



SOCIETY TABLE

SHAREABLES

SHRIMP COCKTAIL • 17

Key Lime Cocktail Sauce

GOAT CHEESE FRITTERS • 13

Pear & Burnt Honey Puree | Pecan | Basil Pesto

CALAMARI FRIES • 15

Gribiche | Lemon

(V) Shishito Pepper • 15

Almond Aioli | Dulse Flakes | Crispy Fingerlings

Fried Green Tomato • 19

Florida Pink Shrimp | Old Bay Dressing | Celery

Corn & Mushroom Flatbread • 18

Garlic Oil | Lions Mane

Ricotta | Sweet Pepper

Prosciutto & Dates • 18

Fennel Whipped Cream | Arugula

Shaved Parmesan

SOUP & SALAD

(V) Watermelon Gazpacho • 8

Pistachios | Gochugaru Chile Flakes | Cherry Tomato

Little Gem • 16

Pork Belly | Radish
Buttermilk Feta Vinaigrette

Burrata • 22

Cherry Tomato Panzanella | Chickpeas
Baby Kale | White Balsamic

DON CESAR SALAD • 13

Shredded Egg | Garlic Breadcrumbs
Aged Parmesan | Caesar Vinaigrette

ADD ONS

Grilled Chicken 8 | Marinated Shrimp 10

HANDHELDS

BRISKET SANDWICH • 19

Tangy Cabbage Slaw | House BBQ Sauce
Tobacco Onions

GRILLED CHICKEN SANDWICH • 18

Sundried Tomato and Bacon Spread
Gruyere | Shredded Ice Berg | Brioche

(V) Cauliflower Steak • 24

Romesco | Chimichurri
Garbanzo Beans

DOUBLE CHEESEBURGER • 19

Thick Cut Bacon | Pimento Cheese
Bourbon Onion Jam | Brioche

BLACKENED GROUPER SANDWICH • 23

Pickled Tomato and Jalapeno Relish
Shredded Ice Berg | Brioche

Executive Chef: Alex Reyes



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