



## STARTERS

- TODAY'S SOUP** SERVED WITH GRILLED LOCAL BREAD **12**
- PARKER HOUSE ROLLS** BROWN BUTTER & FLAKEY SEA SALT **9**
- WATERMELON 'CAPRESE'** LOCALLY MADE BURRATA, FLORIDA BASIL, MINT & OLIVE OIL **18**
- HEIRLOOM TOMATOES** FISH SAUCE VINAIGRETTE, HERBS, PEANUTS & FROZEN COCONUT MILK **16**
- BRUSSELS SPROUT 'CAESAR'** COOKED & RAW, PARMIGIANO REGGIANO & GARLIC BREADCRUMB **17**
- ICEBERG 'SLICE'** BUTTERMILK DRESSING, PICKLED ONION, BABY TOMATO & APPLEWOOD BACON **18**
- LOCAL LETTUCE SALAD** APPLES, CHEDDAR, TOASTED HAZELNUT & SHERRY-MAPLE VINAIGRETTE **16**
- TWICE COOKED CAULIFLOWER** LIME 'BEURRE BLANC', SLOW COOKED GARLIC & CHIVE **21**
- CRISPY FLORIDA ROCK SHRIMP** CARROT 'SRIRACHA', HOISIN, BLACK SESAME & LIME **17**
- YELLOWFIN TUNA TARTARE** CILANTRO, JALAPENO, CUCUMBER, YUZU-MISO & CRISPS **26**
- AMERICAN CAVIAR** SALT AND VINEGAR TATER TOTS & 'EVERYTHING' CRÈME FRAICHE **24**

## SANDWICHES SERVED WITH FRENCH FRIES OR GREEN SALAD

- 'BLACKENED' LOCAL SNAPPER** LETTUCE, TOMATO, SHAVED ONION & OLD BAYONNAISE **25**
- BUTTERMILK FRIED CHICKEN** SHAVED ICEBERG, ROASTED GARLIC RANCH & HOUSE PICKLES **21**
- GRILLED AMISH CHICKEN** LETTUCE, TOMATO, APPPLEWOOD BACON & GREEN GODDESS AIOLI **23**
- CLASSIC CHEESEBURGER** CHEDDAR, SHAVED ICEBERG, TOMATO, RED ONION & BRIOCHE BUN **24**
- 'FRENCH DIP' BURGER** HOUSE BLEND PATTY, CHEDDAR, CARAMELIZED ONION & BEEF 'AU JUS' **27**

## LUNCH MAINS

- GRILLED CHICKEN SALAD** LOCAL LETTUCE, CORN, TOMATO, PICKLED ONION & ALMONDS **23**
- CRISPY ROCK SHRIMP SALAD** LOCAL LETTUCE, BRUSSELS SPROUTS, CARROT, CILANTRO & MISO **25**
- BUCATINI 'CARBONARA'** EGG YOLK, BLACK PEPPER, HERITAGE BACON & BLACK TRUFFLE **37**
- BUTTERNUT SQUASH RAVIOLI** TOASTED HAZELNUT, BROWN BUTTER, NUTMEG & FIG BALSAMIC **32**
- FAROE ISLAND SALMON** GRILLED FLORIDA CORN SALAD, SOUR ORANGE PONZU & SESAME **38**
- AMISH RAISED HALF CHICKEN** LOCAL LETTUCE SALAD, ROASTED CHICKEN JUS & THYME **36**

## A LA CARTE

- 9oz. LOCAL YELLOWTAIL SNAPPER** MUNIERE BUTTER **34**
- 14oz. GRILLED PRIME NY STRIP** SMOKED OLIVE OIL **59**
- 10oz. PRIME BEEF FILET MIGNON** ONION BORDELAISE **64**
- GRILLED AUSSIE LAMB CHOPS** CITRUS CHIMICHURRI **49**

## SIDES \$9

**CARAMELIZED CREAMED CORN | LOCAL LETTUCCES & VINAIGRETTE**  
**FRENCH FRIES | GRILLED BROCCOLINI & LEMON**  
**CRISPY BRUSSELS SPROUTS & MISO | GRILLED HEIRLOOM CARROTS**



## SPECIALTY COCKTAILS \$17

### **YA FILTHY ANIMAL**

GREY GOOSE VODKA, GORDAL OLIVE & COCCHI AMERICANO VERMOUTH

### **THE BLACK PARADE**

BOMBAY SAPPHIRE GIN, ST. GERMAIN, STRAWBERRY & BLACK PEPPER

### **MR. PINK**

HAVANA CLUB BLANCO, CHINOLA PASSIONFRUIT & COCONUT CORDIAL

### **THE FLYING V**

BRUGAL 1888 RUM, CAFFE AMARO, GIFFARD BANANA LIQUEUR & LIME

### **ACAPULCO GOLD**

PATRON TEQUILA, ANCHO REYES, PINEAPPLE, JALAPENO & HOUSE 'TAJIN'

### **THE BIRDS & THE BEES**

VIDA MEZCAL, ORANGE BLOSSOM HONEY, FLORIDA GRAPEFRUIT & SEA SALT

### **JAZZ FLUTE**

ABERFELDY 12 SCOTCH, APEROL, CARPANO ANTICA & BURNT ORANGE

### **E.H. OLD FASHIONED #2**

ANGEL'S ENVY BOURBON, CRÈME DE CACAO, HAZELNUT & VANILLA BITTERS

## BEER

### **SOUR ALE 8**

TRIPPING ANIMALS 16 OZ. DRAFT

### **IPA 8**

LINCOLN'S BEARD BREWING CO. 16 OZ. DRAFT

### **DARK LAGER 8**

MONOPOLIO 16 OZ. DRAFT

### **LAGER 7**

LOST CITY BREWING 12 OZ. / CAN

**CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF  
FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS**