



## TAPAS

**CHEESE MEZZE 17**  
Focaccia / House Made Preserves / Roasted Almonds

**Add Charcuterie 6**

**Add Local Raw Honey 4**

**COUNTRY OLIVES w/ GARDEN HERBS 8**  
Focaccia/ Preserved Lemon Oil

**HOUSE MADE HUMMUS 8**  
Pumpkin Seeds / Preserved Lemon Oil / Pita Chips

**BLACK BEAN DIP 9**  
Queso / Salsa Fresca / Jalapeño Adobo

**WARM PROSCIUTTO & MANCHEGO STUFFED DATES w/ Balsamic Glaze 7**

**HOUSE MADE FALAFEL 9**  
Whipped Feta / Cucumber Salad

**ROASTED BONE MARROW 15**  
Black Garlic & Bacon Jam / Son & Skye Mushrooms / Fennel / Local Greens / Focaccia

**ALVAREZ' SAGE SAUSAGE MEATBALLS 13**  
Florida Honey Whipped Sweet Potatoes / Fresh Local Greens

**CROQUETTES 11**  
Manchego / Chorizo / Smoked Spanish Romesco / Local Greens Salad

**MAC & CHEESE 9**  
Wainwright Dairy Chipotle Mornay / Nueske's Bacon Crumbles

**SPANISH WHITE ANCHOVIES 8**  
Challah Toast / Roasted Garlic / Fresh Greens / Tomato

**HOUSE MADE FLATBREAD 11**  
Daily Feature

## GARDEN

**ROYAL PALM SALAD 10**  
Fresh Local Greens / Hearts of Palm / Oranges / Pepitas / Golden Raisins / Feta / Citrus Vinaigrette

**BURRATA & HOUSE BRANDIED APPLE BUTTER 12**  
House Chipotle Honey / Fresh Greens / Shaved Fennel / Bacon Candied Pecans / Challah Toast

**ROASTED BRUSSELS SPROUTS 10**  
Crispy Prosciutto / Blue Cheese

**ALVAREZ FARMS' BAKED RATATOUILLE 10**  
Roasted Farm Vegetables / Goat Cheese / Balsamic Glaze / Basil

**SON & SKYE MUSHROOM CONSERVA 14**  
House Made Ricotta / Cured Egg Yolk / Focaccia

## SEAFOOD

**\*SPICY OYSTER SHOOTER 6**  
Zing Zang / House Pickled Peppers / House Pickle

**\*EAST COAST OYSTERS market**  
**Raw** w/ Pickled Shallots  
**Broiled** w/ Bacon / Pecorino Romano / Scallion

**\*AHI TUNA ESCABECHE market**  
Black Bean & Jalapeño Relish / Lime Pickled Radish / Crispy Tortilla Strips / Chimichurri

**SPANISH STYLE BROILED SHRIMP & CHORIZO 16**  
Spanish Sherry / Smoked Paprika / Roasted Garlic & Smoked Olive Oil Aioli / Focaccia

**HICKORY SMOKED OCTOPUS 16**  
Paprika New Potatoes / Applewood Lardons / Garden Herb Gremolata

## MEATS

**SPRINGER MOUNTAIN FARMS' JERK CHICKEN CONFIT 14**  
Braised Local Greens / Goat Cheese Atkinson Mills Grits / Nueske's Bacon Gravy

**ANGUS GROUND BEEF & NUESKE'S BACON SLIDERS 14**  
Angus Chuck / Applewood Bacon / Herbed Goat Cheese / Pepper Jelly

**CAST IRON SEARED PORK RIBEYE 16**  
Fresh Herb Chimichurri / Fresh Greens / Tomato

**ANGUS SIRLOIN SALTADO 17**  
Papas Fritas / Caramelized Onions & Peppers / Broiled Tomato / Red Wine Saltado Sauce

\*Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. There is a risk associated with consuming raw oysters. If you have chronic illness of the liver, stomach or blood or have immune disorders, you are at greater risk of serious illness from raw oysters, and should eat oysters fully cooked. If unsure of your risk, consult a physician. Please inform your server of any food allergies. Parties of 8 or more are subject to a 20% gratuity. A \$10 corkage is applied when enjoying a bottle of wine in house, \$20 corkage on wine brought in from outside. \$20 cake cutting fee for desserts brought in house\*