

# BRUNCH MENU

TASTINGS	
<p><b>BOCA MEGA MUFFIN</b> Chef's selections &amp; caramelized apple butter 3</p> <p><b>HEIRLOOM TOMATO CAPRESE <u>GF</u></b> Fresh peaches, burrata cheese, arugula, peach-vanilla vinaigrette 12</p> <p><b>ROASTED OYSTERS AND CLAMS</b> Garlic toasted croutons, parmesan cheese, parsley pesto 14</p> <p><b>SAMBUCA P.E.I. MUSSELS <u>GF</u></b> Sambuca, garlic, fresh herbs 12</p> <p><b>BREAKFAST FLATBREAD</b> Scrambled eggs, sweet sausage, roasted red peppers, sautéed onions, hollandaise 12 <i>*Upgrade to protein-rich Duck Eggs 2</i></p>	<p><b>FRIED GREEN TOMATOES</b> Pimiento cheese, tomato jam, Boca Bacon 9</p> <p><b>TUNA POKE</b> Wontons, avocado, togarashi, heirloom tomatoes, micro cilantro 12</p> <p><b>SMOKED FISHDIP</b> Smoked fish served with Urban Canning pickled accoutrements 9</p>

MARKET SPECIALS	
<p><b>BOCA SMOKED CORNED BEEF HASH</b> Two eggs, roasted onions, red peppers, potato hash 13</p> <p><b>STEAK AND EGGS</b> Grits, mushrooms, leeks, steak tips, two scrambled eggs and Boca Gravy, potato hash 15</p> <p><b>BBQ PULLED PORK BENEDICT</b> Two poached eggs, jalapeño &amp; cheddar toast, cilantro lime hollandaise, house hot sauce, potato hash 15</p> <p><b>BOCA EGGS BENEDICT</b> Mesquite smoked ham, two sous vide eggs, hollandaise, Ybor Cuban bread toast points, potato hash 14</p> <p><b>SEASONAL FRENCH TOAST</b> Maple syrup &amp; chantilly cream 12</p> <p><b>THE OLD MAN EGG PLATTER</b> Two eggs, choice of Boca Bacon or sausage, potato hash 12 <i>*Upgrade to protein-rich Duck Eggs 2</i></p> <p><b>CHEF'S DAILY FRITTATA</b> Baked fresh daily, served with a seasonal greens and baby heirloom tomato salad 12</p> <p><b>BOCA BUTTERMILK PANCAKES</b> Farm fresh berries, chantilly cream &amp; maple syrup 11</p> <p><b>SUNDAY MORNING COMING DOWN</b> 16oz. PBR, brown bag, house bacon 7</p>	<p><b>YELLOWFIN TUNA</b> Kimchi black fried rice, coconut broth, baby bok choy, sweet soy reduction 19</p> <p><b>HANGOVER PANINI</b> Boca Sausage &amp; Bacon, caramelized onions, scrambled chicken eggs, gruyère, potato hash 13</p> <p><b>HAMMY SAMMY</b> Smoked pork, ham, grilled pineapples, jalapeño cheddar bread, Parmesan truffle fries 12</p> <p><b>BOCA CUBANO</b> Smoked ham, pork &amp; soppressata, tomatoes, sweet onions, pickles, gruyère cheese, Urban Canning German IPA Mustard, parmesan truffle fries 13</p> <p><b>OMG BURGER*</b> Oak grilled 100% USDA prime beef, bibb lettuce, aged white cheddar, pickled onions, tomato, sweet relish aioli, parmesan truffle fries 14</p> <p><b>MISSION GRILLED CHEESE</b> Dolce gorgonzola, aged provolone, goat cheese, caramelized onions, braised mushrooms, grilled green tomatoes, sweet potato chips 11</p> <p><b>STAFF MEAL</b> Just order it...the Chef says you'll love it! MKT</p>

SOUP FOR THE SOUL, LOVE FROM THE GARDEN	
<p><b>MARKET INSPIRED GAZPACHO</b> Chilled soup with vegetables inspired by our local farms 6</p> <p><b>ORGANIC SPINACH <u>GF</u></b> Almond goat cheese croquette, oven-dried grapes, toasted almonds, warm apple + Boca Bacon vinaigrette 11</p> <p><b>BOCA CHOPPED SALAD <u>M</u></b> Romaine, chicken, red onions, garbanzo beans, cucumbers, soppressata, kalamata olives, caper berries, dolce blue cheese, red wine vinaigrette 12</p> <p><b>HOUSE KALE CAESAR SALAD <u>GF M</u></b> Kale, romaine, manchego, parmesan, honey butter croutons, roasted garlic &amp; anchovy vinaigrette 9</p> <p><b>SOUP OF THE SEASON</b> Chef's daily inspiration 6</p>	<p><b>THAI NOODLE SALAD <u>GF V</u></b> Summer green squash noodles, carrots, zucchini, orange essence 8 <i>*Add shrimp for 7</i></p> <p><b>SALAD No. 9 <u>GF M</u></b> <i>From Uriah's Grow Wall</i> Wildfire Greens, watermelon, spiced pecans, asher blue cheese, radish, orange sherry vinaigrette 10</p> <p><b>TRIPLE BIBB LETTUCE <u>GF M</u></b> <i>From Uriah's Grow Wall</i> Candied oranges, 7 herbs, champagne vinaigrette, blistered tomatoes 8</p> <p><b>LOCAL FARM HOUSE SALAD <u>GF M</u></b> <i>From Uriah's Grow Wall</i> Fresh greens, local vegetables, feta cheese, rosemary fig balsamic 9</p> <p><b>ADD TO ANY SALAD</b> Spiced Chicken 7 / Shrimp 7 / Steak 8 / Seared Tuna 8</p>

GF Can be made Gluten Free   M Available in our Market   V Vegetarian   \*Gluten free bun available

CONSUMER INFORMATION There is 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. CONSUMER ADVISORY 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.

18% gratuity will be added to parties of 6 or more.

**boca**

# LUNCH MENU

TASTINGS	
<p><b>TUNA POKE</b> Wontons, avocado, togarashi, heirloom tomatoes, micro cilantro 12</p> <p><b>ROASTED OYSTERS AND CLAMS</b> Garlic toasted croutons, parmesan cheese, parsley pesto 14</p> <p><b>FRIED GREEN TOMATOES</b> Pimiento cheese, tomato jam, Boca Bacon 9</p> <p><b>SAMBUCA P.E.I. MUSSELS <u>GF</u></b> Sambuca, garlic, fresh herbs 12</p>	<p><b>HEIRLOOM TOMATO CAPRESE <u>GF</u></b> Fresh peaches, burrata cheese, arugula, peach-vanilla vinaigrette 12</p> <p><b>SMOKED FISHDIP</b> Smoked fish served with Urban Canning pickled accoutrements 9</p>
<p style="text-align: center;"><b>BOCA COMBOS</b></p> <p style="text-align: center;">Today's 1/2 Flatbread &amp; Soup of the Season 9 Today's 1/2 Flatbread &amp; Farm House Salad 9 <i>*Upgrade to any salad for 2</i></p>	

MARKET SPECIALS	
<p><b>60 SPICE CHICKEN</b> Tecumseh Farms chicken, brussels hash, roasted cipollini onion, chimichurri, 17</p> <p><b>YELLOWFIN TUNA</b> Kimchi black fried rice, coconut broth, baby bok choy, sweet soy reduction 19</p> <p><b>STAFF MEAL</b> Just order it, the Chef says you'll love it! MKT</p>	<p><b>SNOW CRAB SALAD</b> Roasted corn, sweet peppers, kale, wildfire greens, jalapeño ranch, tomato croutons 17</p> <p><b>TODAY'S MARKET FISH</b> Whatever the fisherman brings in MKT</p>

SANDWICHES	
<p><b>MISSION GRILLED CHEESE</b> Dolce gorgonzola, aged provolone, goat cheese, caramelized onions, braised mushrooms, grilled green tomatoes, sweet potato chips 11</p> <p><b>MONTREAL RUEBEN</b> House smoked corned beef, whole grain mustard, gruyère cheese, cabbage slaw, brioche bun, parmesan truffle fries 13</p> <p><b>BOCA CUBANO</b> Smoked ham, pork &amp; soppressata, tomatoes, sweet onions, pickles, gruyère cheese, Urban Canning German IPA Mustard, parmesan truffle fries 13</p>	<p><b>HAMMY SAMMY</b> Smoked pork, ham, grilled pineapples, jalapeño cheddar bread, parmesan truffle fries 12</p> <p><b>OMG BURGER*</b> Oak grilled 100% USDA prime beef, bibb lettuce, aged white cheddar, pickled onions, tomato, sweet relish aioli, parmesan truffle fries 14</p> <p><b>SOBE CHICKEN BURGER*</b> Mesquite grilled chicken burger, bibb lettuce, tomato, avocado, cowboy candy, feta, garlic aioli, sweet potato chips 13</p>

FLATBREADS	
<p><b>TODAY'S FLATBREAD</b> Please let your server fill you in MKT</p> <p><b>FIRE &amp; SMOKE FLATBREAD <u>V</u></b> Smoked portobello mushrooms, peppers and zucchini, spicy mango chipotle puree, smoked gouda 11</p> <p><b>BRIE &amp; APPLE FLATBREAD <u>V</u></b> Brie, granny smith apples, pickled red onions, sweet aioli 11</p>	<p><b>HERITAGE &amp; SWINE FLATBREAD</b> Boca Bacon, white barbecue sauce, caramelized onions, heritage tomatoes, manchego and arugula 13</p> <p><b>THE "Q" FLATBREAD</b> Cherry bourbon BBQ air-chilled pulled chicken, smoked chili cheese and mozzarella, green tomatoes, cilantro 13</p>

SOUP FOR THE SOUL, LOVE FROM THE GARDEN	
<p><b>MARKET INSPIRED GAZPACHO</b> Chilled soup with vegetables inspired by our local farms 7</p> <p><b>ORGANIC SPINACH <u>GF</u></b> Almond goat cheese croquette, oven-dried grapes, toasted almonds, warm apple + Boca Bacon vinaigrette 11</p> <p><b>BOCA CHOPPED SALAD <u>M</u></b> Romaine, chicken, red onions, garbanzo beans, cucumbers, soppressata, kalamata olives, caper berries, dolce blue cheese, red wine vinaigrette 12</p> <p><b>HOUSE KALE CAESAR SALAD <u>GF M</u></b> Kale, romaine, manchego, parmesan, honey butter croutons, roasted garlic &amp; anchovy vinaigrette 9</p> <p><b>SOUP OF THE SEASON</b> Chef's daily inspiration 6</p>	<p><b>THAI NOODLE SALAD <u>GF V</u></b> Summer green squash noodles, carrots, zucchini, orange essence 8 <i>*Add shrimp for 7</i></p> <p><b>SALAD No. 9 <u>GF M</u></b> <i>From Uriah's Grow Wall</i> Wildfire Greens, watermelon, spiced pecans, asher blue cheese, radish, orange sherry vinaigrette 10</p> <p><b>TRIPLE BIBB LETTUCE <u>GF M</u></b> <i>From Uriah's Grow Wall</i> Candied oranges, 7 herbs, champagne vinaigrette, blistered tomatoes 8</p> <p><b>LOCAL FARM HOUSE SALAD <u>GF M</u></b> <i>From Uriah's Grow Wall</i> Fresh greens, local vegetables, feta cheese, rosemary fig balsamic 9</p> <p><b>ADD TO ANY SALAD</b> Spiced Chicken 7 / Shrimp 7 / Steak 8 / Seared Tuna 8</p>

SIDES	
<p>Maple glazed brussels hash with Boca Bacon 7</p> <p>Short rib green mac n cheese, blistered tomatoes 8</p> <p>Smoked gouda grits 6</p> <p>Truffle parmesan fries 6</p>	<p>Malt vinegar dusted sweet potato chips 6</p> <p>Roasted corn succotash, sriracha pickled okra 7</p> <p>Zucchini fries 8</p>

GF Can be made Gluten Free    M Available in our Market    V Vegetarian    \*Gluten free bun available

CONSUMER INFORMATION There is 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. CONSUMER ADVISORY 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.

18% gratuity will be added to parties of 6 or more.



# DINNER MENU

TASTINGS	
<p><b>TUNA POKE</b> Wontons, avocado, togarashi, heirloom tomatoes, micro cilantro 12</p> <p><b>ROASTED OYSTERS AND CLAMS</b> Garlic toasted croutons, parmesan cheese, parsley butter 14</p> <p><b>HONEY-PLUM GLAZED PORK BELLY <u>GF</u></b> Kalhrabi, mesquite pineapple, spicy honeycomb 12</p> <p><b>FRIED GREEN TOMATOES</b> Pimiento cheese, tomato jam, Boca Bacon 9</p> <p><b>ZUCCHINI FRIES <u>GF</u> <u>V</u></b> Summer green squash lightly dusted in rice flour with green goddess dip 8</p> <p><b>SAMBUCA P.E.I. MUSSELS <u>GF</u></b> Sambuca, garlic, fresh herbs 12</p>	<p><b>FIRE &amp; SMOKE FLATBREAD <u>V</u></b> Smoked portobello mushrooms, peppers and zucchini, spicy mango chipotle puree, smoked gouda 11</p> <p><b>BRIE &amp; APPLE FLATBREAD <u>V</u></b> Brie, granny smith apples, pickled red onions, sweet aioli 11</p> <p><b>HERITAGE &amp; SWINE FLATBREAD</b> Boca Bacon, white barbecue sauce, caramelized onions, heritage tomatoes, manchego and arugula 13</p> <p><b>THE "Q" FLATBREAD</b> Cherry bourbon BBQ air-chilled pulled chicken, smoked chili cheese and mozzarella, green tomatoes, cilantro 13</p> <p><b>MEDITERRANEAN STEAK FLATBREAD</b> 100% USDA prime skirt steak, cilantro, hummus, feta cheese, tomato-cucumber relish 14</p> <p><b>SMOKED FISHDIP</b> Smoked fish served with Urban Canning pickled accoutrements 9</p>

SOUP FOR THE SOUL, LOVE FROM THE GARDEN	
<p><b>MARKET INSPIRED GAZPACHO</b> Chilled soup with vegetables inspired by our local farms 6</p> <p><b>BLISTERED SHISHITO &amp; SWEET PEPPERS <u>GF</u></b> Hawaiian black salt, red pepper coulis 8</p> <p><b>ORGANIC SPINACH <u>GF</u></b> Almond goat cheese croquette, oven-dried grapes, toasted almonds, warm apple + Boca Bacon vinaigrette 11</p> <p><b>HOUSE KALE CAESAR SALAD <u>GF</u> <u>M</u></b> Kale, romaine, manchego, parmesan, honey butter croutons, roasted garlic &amp; anchovy vinaigrette 9</p> <p><b>SOUP OF THE SEASON</b> Chef's daily inspiration 6</p>	<p><b>THAI NOODLE SALAD <u>GF</u> <u>V</u></b> Summer green squash noodles, carrots, zucchini, orange essence 8 <i>*Add shrimp for 7</i></p> <p><b>HEIRLOOM TOMATO CAPRESE <u>GF</u></b> Fresh peaches, burrata cheese, arugula, peach-vanilla vinaigrette 12</p> <p><b>TRIPLE BIBB LETTUCE <u>GF</u> <u>M</u></b> <i>From Uriah's Grow Wall</i> Candied oranges, 7 herbs, champagne vinaigrette, blistered tomatoes 8</p> <p><b>LOCAL FARM HOUSE SALAD <u>GF</u> <u>M</u></b> <i>From Uriah's Grow Wall</i> Fresh greens, local vegetables, feta cheese, rosemary fig balsamic 10</p>

MARKET SPECIALS	
<p><b>60 SPICE CHICKEN</b> Tecumseh Farms chicken, corn succotash, crispy prosciutto, lime yogurt, pickled okra 19</p> <p><b>YELLOWFIN TUNA <u>GF</u></b> Kimchi black fried rice, coconut broth, baby bok choy, sweet soy reduction 29</p> <p><b>LOCAL FARM GRASS-FED SKIRT STEAK <u>GF</u></b> Oak wood grilled market vegetables, potatoes bravas, crushed chimichurri 28</p> <p><b>CHEER WINE BRAISED SHORT RIBS</b> Spinach cresto de gallo pasta, spring peas, ricotta cheese, housemade roasted tomato mostarda 29</p> <p><b>GARDEN RANGOON SOUP <u>V</u></b> Summer green squash noodles, edamame, spring peas, radishes, sunflower shoots 8</p> <p><b>OMG BURGER*</b> Oak grilled 100% USDA prime beef, bibb lettuce, aged white cheddar, pickled onions, tomato, sweet relish aioli, parmesan truffle fries 15</p>	<p><b>PRIME SMOKED MEATLOAF</b> Smashed potatoes, maple glazed brussels sprouts, Boca sausage gravy 17</p> <p><b>FLORIDA PINK SHRIMP + GRITS <u>GF</u></b> Mushrooms, tomatoes, scallions, smoked gouda grits 22</p> <p><b>SWEET POTATO GNOCCHI <u>V</u></b> Oyster mushrooms, butternut squash, broccolini sage cream, micro parmesan 8/19</p> <p><b>TODAY'S MARKET FISH</b> Whatever the fishermen bring in, prepared the Boca way MKT</p> <p><b>DAILY LOCAL PIG</b> from Florida Fresh Meats MKT</p> <p><b>STAFF MEAL</b> Just order it, the Chef says you'll love it! MKT</p> <p><b>BEER FOR THE KITCHEN</b> They love beer too 3</p>

SIDES
<p>Maple glazed brussels hash with Boca Bacon 7</p> <p>Short rib green mac n cheese, blistered tomatoes 8</p> <p>Smoked gouda grits 6</p> <p>Truffle parmesan fries 6</p> <p>Malt vinegar dusted sweet potato chips 6</p> <p>Roasted corn succotash, sriracha pickled okra 7</p> <p>Zucchini fries 8</p>

GF Can be made Gluten Free   M Available in our Market   V Vegetarian   \*Gluten free bun available

CONSUMER INFORMATION There is 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. CONSUMER ADVISORY 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.

18% gratuity will be added to parties of 6 or more.

**boca**