

## + SHARING +

**FIVE SPICE BBQ RIBS 18**  
Cabbage slaw, sesame seeds

**PERUVIAN SATAY 19** GF  
Marinated shrimp skewers,  
ají amarillo aioli

**CLASSIC GUACAMOLE 15** VG GF  
Corn tortilla chips

**GRILLED OCTOPUS 19** GF  
Peruvian potatoes, citrus crema,  
blistered tomatoes, house-made  
hot sauce, crispy prosciutto

**EMPANADAS BY  
PATAGONIA BAKERY 14**  
Choice of beef, chicken, shrimp, ham  
and Swiss, or spinach and feta cheese,  
poblano crema

**PITA AND DIPS 18**  
Homemade pita bread, whipped  
eggplant, roasted red pepper-feta  
cheese dip, taramasalata

## + SALAD + Enhancements GF: Chicken 7 | Churrasco\* 10 | Shrimp 9 | Fresh Catch 12

**CLASSIC ORGANIC CAESAR 16**  
House-made Caesar, garlic croutons,  
Parmigiano-Reggiano

**LOCAL BURRATA 18** GF V  
Heirloom tomatoes, extra virgin olive oil,  
balsamic pearls, basil, house greens

**MANGO CHOPPED 17** VG GF  
Roasted hearts of palm, chopped mango,  
carnival cauliflower, toasted coconut,  
field greens, sweet peppers,  
citrus vinaigrette

**QUINOA & MAIZE 17** VG GF  
Grilled corn, heirloom tomato, roasted  
sweet potato, avocado, toasted almonds,  
spinach, lime vinaigrette

## + BRICK OVEN + Gluten-Free Crust Available Upon Request

**MARGHERITA PIZZA 18** V  
Mozzarella di Bufala, tomato sauce,  
fresh basil

**ITALIAN SAUSAGE PIZZA 21**  
Beef sausage, sweet peppers,  
pomodoro sauce, oregano

**ROASTED WINGS 16** GF  
Chipotle orange marinated,  
poblano crema

**PIZZA BIANCA 22** V  
White truffle oil, Taleggio cheese, wild  
mushrooms, pickled onion

## + SANDWICHES & BURGERS + Gluten-Free Bread Available Upon Request

**AMERICAN WAGYU BURGER\* 22**  
Pork belly bacon, heirloom tomato,  
pickled cucumber, arugula,  
bourbon BBQ sauce, white cheddar  
cheese, brioche bun

**FREE-RANGE, ORGANIC  
HOUSE-MADE TURKEY BURGER 20**  
Free-range organic turkey, caramelized  
onions, heirloom tomato, arugula,  
cranberry aioli, white cheddar,  
brioche bun

**ROASTED TURKEY CLUB 18**  
Roasted turkey breast, duroc bacon,  
heirloom tomato, leaf lettuce,  
white cheddar, herb aioli,  
focaccia bianca hoagie

**VEGAN BURGER 22** VG  
Vegan Beyond Burger, leaf lettuce,  
heirloom tomato, pickled cucumber,  
bourbon BBQ sauce, vegan gouda  
cheese, brioche bun

**GRILLED FLORIDA MAHI MAHI 21**  
Marinated mahi mahi, tomato, lettuce,  
avocado, cilantro aioli, brioche bun

Enhancements: Fried Egg 3  
Duroc Bacon 3 | Avocado 5

## + LARGE PLATES +

**CHURRASCO\* 28** GF  
French fries, blistered tomato,  
avocado, chimichurri

**ORGANIC AMISH CHICKEN 27** GF  
Citrus & chipotle-marinated, roasted  
Peruvian potatoes, steamed broccolini,  
orange agrumato

**GRILLED MAHI TACOS 19**  
Citrus avocado crema, red cabbage,  
mango de gallo, cilantro

**MAC & CHEESE 23** VG  
Four-cheese fondue sauce, garganelli  
pasta, herbed breadcrumbs

**PAN-SEARED SKIN-ON  
"SIXTY SOUTH" SALMON 34** GF  
Heirloom carrots purée,  
pomegranate, mint

**SPAGHETTI AL CAMPANIA 22** V  
Fresh spaghetti bigoli, pomodoro sauce,  
capers, olives, heirloom tomato,  
organic basil, Parmigiano-Reggiano

Enhancements: GF Chicken 7 |  
Churrasco\* 10 | Shrimp 9 |  
Lobster MKT price

## + VEGETABLES 8 +

**GRILLED ASPARAGUS** VG GF

**STEAMED BROCCOLINI** VG GF

**ROASTED PERUVIAN  
POTATOES** VG GF

**TRUFFLE FRIES** V GF

**ROASTED  
RAINBOW CARROTS** VG GF

**JASMINE WHITE RICE** VG GF

GF Gluten-free | VG Vegan Friendly | V Vegetarian Friendly

We proudly partner with the following local artisans: Bee My Honey, Jackman Ranch, Patagonia Empanadas, Azucar Ice Cream, Cusano Bakery, Florida Fresh Produce, Juicera Organic Juices, Cao Chocolate

\*Consuming undercooked meats, poultry, shellfish or eggs may increase your risk of foodborne illness. Please inform us of any dietary restrictions, so we may do our best to accommodate your needs. For your convenience a 20% service charge has been added to your check.