



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

Sweetgrass Dairy Farm Pimento Cheese - \$9

Grilled bread, Pickles

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)

Buffalo Drumsticks - \$11

Buffalo Sauce, Crudit , Blue Cheese

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 - \$19

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

Grilled Mahi Mahi - \$22

Served with any 2 Veggies from the Veg Chalkboard

Grilled B/S Chicken Breast - \$19

Served with any 2 Veggies from the Veg Chalkboard

Crispy B/S Chicken Breast - \$19

Served with any 2 Veggies from the Veg Chalkboard

Grilled Rainbow Trout - \$21

Served with any 2 Veggies from the Veg Chalkboard

Butcher's Cut Hanging Tender Steak - \$27

Au Poivre, 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, Reggiano Cheese

Jambalaya - \$23

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

VEG CHALKBOARD - \$5

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 Brussel 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.