



SOCIETY TABLE

RAW & CHILLED

Shrimp Cocktail • 18
Cocktail Sauce | Charred Lemon

Cold Water Oyster • 26
Pink Peppercorn Mignonette

GARDEN

Little Gem • 16
Pork Belly | Radish
Buttermilk Feta Vinaigrette

Burrata • 22
Cherry Tomato Panzanella | Chickpeas
Baby Kale | White Balsamic

Don Cesar Salad • 14
Shredded Egg | Garlic Breadcrumbs
Aged Parmesan | Caesar Vinaigrette

FLATBREADS

Corn & Mushroom Flatbread • 18
Garlic Oil | Lions Mane
Ricotta | Sweet Pepper

Prosciutto & Dates • 18
Fennel Whipped Cream | Arugula
Shaved Parmesan

SMALL PLATES

(V) Watermelon Gazpacho • 8
Pistachios | Gochugaru Chile Flake | Cherry Tomato

Octopus a la Plancha • 22
Fingerling Potatoes | Burnt Spring Onion Vinaigrette |
Spanish Chorizo

Seared Ahi Tuna • 26
Tamari Vinaigrette | Green Onion | Fresno Pepper

Goat Cheese Fritters • 13
Basil Pesto | Pine Nut Gremolata

(V) Shishito Pepper • 15
Almond Aioli | Dulse Flakes | Crispy Fingerlings

Fried Green Tomato • 19
Florida Pink Shrimp | Old Bay Dressing | Celery

CALAMARI FRIES • 15
Gribiche | Lemon

Crab Risotto • 24
Roasted Corn | Fennel | Chive Mascarpone

LARGE PLATES

Seared Scallops • 49
Spring Pea Puree | Pea Tendrils | Pancetta

Red Snapper • 37
Mussels | Cioppino | Fennel
Florida Shrimp

Seared Gulf Grouper • 38
Cous Cous | Roasted Tomato
Baby Kale | Poppy seed Vinaigrette

(V) Cauliflower Steak • 24
Romesco | Chimichurri
Garbanzo Beans



Roasted Chicken • 28
Goat Cheese Polenta | Chicken Jus
Preserved Lemon Salsa Verde

Grilled Lamb Ribs • 28
Spiced Yogurt | Spring Onion Agrodolce

Hanger Steak • 38
Coffee Rub | Spring Grilled Onion
Piquillo Pepper Sauce | Confit Tomatoes

Grilled Ribeye • 57
Roasted Garlic | Chimichurri
Parmesan Fried Fingerlings

Double Cheese Burger • 19
Pimento Cheese | Bourbon Onion Jam
Thick Cut Bacon | Brioche Bun

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

If you have chronic illness of the liver, stomach, blood or have immune disorders, you are at greater risk of serious illness from consuming raw oysters, and should eat oysters fully cooked. If you're unsure of your risk, consult a physician.

Vegan Option (V)

Executive Chef: Alex Reyes

Chef de Cuisine: Ryan VanDusen