



## NOSH/APPS

### Vaca Frita Topped Tostones - \$11

Flank Steak, Chives, Orange Mojo

### Chanukah Latkes (served year round) - \$11

Homemade Apple Sauce

### Cuban Sandwich Spring Rolls - \$9

Serrano, Manchego, Pickles, Yellow Mustard Mayo

### Duck Confit Quesadilla - \$13

Smoked Gouda, Caramelized Onions, Jam

### Pork and Beans - \$9

Smokey Bacon, Berkshire Sausage, White Beans, Fried Egg, Toast

### Fried Smoked Gouda - \$9

Honey Mustard

### Conch Fritters - \$11

Spicy Tartar sauce

### Shrimp & Grits - \$15

Trugole Cheese, Neuske Bacon, New Orleans style "BBQ" sauce

### Mac - \$13

Cavatappi, Fontina, Cheddar, Parm Cheeses - (add Bacon \$3, Key West Pink Shrimp \$8)

## SALADS

### Iceberg Wedge - \$11

Smoked Bacon, Grape Tomatoes, Shallots, Blue Cheese Dressing

### Caesar Salad - \$9

Romaine, Garlic, Croutons, Parm

### Marsha's Salad - \$9

Romaine, Cucumber, Carrot, Radish, Bacon, Parm, Grain Mustard Vinaigrette

## THE DAILIES

check the chalkboard or ask your server **\$MP**

**RIBS** (could be Baby Back, Short Ribs, Spare Ribs, Prime Rib): Sweet Corn w/ Herbed Butter

**PARM** (could be Chicken, Veal, Pork, Eggplant, etc): Angel Hair, Red Sauce

**BRAISE** (could be Brisket, Pot Roast, Ox Tails, Pork Shoulder): Mash Potatoes, Braising juices

## ENTREES

### Crispy Skin Snapper - \$24

Served with any 2 Veggies from the Veg Chalkboard, Red Curry

### Grilled Mahi Mahi - \$22

Served with any 2 Veggies from the Veg Chalkboard

### B/S Chicken Breast - \$19

Served Grilled or Crispy. with any 2 Veggies from the Veg Chalkboard

### Potato Gnocchi - \$19

Lamb Bolognese, Homemade Ricotta

### Sauteed Wild Shrimp - \$21

Sofrito, Served with any 2 Veggies from the Veg Chalkboard

### Hanger Steak Au Poivre - \$27

Served with any 2 Veggies from the Veg Chalkboard

### "Corben" - \$21

Braised Brisket, Dipping Jus, Portuguesse Muffins, Dijon, Latkes, Apple Sauce

### Dry Aged Cheeseburger\* - \$17

Prime NY Strip, Portuguesse Muffin, LTO, with Fries

### Veggie Plate - \$19

Any 4 items you want from the Veg Chalkboard

### The Big Ragout - \$19

Sausage, Pancetta, Brisket, Pork & Veal Shoulder, Tomato, Fresh Pappardelle Pasta, Reggiano Cheese

- (limited sandwiches maybe available)

### Jambalaya - \$23

Wild Florida Shrimp, Chicken, Smoked Sausage, Trinity, Basmati Rice

## VEG CHALKBOARD - \$6

**Creamy Mashed Yukon Gold Potatoes**

**Roasted Beets & Goat Cheese**

**Grilled Asparagus** - Blue Cheese

**Grilled Sweet Potatoes** - Jalapeno Brown Butter

**Curried Cauliflower Puree** - Roasted Cauliflower Bits

**Sauteed Kale** - Crushed Red Pepper, Shallots, White Wine, Butter

**Roasted Artichoke Hearts** - Lemon Aioli

**White Beans** - Smoked Bacon & Sausage

**Baby Bok Choy** - Garlic, Crushed Red Pepper

**Broccoli** - Roasted Peppers, Garlic, Chives

**Angel Hair Pasta** - Pesto or Tomato Sauce

**Tomato & Mozzarella** - Basil, EVOO, Balsamic

**Fruit Salad** - Melon, Berries, Honey

**Sweet Plantains** - Maldon Sea Salt | **Sweet Corn** - Herbed Butter

**Veggie Fried Rice** | **Mix Green Salad** | **Cheese Grits**

**Sauteed Mushrooms**

**Green Peas, Bacon & Shallots**

**Housemade French Fries**

**Caramelized Brussels Sprouts**

Some substitutions may cost extra \$

Chef de Cuisine - Roan Brown | General Manager - Adam Simon

Consuming raw or undercooked meat, eggs, poultry or seafood increases your risk of contracting a foodborne illness - especially if you have certain medical conditions.