

PLATES TO FIGHT OVER

Lobster Fritters 17

mango chutney

Crab & Corn Hash 16

lump crab / yucca / sweet potato / hominy / scallion / slab bacon / pickled shallots / over easy egg

Bruleed Burrata 16

prosciutto di parma / figs / balsamic / olive oil / micro basil

House Brined Pork Belly 16

compressed melon / watercress

Spiny Lobster Tails 19

sugar cane skewers / black garlic beurre blanc / citrus beurre blanc

"Ceviche of the Day" MKT

today's market fresh selection

Grilled Chicken Lollipops 16

choice of:

Grilled Strawberry

burnt honey / toasted pistachio / watercress / lavender

Firecracker

sriracha / soy / wonton crisps / charred shishito

Bourbon Barbecue

white cheddar curd / frizzled onion

SOCIAL EATS

Crispy Calamari 15

kim chi / black garlic aioli

Steamed South Florida Clams 14

tomato / shaved fennel / shallots / garlic / rose wine

The Plank 19

pork rilette / sweet copa / dried chorizo / prosciutto di parma / sheep's milk cheddar / aged gouda / manchego parmigiano reggiano / flatbreads / crisps

The Tower 65

prawns / clams / crab claws / ceviche of the day / cucumber mignonette / burnt brandy cocktail sauce / citrus sea salt

SALADS

Add Chicken 4 Shrimp 6 Grouper 8 Hanger Steak 10

Winter Citrus 14

watermelon radish / hearts of palm / fennel / frisee / candied orange

Baby Kale 14

avocado / bell pepper curls / toasted almonds / quinoa / scallion / grilled meyer lemon vinaigrette

Baby Beet & Arugula 17

goat cheese crisps / pistachio / sunflower seed / pumpkin seed / fennel pollen

FROM THE GULF

Caxambas Cioppino 35

prawns / clams / scallops / snapper / peppers / garlic coconut milk / lime / tomato

Gulf Coast Snapper 32

parsnip puree / charred heirloom tomato / roasted sunchoke / sea beans / pea tendrils

Black Grouper 34

coriander and citrus glazed / forbidden rice / sunchoke / citrus chips

Seared Day Boat Sea Scallops 29

beluga lentils / black garlic beurre blanc / cilantro / finger lime caviar

Salt & Pepper Shrimp and Grits 25

sichuan pepper & toasted sea salt / beet and radish greens / goat cheese grits / slab bacon / fried egg shishito pepper

FROM THE FARM

Herb Brined Chicken 28

brussels / pancetta / sundried tomato risotto

Filet Mignon 45

haystack smoked potatoes / bone marrow custard cabernet reduction

Espresso Rubbed Pork Tenderloin 31

pickled sunchoke / broccolini

SHARABLE SIDES

Hot Tots 8

choice of:

Lemon, dill, flaked sea salt & lemon yogurt

Chipotle, lime, cotija cheese & avocado poblano ranch

Sweet Potato with Sumac & Umami Ketchup

Yucca Fries 8

cilantro / lime / shaved radishes / cilantro garlic aioli mojo

Brussels Sprouts 10

pancetta / sundried tomato / balsamic reduction

Broccolini 10

roasted garlic / lemon

Sea Beans 12

olive oil / lemon

Forbidden Rice 8

coconut milk

Roasted Sunchoke 11

sea salt / garlic oil