

# LUNCH MENU

TASTINGS	FLATBREADS
<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>BEET + HERITAGE TOMATO</b> <sup>GF</sup> Stracciatella cheese, sweet peaches, pine nuts, basil pistou, radishes, lemon oil 13</p> <p><b>SMOKED FISH DIP</b> Smoked fish served with Urban Canning pickled accoutrements 9</p> <p><b>BOCA COMBOS</b> Todays 1/2 Flatbread &amp; Soup 9 Todays 1/2 Flatbread &amp; House Bibb Salad 9 <i>Upgrade to any salad for 2</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>GRANDMA'S FLATBREAD</b> <sup>v</sup> 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> <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 13</p>

MARKET PLATES	
<p><b>SMOKED CHIMICHURRI CHICKEN QUARTERS</b> Jupiter rice middlins, modelo sofrito, black eye peas, burnt mango salsa, arugula and cilantro salad 15</p> <p><b>STAFF MEAL</b> Just order it... Chef says you'll love it! 16</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>YELLOWFIN TUNA</b> #1 Ahi tuna, kimchi purple rice, coconut broth, baby bok choy, sweet soy reduction 19</p> <p><b>TODAY'S MARKET FISH</b> MKT</p> <p><b>ADD TO ENTRÉE</b> Kale Fattoush 4 / Bibb Salad 4 / Cup of Soup 4</p>

SANDWICHES	BURGERS
<p><b>MISSION GRILLED CHEESE</b> Dolce gorgonzola, aged mozzarella, goat cheese, caramalized onions, braised mushrooms, grilled green tomatoes, malt vinegar dusted sweet potato 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 and soppressata, tomatoes, sweet onions, pickles, gruyère cheese, Urban Canning German IPA mustard, parmesan truffle fries 14</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>SOBE BURGER</b> House blend chicken burger, bibb lettuce, tomato, avocado, cowgirl candy, feta, garlic aioli, malt vinegar dusted sweet potato chips 13</p> <p><b>EDAMAME + AVOCADO BURGER</b> <sup>v</sup> Edamame avocado patty, tomatoes, bibb lettuce, almond hummus, honey dill yogurt, pita bun, thai noodle 14</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>

FROM THE GARDEN	
<p><b>GAZPACHO</b> <sup>v</sup> Chilled tomato and roasted beets, cilantro coconut yogurt, picked mint 6.5</p> <p><b>CURRIED BUTTERNUT SQUASH SOUP</b> <sup>v</sup> Golden raisins, pistou, spiced pine nuts 6.5</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>BOCA CHOPPED SALAD</b> Romaine, chicken, red onions, garbanzo beans, cucumbers, tomatoes, soppressata, kalamata olives, dolce bleu cheese, cabernet vinaigrette 12</p>	<p><b>HOUSE BIBB SALAD</b> <sup>GF</sup> Candied oranges, 4 herbs, roasted tomatoes, grilled zucchini, carrots, champagne vinaigrette 8</p> <p><b>YELLOWFIN TUNA BIBIMBAP</b> <sup>GF</sup> Chopped ahi tuna, avocado, cucumber, edamame, tomatoes, scallion, kimchi, purple rice, poke dressing 14</p> <p><b>KALE FATTOUSH</b> <sup>GF</sup> Almond hummus, cauliflower rice, root vegetable chips, asiago cheese, basil lemonade vinaigrette 9</p> <p><b>ADD TO ANY SALAD</b> Chimichurri Chicken 7 / Shrimp 7 / Steak 8 / Seared Tuna 8</p>

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