

# - LUNCH -

11am-5pm

V - VEGAN | VG - VEGETARIAN  
GF - GLUTEN FREE



## STARTERS & SHAREABLES

<b>HOUSE-MADE FOCACCIA</b> VG rosemary, thyme, smoked tomato butter	4	<b>TUNA CRUDO</b> GF sourdough croutons, castelvetro olives black garlic salsa verde	16
<b>WARM OLIVES</b> V   VG   GF Florida citrus, grilled LOCALE sourdough or gluten-free bread	7	<b>CHIQUI FARMS MUSHROOM SOUP</b> VG   GF torn brioche croutons, whipped goat cheese BRICK STREET FARMS herbs	15
<b>FRIED CAULIFLOWER</b> VG   GF finger lime, golden raisins, guanciale, sea urchin aioli	13	<b>BOXCARR ROBIOLA</b> V   GF roasted butternut squash, caramelized apple butter, toasted pecans	14
<b>STEAMED TWO DOCKS CLAMS</b> GF LOCALE hot italian sausage, grilled sourdough	12		

## PASTA & PIZZA

MADE FRESH IN-HOUSE DAILY

<b>CAVATELLI</b> VG house-made pomodoro, herbed ricotta	15	<b>MARGHERITA PIZZA</b> VG house-made mozzarella, pomodoro, fresh basil	14
<b>GNOCCHI ROMANA</b> VG smoked tomato emulsion, taleggio lemon-pistachio bread crumbs	24	<b>FUNGI PIZZA</b> VG crimini mushrooms, taleggio, roasted garlic oil	15
<b>SWEET POTATO 'FETTUCCHINI'</b> V   VG   GF pan seared squash, calabrian chili fried walnuts	21		

## BURGERS & SANDWICHES

served with choice of duck fat french fries or mixed green salad

<b>FLORIDA GROUPER BLT</b> GF pickled green tomato, Proper Ranch bacon, caper aioli	18
<b>ST. PETERSBURGER DELUXE</b> GF 30-day LOCALE dry-aged beef, 'merican cheese sauce, smoked gouda, PROPER RANCH bacon, caramelized onion, sautéed mushrooms, secret sauce	17

## MAINS

<b>BRICK-PRESSED FREE BIRD FARMS HALF CHICKEN</b> GF cannellini bean stew, capers roasted tomato	20
<b>OAK-FIRED ATLANTIC SALMON</b> GF borlotti beans, white wine saffron broth, fresh basil	23
<b>SEARED GROUPER</b> GF escarole, cherry tomatoes, preserved lemon	22
<b>8 OZ PROPER RANCH PRIME SKIRT STEAK</b> GF dehydrated campari tomatoes, pearl onions, red wine jus	22
<b>GRILLED CAULIFLOWER 'STEAK'</b> V   VG   GF nana's caponata, toasted farro, preserved lemon	19

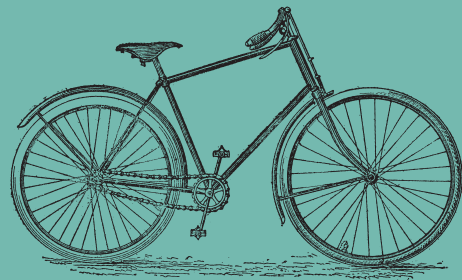
## SIDES

EACH 9

<b>BRAISED ESCAROLE</b> V   VG   GF saba, red onion	<b>BLISTERED SNAP PEAS</b> V   VG   GF sauce diavolo
<b>CHIQUI FARMS ROASTED MUSH- ROOM RISOTTO</b> V   VG chimichurri	<b>GRILLED BROCCOLINI</b> V   VG   GF tuscan vinaigrette
<b>CRUSHED FINGERLING POTATOES</b> V   VG   GF ANNA MARIA ISLAND bottarga	

## SALADS

<b>BRICK STREET FARMS LITTLE GEM LETTUCE</b> VG   GF castelvetro olives, pickled baby sweet peppers, ricotta salata, Sicilian oregano vinaigrette	13
<b>CLASSIC CAESAR SALAD</b> GF romaine hearts, house-made caesar dressing	12
<b>MIXED GREENS SALAD</b> V   VG   GF seasonal vegetables, house-made champagne vinaigrette	12
add grilled all-natural chicken	+8
add PROPER RANCH prime skirt steak	+10
add oak-fired Atlantic salmon	+12



## SALUMI & CHEESE

choose three - 15 / six - 25  
LOCALE bread, pickles, seasonal accompaniments

### CHEESE

PANLET  
PARMIGIANO-REGGIANO  
RUSTICO  
GORGONZOLA DOLCE  
SOT TOCENERE  
LISSOME

### SALUMI

SAUCISSON  
CALABRIAN PANCETTA  
TASSO HAM  
BRESAOLA  
COPPA  
DUCK PROSCIUTTO

ADDITIONAL MODIFICATIONS MAY BE NECESSARY TO CONFORM TO SPECIFIC DIETARY RESTRICTIONS.  
PLEASE ALERT YOUR SERVICE STAFF.

THERE IS A RISK ASSOCIATED WITH CONSUMING RAW OYSTERS. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.