

# Gluten Friendly Menu

## Sneak Previews

### **Black Bean Dip 9.**

A made in house black bean spread with Island spices served with plantain chips for dipping and garnished with queso fresco and scallions.

### **Cobia Ceviche 16.**

Diced cobia in a pineapple jalapeño citrus marinade served with plantain chips.

### **Yard Bird on a Stick 8.5**

Island spiced chicken skewers with cilantro lime dipping sauce.

## Soups & Salads

Add any of the following to your salad:

Chicken for four bucks, shrimp or snapper for eight bucks.

### **Caribbean Black Bean Soup Cup 3. Bowl 5.**

An island inspired vegan black bean soup.

### **House Salad Large 8.5. Small 6.**

A blend of mixed greens, tomatoes, red onions, carrots, radishes and cucumbers.

### **Mile Marker Zero Caprese Salad 11.**

Mixed greens with grape tomatoes, fresh mozzarella, balsamic glaze, chimichurri drizzle and chiffonade basil.

### **Grilled Garden Stack Salad 10.**

Grilled zucchini, yellow squash, scallions, red onions and portabella. Topped with smoked mozzarella, roasted red pepper aioli and balsamic glaze served with a small house salad.

## Main Event

Add a side salad for five bucks.

### **Key West Bowl 14.**

Pulled mojo pork or chicken over seasoned black beans and jasmine rice with chimichurri sauce, grilled pineapple salsa and fried plantains. Substitute snapper, or shrimp for four bucks, lobster for eight bucks.

### **Ernest's Rib Platter 19.**

One pound of our smoked in-house baby back ribs, basted with guava BBQ sauce and served with pineapple coconut coleslaw and an additional side of your choosing.

### **Bison Meatloaf 23.**

Grass-fed bison meatloaf with guava BBQ sauce, and boniato mash.

## Sides

All sides are three bucks.

Choose vegetable medley, tostones, black beans and rice, fried plantains, or yuca fries.

## Premium Sides

All sides are five bucks.

Choose asparagus, boniato mash, or rice Caribe.