

TASTINGS

BOCA Combos

Today's 1/2 Flatbread & Soup 9
Today's 1/2 Flatbread & House Bibb Salad 9
- upgrade to any salad for 2

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

Heirloom Tomato Caprese ^{GF}

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

FLATBREADS

- **Today's Crafted Flatbread**
Please ask your server for more info MKT
- **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

Chopped Salad ^M

Romaine, chicken, red onions, garbanzo beans, cucumbers, soppressata, kalamata olives, dolce blue cheese, tomatoes, red wine vinaigrette 12

House Bibb Salad ^{GF M}

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

Yellowfin Tuna Bibimbap ^{GF}

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

Add to any Salad

Chimichurri Chicken 7 · Shrimp 7 · Steak 8 · Seared Tuna 8

Curry Roasted Butternut Squash Soup

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

MARKET PLATES

General Tao Chicken and Waffles

Toasted sesame waffle, spicy plum sauce, cowboy candy, chunky peanut butter 16

Yellowfin Tuna

#1 Ahi tuna, kimchi purple rice, coconut broth, baby bok choy, sweet soy reduction 21

Market Fish

Crafted presentation, seasonally inspired MKT

Smoked Meatloaf

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

Hangover Panini

Sausage and bacon, caramelized onions, scrambled chicken eggs, gruyère cheese, potato hash, coffee infused brown mustard 13

Boca Cubano

Smoked ham, pork and soppressata, tomatoes, sweet onions, pickles, gruyère cheese, IPA mustard, parmesan truffle fries 14

Staff Meal

Just order it... Chef says you'll love it! 16

Try This Burger

Wagyu ground beef, grilled queso, blueberry jam, shishito peppers, Jamison B. hawaiian roll, parmesan truffle fries 18

OMG Burger

100% pasture raised beef, bibb lettuce, aged white cheddar, pickled onions, tomato, sweet relish aioli, parmesan truffle fries 15

Sobe Burger

House blend chicken burger, bibb lettuce, tomato, avocado, cowgirl candy, feta, garlic aioli, malt vinegar dusted sweet potato chips 13

Substitute any burger above with the Impossible Burger™

Mission Grilled Cheese

Dolce gorgonzola, aged mozzarella, goat cheese, caramelized onions, braised mushrooms, grilled green tomatoes, malt vinegar dusted sweet potato chips 11

Montreal Reuben

House smoked corned beef, whole grain mustard, gruyère cheese, cabbage slaw, brioche bun, parmesan truffle fries 13

Add to any Entrée

Kale Salad 4 · Bibb Salad 4 · Cup of Soup 4

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

Pickle Board 8

Sweet Potato Puree 5

Creamed Spaghetti Squash with Chorizo 6

• • • • • **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

SARASOTA
LUNCH
MENU

boca