

STARTERS & SHARING

FRIED GREEN TOMATOES

Pimento cheese, tomato jam, bacon bits 9

TACOS FOR THE TABLE (4)

Ancho chile-braised carne, corn tortilla, jalapeños, red cabbage slaw, salsa fresca, lime, cilantro sprigs, radishes 19 • additional taco 2

CHEESE & CHARCUTERIE

Chef's selection of cured meats & cheeses 21

ZUCCHINI FRIES

Green goddess dressing 8

PARMESAN TRUFFLE FRIES

Truffle cheese sauce 7

SMOKED FISH DIP

Smoked fish spread, house-made pickled accoutrements, toast 10

CHARRED SHISHITO PEPPERS

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

FLATBREADS

GRANDMA'S

Crushed San Marzano marinara, mozzarella cheese, oregano, basil, parmesan cheese 13

HERITAGE & SWINE

Bacon, white barbecue sauce, caramelized onions, heritage tomatoes, manchego, arugula 13

BRIE & APPLE

Brie, Granny Smith apples, pickled red onions, sweet aioli, roasted air-chilled chicken 13

THE NOTORIOUS P.I.G.

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

SALADS

KALE CAESAR *

Kale, romaine hearts, 62° egg, bottarga croutons, parmesan reggiano, lemon caesar dressing 10

SPINACH & GOAT CHEESE

Almond goat cheese croquette, bacon bits, dehydrated grapes, sour apples, warm cider vinaigrette 11

CHOPPED

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

TOMATO & MOZZARELLA

Fresh mozzarella, baby heirloom tomatoes, basil, mint, arugula, red wine vinegar, extra virgin olive oil 14

*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.

BOCA FAVORITES

60 SPICED CHICKEN

Roasted half chicken, chilled Mediterranean farro salad, chilled avocado & mint yogurt, picked four herb 21

SWEET POTATO GNOCCHI

Oyster mushrooms, butternut squash, sage cream, micro parmesan 17

FLORIDA PINK SHRIMP & GRITS

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

OMG BURGER *

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

SKIRT STEAK *

Hand-cut chop from Double C Bar Ranch, char-grilled, papas bravas, roasted vegetables, chimichurri 31

STAFF MEAL

In gradient-driven chef's creation with whatever's locally available. Just order it. Chef says you'll love it. 19

BUTCHER CUT *

Hand-cut local pasture-raised beef, chef-crafted presentation A.Q.

BEER FOR THE KITCHEN

They love beer, too 3

SEAFOOD

BRONZED SEA SCALLOPS

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

BUCATINI & CLAMS

Littleneck clams, garlic, white wine, parsley butter, bucatini pasta 21

GRILLED GULF OYSTERS

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

YELLOWFIN TUNA BIBIMBAP *

Chopped ahi tuna, avocado, cucumber, edamame, tomatoes, scallion, kimchi sticky rice, poke dressing 21

SAMBUCA P.E.I. MUSSELS

Sambuca cream, garlic, caramelized fennel, tarragon, toasted bread 14

MARKET FISH

Chef-crafted presentation, seasonally inspired A.Q.

boca