

TASTINGS

Fried Green Tomatoes

Pimento cheese, tomato jam, bacon 9

Grilled Gulf Oysters

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

Smoked Fish Dip

Smoked fish served with house-made pickled accoutrements 9

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

Sambuca, garlic, fresh herbs, toasted bread 12

Zucchini Fries

Green Goddess Dressing 8

FROM THE GARDEN

Spinach & Goat Cheese Salad ^{GF}

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

Kale Caesar Salad ^{GF M}

Kale, romaine hearts, 62^o egg, bottarga croutons, parmesan reggiano, lemon caesar dressing 10

Yellow Fin Tuna Bibimbap

Chopped ahi tuna, avocado, cucumber, edamame, tomatoes, scallion, kimchi, purple rice, poke dressing 17

FLATBREADS

Grandma's Flatbread

- Crushed San Marzano marinara, mozzarella cheese, oregano, basil, parmesan cheese 13
- - add charcuterie meats 3
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Brie & Apple Flatbread

- Brie, Granny Smith apples, pickled red onions, sweet aioli, roasted air chilled chicken 13
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The Notorious P.I.G.

- Italian sweet sausage, Brooklyn tomato sauce, mozzarella, shishito peppers 14

MARKET PLATES

60 Spiced Chicken

Half roasted chicken, spinach and coconut rice risotto, golden grape chutney, pickled four herbs 21

Smoked Meatloaf

Pasture raised ground beef, maple and bacon-glazed brussels sprouts, whipped sweet potatoes 18

Sweet Potato Gnocchi ^V

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

Bronzed Sea Scallops

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

Boca Cubano

Smoked ham, pork and soppressata, tomatoes, sweet onions, pickles, gruyère cheese, 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

Florida Pink Shrimp & Grits ^{GF}

Creole style, mushrooms, tomatoes, scallions, saffron, pimento cheese grits 22

Oak Grilled Skirt Steak

Grass-fed skirt steak from Brasstown Beef, pan roasted vegetables, truffled pappas bravas, chimichurri 32

Staff Meal

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

Market Fish

Crafted presentation, seasonally inspired MKT

Beer for the Kitchen

They love beer too 3

SHARE

Maple & Bacon Glazed Brussels Sprouts 7

Pimento Cheese Grits 6.5

Truffle Parmesan Fries 6.5

Zucchini Fries 8

Market Vegetables 6

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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. All menu items subject to change.

DINNER
MENU

boca