### NOSH/APPES
- **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)

### ENTRÉES
- **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, LO, 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

### 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, Poi Roast, Ox Tails, Pork Shoulder): Mash Potatoes, Braising Juices

#### 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
- **Sautéed 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**
- **Sautéed Mushrooms** | **Green Peas, Bacon & Shallots**
- **Housemade French Fries** | **Caramelized Brussels Sprouts**

---

Some substitutions may cost extra $  

Chef de Cuisine - Roain 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.