

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>SAMBUCA P.E.I. MUSSELS</b> <sup>GF</sup> Sambuca, garlic, fresh herbs, toasted baguette 12</p> <p><b>CHEESE + CHARCUTERIE</b> Chef's selection of cured meats and cheeses 18</p> <p><b>SMOKED FISH DIP</b> Smoked fish served with Urban Canning pickled accoutrements 9</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>BRIE + APPLE FLATBREAD</b> Roasted air-chilled chicken, brie, granny smith apples, pickled red onions, sweet aioli, 13</p> <p><b>HERITAGE + SWINE FLATBREAD</b> Bacon, white barbecue sauce, caramelized onions, heritage tomatoes, manchego, arugula 13</p> <p><b>BUFFALO CAULIFLOWER FLATBREAD</b> <sup>v</sup> Buffalo cauliflower, palmita cheese, bleu cheese, charred onions, pea tendrils, hot sauce 11</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> Chilled tomato and roasted beets, cilantro coconut yogurt, picked mint 6.5</p> <p><b>CURRIED BUTTERNUT SQUASH SOUP</b> Golden raisins, pistou, spiced pine nuts 6.5</p> <p><b>BLISTERED SHISHITO PEPPERS</b> <sup>GF</sup> Hawaiian black salt, red pepper coulis 9</p> <p><b>SPINACH + GOAT CHEESE SALAD</b> <sup>GF</sup> Almond goat cheese croquette, bacon bits, dehydrated grapes, sour apples, warm cider vinaigrette 11</p> <p><b>BEET + HERITAGE TOMATO</b> <sup>GF</sup> Stracciatella cheese, sweet peaches, pine nuts, basil pistou, radishes, lemon oil 13</p>	<p><b>KALE FATTOUSH</b> <sup>GF,M</sup> Almond hummus, cauliflower rice, root vegetable chips, asiago cheese, basil lemonade vinaigrette 9</p> <p><b>HOUSE BIBB SALAD</b> <sup>GF,M</sup> Candied oranges, 4 herbs, roasted tomatoes, grilled zucchini, carrots, champagne vinaigrette 8</p> <p><b>CHARRED SHISHITO PEPPERS</b> <sup>GF</sup> Very very hot sauce, lime juice, black sea salt 9</p> <p><b>SHRIMP THAI NOODLE SALAD</b> <sup>GF</sup> Blackened Shrimp, vegetable noodles, red cabbage, scallions, melon, sesame ponzu 14</p>

MARKET PLATES	
<p><b>SMOKED CHIMICHURRI CHICKEN</b> Jupiter rice middlins, modelo sofrito, black eye peas, burnt mango salsa, arugula and cilantro salad 20</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>FLORIDA PINK SHRIMP + GRITS</b> <sup>GF</sup> Creole style, mushrooms, tomatoes, scallions, saffron, smoked gouda grits 22</p> <p><b>SWEET POTATO GNOCCHI</b> <sup>v</sup> 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, oreganato crumbs 29.5</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>PORK BARBOCOA</b> Slow-roasted Berkshire pork in banana leaves, gringo rice, peach BBQ sauce, pico de gallo, corn tortillas 24</p>	<p><b>YELLOWFIN TUNA</b> #1 Ahi tuna, kimchi purple rice, coconut broth, baby bok choy, sweet soy reduction 32</p> <p><b>BUTCHER'S CUT</b> Patatas Bravas, oak grilled vegetables, salsa verde, bone marrow demi 31</p> <p><b>SCALLOP RAVIOLI + CHILI CON CARNE</b> <sup>GF</sup> Jalapeño peach marmalade, caramelized fennel, poppy seeds, beurre orange 19</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>TODAY'S MARKET FISH</b> MKT</p> <p><b>STAFF MEAL</b> Just order it... Chef says you'll love it! 19</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>Malt Vinegar Dusted Sweet Potato Chips 4</p>	<p>House Pickle Board 8</p> <p>Sweet Corn Succotash 6</p> <p>Zucchini Fries 8</p> <p>Loaded Cauliflower Rice with Chili Con Carne 6</p>

<sup>GF</sup> Can be made Gluten Free   <sup>M</sup> Available in our Market   <sup>v</sup>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