

REBECCA'S



WINE BAR & RESTAURANT

DINNER

FOR THE TABLE

Olives & Bread 24-hour cold fermented focaccia, Mediterranean olives	10
Roasted Onion Dip caramelized onions, chives, house chips	16
Chicken Liver Mousse stone fruit marmalade, pistachio, lavash	14
Farmer's Bounty seasonal vegetables, bean dip, whipped feta	18
Whole Roasted Cauliflower pomegranate, chickpea feta cream, za'atar, mint	24

STARTERS

Honeynut Squash herbed labneh, date molasses, pumpkin seed, urfa	18
Grilled Bone Marrow carrot top chimichurri, pickled mustard seeds, za'atar Parker House rolls	24
Octopus white bean skordalia, charred shishito, olive, preserved lemon	26
Meatballs beef, veal & pork, San Marzano tomato, parmesan	20
Crispy Artichoke lemon aioli, sea salt, parmesan	18
Sourdough ricotta, speck salsa macha, grilled figs, honey	17

CHILLED & RAW

Yellowtail* coconut, cilantro, kiwi, white soy	22
Snapper* coconut leche de tigre, passion fruit, plantain	24
Salmon* fermented black bean, sweet corn, puffed rice	20
Oysters on the Half Shell* kumquat mignonette, preserved citrus	18

SALADS

add chicken 10 | add salmon 12 | add shrimp 14

Florida Citrus local butter lettuce, grapefruit, orange, shaved fennel, pistacho, avocado, lemon dressing	20
Caesar whole grain mustard dressing, parmesan, bacon, white anchovies, gem lettuces	18
Harvest Arugula aged cheddar, walnuts, pomegranate, apple, sherry	18

PASTAS

Pomodoro fresh paccheri, spicy sausage, stracciatella	30
Squid Ink Spaghetti Meyer lemon, peekytoe crab, Calabrian chili, parmesan	34
Pumpkin Caramelle brown butter, sage, toasted walnut, labneh	28

LARGER PLATES

Moroccan Chicken marinated grilled chicken thigh, pine nuts, Israeli couscous, golden raisins, green goddess	32
Wagyu Burger* cheddar cheese, bacon, house fermented pickles, mustard aioli, lto, brioche bun	30
Gulf Shrimp mango harissa, jasmine rice, coconut curry, cilantro, crispy shallot	36
Dorado snow pea & edamame salad, cilantro, chilli, nam prik, coconut aji amarillo	42
Florida Snapper charred zucchini, blistered tomato, basil, crispy capers	40
½ Roasted Chicken salt potatoes, charred lemon, jalapeno aji verde	38
Veal Chop grilled fennel, carrot purée, parsley sauce	75
14 oz NY Strip 54 / 16 oz Ribeye 73 squash puree, farm carrots, chimichurri	

PIZZAS

The Red	24	San Marzano tomato, soppressata, pepperoni, ricotta, mozzarella
The Corn	24	charred corn, Calabrian chili, roasted garlic, taleggio, mozzarella
The Shroom	24	roasted shrooms, feta, za'atar caramelized onions, black garlic
The Marg	24	tomato, basil, parmesan, mozzarella



LET US COOK
FOR YOU
\$98 per person
A SHARED
PROGRESSION OF
CHEF SELECTED
DISHS