



Menu Items Sourced Sustainable and Seasonal Through Partnerships with Palmetto Creek Farms, Hammock Hollow Herb Co., Lake Meadow Farm, Tillamook, Harris Ranch, Salmon Creek Farms, Old Chatham Shepherding Company, Anson Mills, Bob's Red Mill, Tanglewood Farms

A 20% Service Gratuity Will Be Added For Parties of 7 or More

To Start To Share

Chicken & Dumplings ~

kitchen favorite \$8

House Chowder ~

cape canaveral shrimp ~ clams \$9

Chicken Quesadilla stack ~

oaxaca cheese ~ salsa ~ guacamole \$13

Crispy Local Shrimp ~

cocktail ~ tartar sauce \$14

Hummus & Cool Vegetables ~

pita chips \$10

Kitchen Bites ~

crispy shrimp ~ tuna poke ~ ceviche \$20

Caesar Salad ~

chicken ~ garlic anchovy dressing \$15

Kitchen Cobb ~

roasted turkey ~ traditional toppings
creamy garlic ranch \$16

Classic Burger ~

smoke bacon ~ aged cheddar \$14

Market Fish Sandwich ~

key lime tartar ~ bricohe bun \$17

Salads & Sandwiches

Favorites

NY Steak & Frites ~

house butter ~ arugula salad \$32

Braised Beef Short Rib ~

pan sauce ~ cheesy grits \$24

Blue Ribbon Chicken ~

southern fried ~ creamy mashed potato ~ gravy \$22

Double Cut Pork Chop ~

bourbon honey glaze ~ smashed sweet potato \$27

Florida Grouper ~

tomato ~ asparagus salad \$26

Grilled Mahi Mahi ~

watercress ~ house cured beets \$25

Shrimp & Grits ~

garlic white wine sauce \$27

Papardelle ~

bolognese ~ garlic toast \$20

Additions

Carrots ~ Green Beans

House Salad ~ Caesar Salad

Sweet Potato Fries

Charred Asparagus

Loaded Mashed Potatoes

Papardelle

All Sides are \$7 Each

Dessert Shots

\$2

Apple Crumble

Key Lime Pie

Chocolate Cake

Berries & Mascarpone

Mango Panna Cotta

Banana Cream Pie



Beer

- Long Board Kona Draft** \$6.00
- 8701, American Red Draft** \$5.50
- Bud Light Draft** \$5.50
- Miller Lite Draft** \$5.50
- Stella Artois Lager Draft** \$6.00
- Shock Top Belgian Draft** \$5.50
- New Castle Brown Ale** \$7.00
- Sierra Nevada Pale Ale** \$6.50
- Corona Light** \$6.50
- O'Douls** \$6.00
- Heineken** \$6.50
- Bass Ale** \$6.50
- Sam Adams** \$6.00
- Guinness** \$7.00
- Coors Light** \$6.00
- Amstel Light** \$6.50
- Michelob Ultra** \$6.00

Wines

	Glass	Bottle
Piper-Heidsieck Brut Champagne, France 187ml	n/a	26
Kila Cava, Penedes, Spain	10	40
La Marca Prosecco, Veneto, Italy	10	40
Beringer White Zinfandel, California	9	36
Eroica Riesling, Columbia Valley, Washington	10	40
Besitos, Moscato, Spain	9	36
Sartori Pinot Grigio, Delle Venezie, Italy	10	40
Centonze Grillo, Sicilia, Italy	12	48
Brancott Sauvignon Blanc, Marlborough, New Zealand	10	40
La Terre Chardonnay, California	10	40
Hogue "Genesis" Un-Oaked Chardonnay, Columbia Valley, WA	10	40
H3 "Horse Heaven Hills" Chardonnay, Columbia Valley, WA	10	40
Apothic Red "Sweet Blend", California	9	36
Tamari "Reserva" Malbec, Argentina	9	36
Evodia Granache, Argentina	10	40
Cercuis Syrah/Granache, Rhone, France	13	52
Mark West Pinot Noir, California	10	40
H3 "Horse Heaven Hills" Merlot, Columbia Valley, WA	10	40
Estancia "Reserve" Meritage, Paso Robles, California	16	64
Hogue "Genesis" Meritage, Columbia Valley, WA	10	40
H3 "Horse Heaven Hills" Cabernet, Columbia Valley, WA	10	40

Cocktails

- Blue Hawaiian**
Malibu, Blue Curacao and Pineapple Juice
\$14
- Raspberry Martini**
Absolut Raspberry, Chambord,
Simple Syrup and Fresh Squeezed Lime Juice
\$14
- Top Shelf Margarita**
Partida "Organic" Tequila, Grand Mariner,
Fresh Lime, Agave Nectar...Salted Rim
\$14
- Cucumber Gimlet**
Tanqueray, Fresh Lime Juice, Simple Syrup
with Muddled Cucumber
\$14
- Key Lime Martini**
Liquor 43, Fresh Lime Juice, Cream
with a Graham Cracker Rim
\$14
- Rum Runner**
Bacardi Light and Select, Crème de Banana,
Blackberry Brandy, Sweet and Sour, Fresh Orange Juice...
Served Frozen or On the Rocks
\$14
- Republic of Tea** \$5.00
Mango Ceylon
Pomegranate Green Tea
Ginger Peach - Decaf