

TASTINGS

Chopped Beef Tartar

Smoked bone marrow, IPA mustard, spicy relish, brunoise onions, truffled egg, pretzel lavosh 14

Cheese & Charcuterie

Chef's selection of cured meats and cheeses 21

Fried Green Tomatoes

Pimento cheese, tomato jam, bacon 9.5

Grilled Gulf Oysters

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

Smoked Fish Dip

Smoked fish served with house-made pickled accoutrements 11

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

Sambuca, garlic, fresh herbs, toasted bread 13

FLATBREADS

Grandma's Flatbread

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

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

Napa & Salinas Flatbread

- Goat cheese, manchego, sweet onion jam, dehydrated grapes, arugula, pickled mint, lemon oil 14

The Notorious P.I.G.

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

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, 62nd egg, bottarga croutons, parmesan reggiano, lemon caesar dressing 10

House Bibb Salad ^{GF M}

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

Heirloom Tomato Caprese ^{GF}

Burrata cheese, heirloom tomatoes, compressed fruit, citrus, honey balsamic, spicy pine nuts 14

Charred Shishito Peppers ^{GF V}

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

Curry Roasted Butternut Squash Soup

Butternut squash and almond veloute, golden grape chutney, aleppo toasted pine nuts 6

MARKET PLATES

60 Spiced Chicken

Whole 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

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, oreganato crumbs 32

Pastitsio

Layered semolina pasta, mozzarella, ricotta, pasture raised beef bolognese, parmesan, torn basil 19

Staff Meal

Just order it... Chef says you'll love it 21

NY Strip Steak Frites

Hand-cut, black angus NY strip, micro greens and arugula salad, asher blue vinaigrette, zucchini frites 36

Florida Pink Shrimp & Grits ^{GF}

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

Pork Milanese

Herb panko crusted pork loin, skillet jalapeño mac n'cheese, citrus arugula salad MKT

Oak Grilled Skirt Steak

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

Yellowfin Tuna

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

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

Malt Vinegar Dusted Sweet Potato Chips 4

Sweet Potato Puree 5

Creamed Spaghetti Squash with Chorizo 6

Pickled Vegetable Board 8

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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.

SARASOTA
DINNER
MENU