish Dip

Smoked fish served with Urban Canning pickled accoutrements 9

FLATBREADS

- **Buffalo Cauliflower Flatbread ^V**
Buffalo cauliflower, palmita cheese, bleu cheese, charred onions, pea tendrils, hot sauce 14
- **Brie & Apple Flatbread**
Brie, granny smith apples, pickled red onions, sweet aioli, roasted air-chilled chicken 13
- **Heritage & Swine Flatbread**
Bacon, white barbecue sauce, caramelized onions, heritage tomatoes, manchego, arugula 13
- **Grandma's Flatbread**
Crushed San Marzano marinara, palmita cheese, oregano, basil, parmesan cheese 13
- **- add charcuterie meats 3**
- **Empire State of Mind Flatbread**
House smoked pastrami, toasted rye sauerkraut, gruyere cheese, dill pickles, thousand island, IPA mustard 13
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FROM THE GARDEN

Coconut Tomato Soup

Heritage tomatoes, basil pistou, spiced pine nuts 6.5

Spinach & Goat Cheese Salad

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

Kale Caesar Salad ^{GF} ^M

Kale, romaine hearts, 62nd egg, bottarga croutons, parmesan reggiano, lemon caesar dressing 9

Charred Shishito Peppers ^{GF}

Very very hot sauce, lime juice, black sea salt 9

Heritage Tomato Caprese ^{GF}

Hand stretched mozzarella cheese, peaches, candied beets, pine nuts, basil pistou, lemon oil 12

House Bibb Salad ^{GF} ^M

Four herb blend, grilled zucchini, carrots, candied oranges, feta cheese, honey balsamic 9

MARKET PLATES

Smoked Chimichurri Chicken

Jupiter rice middlins, modelo sofrito, black eyed peas, burnt mango salsa, arugula and cilantro salad 20

Smoked Meatloaf

Pasture raised ground beef, maple & bacon glazed brussels sprouts, sweet corn succotash, house made A1 sauce 18

Sweet Potato Gnocchi ^V

Oyster mushrooms, butternut squash, broccolini, sage cream, micro parmesan 8 sm / 17 lg

OMG Burger

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

Bronzed Sea Scallops

Bronzed scallops, littleneck clams, spaghetti squash, chorizo, oregano crumbs 30

Yellowfin Tuna

#1 Ahi tuna, kimchi purple rice, coconut broth, baby bok choy, sweet soy reduction 29

Scallop Ravioli

Chili con carne, jalapeño peach marmalade, caramelized fennel, poppy seeds, beurre orange 19

14 oz. N.Y. Strip

Pasture raised beef, charred carrots puree, crispy onion pearls, oyster mushrooms 42

Florida Pink Shrimp & Grits ^{GF}

Creole style, mushrooms, tomatoes, scallions, saffron, smoked gouda grits 22

Smoked Vegetable Bolognese ^{GF}

Toasted lentil, cashew almond ricotta, San Marzano tomatoes, eggplant, zucchini, roasted bell pepper, portobello mushrooms 13

Butcher's Cut

Handcut chop from Double C Bar Ranch, chargrilled, patatas bravas, oak grilled vegetables, salsa verde, bone marrow demi 31

Market Fish

Crafted presentation, seasonally inspired MKT

Staff Meal

Just order it... Chef says you'll love it 19

Beer for the Kitchen

They love beer too 3

SHARE

- Maple & Bacon Glazed Brussels Sprouts 7
- Smoked Gouda Grits 6.5
- Truffle Parmesan Fries 6.5
- Broken Coconut Rice 6
- Loaded Cauliflower Rice with Chili Con Carne 6
- Zucchini Fries 8
- Malt Vinegar Dusted Sweet Potato Chips 4
- Pickle Board 8
- Sweet Corn Succotash 6

OUR PARTNERS

- The Kid and The Pig Provisions
- Double C Bar Ranch
- Providence Cattle Company
- Two Docks Shellfish
- Worden Farms
- Glendower Farms

• • • • • **GF** Can be made Gluten Free (Gluten Free buns are available) • **M** Available in our Market • **V** Vegetarian

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

TAMPA
DINNER
MENU