

TASTINGS

Fried Green Tomatoes

Pimento cheese, tomato jam, bacon 9

Grilled Gulf Oysters

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

Smoked Fish Dip

Smoked fish served with house-made pickled accoutrements 9

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

Sambuca, garlic, fresh herbs, toasted bread 12

Zucchini Fries

Green Goddess Dressing 8

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, 62^o egg, bottarga croutons, parmesan reggiano, lemon caesar dressing 10

Yellow Fin Tuna Bibimbap

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

FLATBREADS

Grandma's Flatbread

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

- Brie, Granny Smith apples, pickled red onions, sweet aioli, roasted air chilled chicken 13
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The Notorious P.I.G.

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

MARKET PLATES

60 Spiced Chicken

Half 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

Bronzed Sea Scallops

Bronzed scallops, littleneck clams, spaghetti squash, chorizo, oregano crumbs 30

Boca Cubano

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

OMG Burger

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

Florida Pink Shrimp & Grits ^{GF}

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

Oak Grilled Skirt Steak

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

Staff Meal

Just order it... Chef says you'll love it 19

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

Market Vegetables 6

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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.

DINNER
MENU

Bubbles & Rosé

Francois Montand / Blanc de Blancs / Jura, France 9 / 36
Perrier-Jouet Grand Brut / Champagne / Champagne, France 97
Le Contesse DOC / Prosecco / Treviso, Italy 9 / 36
Minuty M / Rosé / Cotes de Provence, France 11 / 43
Francois Montand / Sparkling Rosé / Jura, France 10 / 39

Stateside Whites

Harken / Chardonnay / California 11 / 43
Truchard / Chardonnay / Carneros 59
Hill Family Estate Carly's Cuvee / Chardonnay / Napa Valley 11 / 43
Quivira Sauvignon Blanc / Dry Creek Valley / Sonoma County 10 / 39
Stag's Leap Viogner / Viogner / Napa Valley 17 / 85

Worldly Whites

Columna / Albariño / Rias Baixas 46
Laroche Chablis 1er Cru Vaudevey / Chardonnay / Burgundy, France 99
Chateau de Valmer Vouvray / Chenin Blanc / Loire Valley, France 12 / 45
Villa Sparina Gavi di Gavi DOCG / Cortese / Piedmont, Italy 9 / 36
Cantina Lavis DOC / Pinot Grigio / Trentino, Italy 10 / 39
August Kessler Kabinett / Riesling / Germany 10 / 39
Kim Crawford / Sauvignon Blanc / Marlborough, New Zealand 10 / 39
Bodega Colome / Torrontes / Salta, Argentina 9 / 36

Stateside Reds

Borne of Fire / Cabernet Sauvignon / Columbia, Washington 13 / 49
RouteStock Route 29 / Cabernet Sauvignon / Columbia, Washington 59
Hedges Family Estate / Cabernet Sauvignon / Red Mountain, WA 98
Freakshow / Cabernet Sauvignon / Lodi, CA 46
Broadside / Cabernet Sauvignon / Paso Robles, CA 10 / 39
Drumheller / Merlot / Columbia Valley, WA 9 / 36
Duckhorn / Merlot / Napa Valley 114
Meiomi / Pinot Noir / California 43
Elouan / Pinot Noir / Oregon 11 / 43
Brick & Mortar 2015 La Perla Vineyard / Pinot Noir / Napa Valley 109
The Prisoner / Red Blend / California 98
Beaulieu Vineyards Tapestry / Red Blend / Napa Valley 17 / 102
Truchard The Shepherd / Red Blend / Napa Valley 11 / 43
Mount Peak Rattlesnake / Zinfandel / Sonoma County 78

Worldly Reds

Villa Sparina Barbera del Monferrato / Barbera / Piedmont, Italy 11 / 43
Les Cassagnes de La Nerthe / Grenache / Rhone, France 49
Achaval Ferrer Quimera / Malbec / Mendoza, Argentina 89
Catena Vista Flores / Malbec / Valle de Uco, Argentina 10 / 39
Bouchard Bourgogne Reserve / Pinot Noir / Burgundy, France 12 / 46
Castello di Bolgheri 2015 Varvara / Red Blend / Tuscany, Italy 84
Ogier Châteauneuf-du-Pape Reine Jeanne / Rhone Blend / Rhone, France 87
La Poderina Brunello di Mont / Sangiovese / Montalcino, Italy 104
Mollydooker The Boxer / Shiraz / Australia 68
Portia Ebeia Roble / Tempranillo / Ribera del Duero, Spain 42

House Wine Favorites 7

Stonecap Chardonnay / Columbia, Washington
Stonecap Cabernet Sauvignon / Columbia, Washington
The Wolftrap Red Blend / South Africa
The Wolftrap White Blend / South Africa

Cocktails

Blue Lagoon 11

Tropical and tart
Corazon Tequila, Giffard Blue Curacao, lime, pineapple, agave

Cucumber Basil Gimlet 10

Refreshing and herbaceous
Treaty Oak Waterloo #9 Gin, cucumber, basil, lime

Hail Mary 14

Savory and smokey
New Amsterdam Vodka, Del Maguey Mezcal, house bloody mix, lemon

NY Sour 12

Classic sour spruced up with red wine
Rittenhouse Rye, red wine, lemon, demerara, egg white*

House Old Fashioned 10/12

Tried and true, made with our featured bourbon
Old Forester / Elijah Craig Small Batch bourbon, bitters, demerara

Seasonal Spritz 12

Summer, citrus and floral
Reyka Vodka, St. George Spiced Pear, Giffard Violette, sparkling, honey, lemon, orange

Watermelon Collins 13

Fruity and mouthwatering
Reyka Vodka, Dolin Blanc, watermelon, lemon, seltzer

Shift Drink

Seasonally inspired
Ask your server for the daily special

Beer

Bottles & Cans

Bud, Bud Light, Michelob Ultra, Yuengling 4
Stella 6
Modelo 5
Becks NA 4.50
Narragansett 4

Draft

Darwin Summadayze 7.5
Big Top Hawaiian Lion 7
JDubs Passion Wheat 6.5
Big Top Conch Republic Key Lime Wheat 6
Motorworks Pulp Friction 6.5
Two Henry's Mango Cider 7.5
Coppertail Florida Special Lager 6

Desserts 8

Guava Cheesecake & Plant City Strawberry Coulis

Vanilla Lime Cheesecake, Guava Gelee, and Chantilly

Chocolate Espresso Cake & Bourbon Chocolate Sauce

Grand Havana Espresso Infused Chocolate Cake, Dark Chocolate Mousse, Chocolate Chips, and Old Forester Spiked Chocolate Sauce

Seasonal Fruit Cobbler

Vanilla Ice Cream

Coffee

Drip 3
Espresso 4
Latte 5
Cappuccino 5
Americano 5

N/A Beverages

Basil Lemonade 5

Made Fresh Every Time You Order

The Ginger Pomberry 6

Fresh Strawberries, Ginger and Pomegranate

Sweetened Almond Milk 4

Iced Tea 3

Soda 3