

THE REGIONAL

WARM AND SOULFUL

FRIED CHICKEN THIGHS 11

sweet-tea brine, bread & butter pickles

FL SHRIMP ON TOAST 14

garlic toast, scampi butter,
roasted local tomatoes

CHICKEN NOODLE SOUP 8

hand-cut dumplings, confit chicken,
celery, lemon

ROASTED TOMATO SOUP 8

grana padana, breadcrumbs,
picked herbs

FRIED GREEN TOMATOES 11

melting buttermilk bleu,
watercress & watermelon radish salad

DEVEILED CRAB 12

picked crab, celery remoulade, béarnaise,
gremolata

CRISPY PORK BELLY 14

brunswick stew, Florida vegetables,
lima beans, pickled & grilled carrots

COUNTRY-STYLE SAUSAGE 11

field pea cassoulet, wilting greens,
potlikker, poached egg

GRILLED OCTOPUS 14

charred chic pea hummus, crispy panisse,
greek salad

FL CLAMS & TROFIE PASTA 14

grilled farm greens, lemon, herbs

ROASTED BONE MARROW 18

bbq short rib, pickled shallots,
crispy onions, warm toast

PIMENTO CHEESE 12

*prepared table-side with garnishes,
club crackers, seasonal crudité
add FL blue crab - 4*

FROM THE PANTRY

PARKER HOUSE ROLLS 6

“everything” butter

TOMATO PIE 12

roasted tomatoes, sharp cheddar,
caramelized onions, herb aioli

PICKLED SHRIMP 12

house Old Bay, sweet onions,
roasted tomatoes, avocado, radish

FL SNAPPER CEVICHE 16

leche de tigre, jasper tomatoes,
sorrel, local chili sambal

CLASSIC CAESAR SALAD 9

romaine hearts, domestic parmesan,
croutons, white anchovy

BUTTER LETTUCE SALAD 11

sweet corn, roasted tomatoes,
crispy okra, buttermilk ranch

VEGETABLE GREEK SALAD 11

roasted & raw market vegetables, feta,
watercress, charred chickpeas, melba toast

LOCAL GAZPACHO SALAD 12

FL tomatoes, cucumbers, sweet peppers,
gazpacho vinaigrette, sorghum tabbouleh

BURRATA & SPRING PEA SALAD 16

sugar snap peas, pea greens,
radishes, lemon vinaigrette

GREENS AND THINGS

CRISPY BRUSSELS SPROUTS & HOUSE SAUCE 7

GRILLED BROCCOLI N' CHEESE 7

mornay, domestic parmesan, gremolata

CREAMED FL CORN 7

grilled local greens

SUNFLOWER SEED RISOTTO 7

market vegetables, mascarpone, herbs

CRISPY SCALLIONS 7

down-under inspired, horseradish dip

SPRING VEGETABLE RAGOUT 7

regional & seasonal selection

MAINS

GRILLED SNAPPER IN BANANA LEAF 31

green tomato salsa verde,
roasted market vegetables

COBIA 30

ricotta gnocchi, country ham,
oyster mushrooms, pea greens

HERB ROASTED SALMON 29

spring vegetable ragout, cauliflower purée

LOW COUNTRY BOIL 28

FL shrimp, Sebastian clams, house sausage,
sweet corn, aji & old bay broth

BERKSHIRE PORK SHANK 27

creamed hominy, roasted carrots,
pozole verde

DUROC PORK LOIN MILANESE 24

kale, shaved apple & fennel salad,
FL honey & cider vinaigrette

GRILLED CREEKSTONE FARMS RIBEYE 36

smashed potatoes,
grilled broccoli n' cheese, steak sauce

BRAISED SHORT RIB 30

creamed FL corn, grilled greens,
blistered tomatoes

BUCATINI A LA AMERICANA 24

tomato sauce, country ham, crushed chilies,
toasted garlic, domestic parmesan

BONELESS HALF CHICKEN 25

lemony orzo risotto, brussels leaves,
feta & pepperoncini

PATTY MELT 14

old school rye, caramelized onions,
1,000 island, hoop cheddar &
shoestring potatoes

SIMPLY PREPARED MP

your choice of fresh fish simply prepared with
a choice of two sides

CHEF

lindsay autry