

# THE REGIONAL

## FROM THE PANTRY

### CLASSIC CAESAR SALAD 12

romaine hearts, domestic parmesan,  
croutons, white anchovy

### BUTTER LETTUCE SALAD 13

sweet corn, roasted tomatoes,  
crispy okra, buttermilk ranch

### VEGETABLE GREEK SALAD 14

roasted & raw market vegetables, feta,  
watercress, charred chickpeas, melba toast

### BURRATA & TOMATOES 18

heirloom tomatoes,  
grilled escarole, peanut romesco

## SOUPS

### ROASTED TOMATO 9

grana padana, breadcrumbs, picked herbs

## TO SHARE

### PIMENTO CHEESE 14

prepared table-side with garnishes,  
club crackers, seasonal crudité

### PARKER HOUSE ROLLS 6

“everything” butter

### CRISPY SCALLIONS 9

down-under inspired, horseradish dip

### FRIED CHICKEN THIGHS 12

sweet-tea brine, bread & butter pickles

## GREENS AND THINGS

### CRISPY BRUSSELS SPROUTS 9

tossed in house sauce

### GRILLED BROCCOLI N’ CHEESE 8

mornay, domestic parmesan, gremolata

### CREAMED CORN 8

grilled local farm greens

### SUNFLOWER SEED RISOTTO 9

market vegetables, mascarpone, herbs

### SPRING VEGETABLE RAGOUT 8

regional & seasonal selection

## MAINS

### COBIA 34

ricotta gnocchi, country ham,  
oyster mushrooms, pea greens

### GRILLED YELLOWTAIL SNAPPER IN BANANA LEAF 35

green tomato salsa verde,  
roasted market vegetables

### CRISPY RAINBOW TROUT 29

green tomato slaw, local greens,  
soy & lime vinaigrette

### HERB ROASTED SALMON 29

spring vegetable ragout, cauliflower purée

### SIMPLY PREPARED MP

any fresh fish simply prepared, choice of side

### LOW COUNTRY BOIL 30

FL shrimp, Sebastian clams, house sausage,  
sweet corn, aji & old bay broth

### BONELESS HALF CHICKEN 28

lemony orzo risotto, brussels leaves,  
feta & pepperoncini

### BUCATINI A LA AMERICANA 24

tomato sauce, country ham, crushed chilies,  
toasted garlic, domestic parmesan

### FRIED CHICKEN BUCKET 36

12 piece white & dark meat fried chicken, pint  
coleslaw, b&b pickles, house sauce

### DOZEN DEVILED EGGS 10

## WARM AND SOULFUL

### TOMATO PIE 15

roasted tomatoes, sharp cheddar,  
caramelized onions, herb aioli

### FRIED GREEN TOMATOES 13

melting buttermilk bleu,  
watercress & watermelon radish salad

### SHRIMP ON TOAST 16

Key West pink shrimp, scampi butter,  
garlic toast, roasted tomatoes

### GRILLED OCTOPUS 17

charred chickpea hummus,  
crispy panisse, greek salad

### CLAMS & PASTA 14

Florida clams, hand-rolled pasta,  
grilled farm greens, lemon, herbs

### COUNTRY SAUSAGE 14

field peas, collard greens,  
poached local egg

### ROASTED BONE MARROW 22

bbq short rib, pickled shallots,  
crispy onions, warm toast

### DUROC PORK LOIN MILANESE 27

kale, shaved apple & fennel salad,  
Loxahatchee honey & cider vinaigrette

### CREEKSTONE FARMS RIBEYE 38

smashed potatoes,  
grilled broccoli n' cheese, steak sauce

### PATTY MELT 18

old school rye, caramelized onions,  
1,000 island, hoop cheddar &  
shoestring potatoes

\* Eating raw or undercooked fish, shellfish, eggs or meat increases risk of food borne illnesses. 18% Gratuity will be added to parties of 6 or more.