

LUNCH

Monday-Friday 11am-5pm
Saturday-Sunday 2pm-5pm

STARTERS AND SALADS

FRIES

Parmesan Truffle 8
Sweet Potato 7
Salt & Pepper 6

ARTISAN BUFFALO WINGS 9.5/lb confit in duck fat and fried until crispy, tossed in house-made buffalo sauce 9.5

MARGHERITA FLATBREAD 14 stone-baked flatbread with vine ripe tomato, fresh mozzarella, aged balsamic, fresh basil

SOUP DU JOUR MP

CHICKEN SOUP 4/6 simmered whole young chicken, carrot, onion, celery and herbs

HEIRLOOM CAPRESE 16 4oz burrata cheese, baby heirloom tomatoes, basil, balsamic reduction

ARUGULA MIX SALAD 12 strawberries, almonds, feta cheese, honey poppyseed vinaigrette

GREEK VILLAGE SALAD 14 forget the lettuce, cucumber, heirloom tomato, red onion, olives, feta cheese, greek dressing

ROMAINE WEDGE \$14 chopped bacon, crispy onion, heirloom tomato, blue cheese dressing

CAESAR SALAD 13 romaine, shaved parmesan, house-made croutons

SIDE SALAD 6

HOT SANDWICHES AND HANDHELDS

LITTLE HAVANA 12 virginia ham, sous vide pork, swiss, half sour pickle, beer mustard aioli on cuban bread

PORT RICHMOND CHEESE STEAK 14 named after a neighborhood in philly, shaved ribeye, american cheese, fried onions on a house-baked roll

MAINE LOBSTER ROLL MP hot or cold dressed with arugula and tomato. choice of croissant or split top

BLACKENED MAHI TACOS 14 charred corn pico de gallo, smokey remoulade, cilantro and lime on corn tortilla

PASTRAMI REUBEN 14 house made pastrami, 1000 island, gruyere cheese, cider slaw on marble rye

NEW YORKER 14 house-made pastrami, beer mustard aioli, sauerkraut, swiss cheese on marble rye

BURGERS

***ARTISAN BURGER \$14** american wagyu beef, tomato compote, applewood bacon, arugula, caramelized onion, gruyere cheese on brioche

***BLACK & BLUE BURGER \$14** american wagyu beef, bacon, pt Reyes blue cheese, mustard aioli, LTO on brioche

ARTISAN IMPOSSIBLE BURGER \$12 4oz patty, piquillo aioli, LTO on brioche *VEGAN

COLD SANDWICHES

CAPONE 12 italian cold cuts, provolone cheese, basil aioli, arugula, tomato, onion, hoagie dressing

MEDITERRANEAN WRAP 10 diced chicken, pickled cabbage, hummus, arugula, feta cheese, italian vinaigrette

HABANERO CLUB 11 House roasted chicken breast, bacon, lettuce, tomato, onion and habanero aioli on wheat

ALBACORE TUNA 12 lettuce, tomato on toasted wheat bread

CURRY CHICKEN SALAD 11 golden raisin, almond, basil, lettuce, tomato on toasted italian bread

SIDES

roasted fingerling potatoes 6
garlic spinach 5.5
truffle mac and cheese 7
crispy brussels sprouts 8

KIDS

PB&J
GRILLED CHEESE
CHICKEN NUGGETS
MAC & CHEESE

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.

=**WINE** GLASS/BOTTLE

DUE TO THE MANY SUPPLY CHAIN INTERRUPTIONS
OUR WINES ARE CONTINUALLY ROTATING, PLEASE
ASK ABOUT WHICH WINES WE CURRENTLY OFFER

BYO

CORKAGE FEE 15

**BIG TOP BREWING CO, SARASOTA FL
HAWAIIAN LION COCONUT COFFEE PORTER 5.5**

7.5% Hawaiian Lion combines bold flavors from the finest ingredients in a majestic way. Rich and smooth, a custom coffee blend is freshly roasted and combined with fresh coconut for a roaring flavor to tantalize your taste.

**3 DAUGHTERS BREWING, ST PETERSBERG FL
KEY LIME APPLE CIDER 5.5**

5.5 % Hard apple cider blended with key lime juice for a uniquely Florida taste. The semi-sweet apple flavor is nicely balanced by the tart, zesty key lime juice. Serve cold for a refreshing break from the hot Florida sun.

**3 DAUGHTERS BREWING, ST PETERSBERG FL
BIMINI TWIST IPA 5.5**

7% A slight hint of citrus from the hops makes this India Pale Ale as refreshing as a Bimini sea breeze. It's a catch worthy of a rollicking fish tale. Definitely a keeper.

**COPPERTAIL BREWING CO, TAMPA FL
FREE DIVE IPA 5.00**

5.9% Whether you're diving for stone crabs under Tampa Bay's Sunshine Skyway or just wishing you were, this beer's got you covered. Expect huge hits of citrus and pine aromas layered over a bright malt backbone. Perfect for a day on the water.

**SEA DOG BREWING CO, PORTLAND MAINE
BLUEBERRY WHEAT ALE 5.5**

4.65 Our unique contribution to the fruit ale category features the nutty quench of wheat ale combined with the delightful aromatics and subtle fruit flavor contributed by Maine wild blueberries.

**BLUEPOINT BREWING COMPANY, PATCHOGUE NY
TOASTED LAGER 5.5**

Our World Beer Cup gold medal winning flagship brew is brewed with a blend of six specialty malts for a flavor as rich and unique as the town it's from. Toasted Lager's balanced flavor of malt and hops makes for easy drinking and our special proprietary lager yeast produces an exceptional, long-lasting smooth finish

**3 DAUGHTERS BREWING, ST PETERSBERG FL
BEACH BLONDE ALE 5.00**

5% Refreshing and bright, St. Pete Beach Blonde Ale finishes with a satisfying hint of citrus-a bombshell of a brew that brings the Florida coast to your palate.

**ISLAMORADA BEER CO, FL KEYS
SANDBAR SUNDAY 5.00**

4.75% A perfectly crafted American Wheat Ale. The American hop varieties will impart a mild spice note and a subtle island citrus character. Great to pair with your catch of the day.

**KONA BREWING CO, HAWAII
BIG WAVE GOLDEN ALE 5**

4.4% Paddle into easy-drinking, island refreshment with Big Wave. So smooth, it's like catching the crest of a breaking wave at Oahu's Makaha Beach and gliding all the way into the sandy shore. Paradise is just a sip away, so bring your ohana along for the ride. One life, right?

CORONA 4

STELLA ARTOIS 4.5

BUD LIGHT 3.5

*** CHECK OUT WHAT WE HAVE ON TAP**

