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, Crudité, Blue Cheese

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, Portuguese Muffins, Dijon, Laitkes, Apple Sauce
Dry Aged Cheeseburger* - $17 Prime NY Strip, Portuguese 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

SALADS

Iceberg Wedge - $11
Smoked Bacon, Grape Tomatoes, Shallots, Blue Cheese Dressing
Caesar Salad - $9
Romaine, Garlic, Croutons, Parm
Marsh’s Salad - $9
Romaine, Cucumber, Carrot, Radish, Bacon, Parm, Grain Mustard Vinaigrette

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
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

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 Tail, Pork Shoulder): Mash Potatoes, Braising juices

Some substitutions may cost extra $

Chef de Cuisine - Ilan 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.