

# LUNCH MENU

<b>TASTINGS</b>	
<p><b>TUNA POKE</b> Wontons, avocado, togarashi, heirloom tomatoes, micro cilantro, sweet soy 13</p> <p><b>ROASTED GULF OYSTERS</b> Garlic toasted croutons, parmesan cheese, parsley pesto 14</p> <p><b>FRIED GREEN TOMATOES</b> Pimento cheese, tomato jam, Boca Bacon 10</p> <p><b>SAMBUCA P.E.I. MUSSELS <u>GF</u></b> Sambuca, garlic, fresh herbs, toasted baguette 12</p>	<p><b>HEIRLOOM TOMATO CAPRESE <u>GF</u></b> Burrata, peaches, lemon basil ice, black salt 12</p> <p><b>SMOKED FISH DIP</b> Smoked fish served with Urban Canning pickled accoutrements 9</p> <p><b>BOCA COMBOS</b> Today's 1/2 Flatbread &amp; Soup of the Season 10 Today's 1/2 Flatbread &amp; Farm House Salad 10 <i>Upgrade to any salad for 2</i></p>
<b>MARKET SPECIALS</b>	
<p><b>SMOKED CACHACA CHICKEN</b> Tecumseh Farms chicken, Brussels hash, crushed chimichurri 17</p> <p><b>YELLOWFIN TUNA</b> Kimchi black fried rice, coconut broth, baby bok choy, sweet soy reduction 21</p>	<p><b>STAFF MEAL</b> Just order it...the Chef says you'll love it! 16</p> <p><b>TODAY'S MARKET FISH</b> Whatever the fisherman brings in. MKT</p>
<b>SANDWICHES</b>	
<p><b>MISSION GRILLED CHEESE</b> Dolce gorgonzola, aged mozzarella, goat cheese, caramelized onions, braised mushrooms, grilled green tomatoes, A.B.O. Chips 11</p> <p><b>MONTREAL REUBEN</b> House smoked corned beef, whole grain mustard, gruyère cheese, cabbage slaw, brioche bun, parmesan truffle fries 13</p> <p><b>BOCA CUBANO</b> Smoked ham, pork &amp; soppressata, tomatoes, sweet onions, pickles, gruyère cheese, Urban Canning German IPA Mustard, parmesan truffle fries 13</p>	<p><b>OMG BURGER* GRASS FED BEEF +3</b> Oak grilled 100% USDA prime beef, bibb lettuce, aged white cheddar, pickled onions, tomato, sweet relish aioli, parmesan truffle fries 14</p> <p><b>SOBE CHICKEN BURGER*</b> Mesquite grilled chicken burger, bibb lettuce, tomato, avocado, cowboy candy, feta, garlic aioli, A.B.O. Chips 13</p> <p><b>ADD TO ENTRÉE</b> Kale Caesar 4 / Market Salad 4 / Cup of Soup 4</p>
<b>FLATBREADS</b>	
<p><b>TODAY'S FLATBREAD</b> Please let your server fill you in MKT</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> Boca Bacon, white barbecue sauce, caramelized onions, heritage tomatoes, manchego and arugula 13</p> <p><b>CURING ROOM FLATBREAD</b> Charcuterie meats, smoked San Marzano Tomatoes, fresh mozzarella, basil 14</p>
<b>SOUP FOR THE SOUL, LOVE FROM THE GARDEN</b>	
<p><b>MARKET INSPIRED GAZPACHO</b> Chilled soup with vegetables inspired by our local farms 7</p> <p><b>ORGANIC SPINACH <u>GF</u></b> Almond goat cheese croquette, oven-dried grapes, toasted almonds, warm apple + Boca Bacon vinaigrette 11</p> <p><b>BOCA CHOPPED SALAD <u>M</u></b> Romaine, chicken, red onions, garbanzo beans, cucumbers, soppressata, kalamata olives, caper berries, dolce blue cheese, red wine vinaigrette 12</p> <p><b>HOUSE KALE CAESAR SALAD <u>GF</u> <u>M</u></b> Kale, romaine, manchego, parmesan, roasted garlic &amp; anchovy vinaigrette, honey glazed butternut squash, crispy capers 10</p> <p><b>SOUP OF THE SEASON</b> Chef's daily inspiration 6</p>	<p><b>THAI NOODLE SALAD <u>GF</u> <u>V</u></b> Summer green squash noodles, carrots, zucchini, orange essence 8 *Add shrimp for 7</p> <p><b>TRIPLE BIBB LETTUCE <u>GF</u> <u>M</u></b> <i>From Uriah's Grow Wall</i> Candied oranges, 7 herbs, champagne vinaigrette, blistered tomatoes 8</p> <p><b>LOCAL FARM HOUSE SALAD <u>GF</u> <u>M</u></b> <i>From Uriah's Grow Wall</i> Fresh greens, local vegetables, feta cheese, rosemary fig balsamic 9</p> <p><b>ADD TO ANY SALAD</b> Cachaca Chicken 7 / Shrimp 7 / Steak 8 / Seared Tuna 8</p>
<b>SIDES</b>	
<p>Maple glazed brussels hash with Boca Bacon 7</p> <p>Smoked gouda grits 6</p> <p>Truffle parmesan fries 6</p>	<p>A.B.O. Chips with Boca Dip 4</p> <p>Broken coconut rice 6</p> <p>Zucchini fries 8</p> <p>Pickle board 8</p>

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.

**boca**