

- DINNER -
5pm-close

V - VEGAN | VG - VEGETARIAN
GF - GLUTEN FREE



LITTLE SNACKS

- HOUSE-MADE FOCACCIA VG**
rosemary, thyme, smoked tomato butter 4
- WARM OLIVES V | VG | GF**
Florida citrus, grilled LOCALE sourdough 7
- BOXCARR ROBIOLA V | GF**
roasted butternut squash, caramelized apple butter, toasted pecans 14
- HALF-DOZEN CHILLED GULF SHRIMP GF**
fresh horseradish, cocktail sauce, fresh lemon 15
- HALF-DOZEN OYSTERS ON THE HALF SHELL GF**
cocktail sauce, limoncello mignonette, fresh lemon 18
- HEIRLOOM CHERRY TOMATOES VG | GF**
basil panna cotta, pine nut gremolata grilled LOCALE roasted garlic sourdough 15

STARTERS

- TUNA CRUDO GF**
sourdough croutons, castelvetrano olives black garlic salsa verde 16
- CHIQUI FARMS MUSHROOM SOUP VG | GF**
torn brioche croutons, whipped goat cheese BRICK STREET FARMS herbs 15
- BRICK STREET FARMS LITTLE GEM LETTUCE V | VG | GF**
castelvaltrano olives, pickled baby sweet peppers, ricotta salata Sicilian oregano vinaigrette 13
- FRIED CAULIFLOWER VG | GF**
finger lime, golden raisins garlic aioli 13

PASTAS

MADE FRESH IN-HOUSE DAILY

- SWEET POTATO 'FETTUCINI' V | VG | GF**
pan seared squash, calabrian chili fried walnuts 21
- CLASSIC SPAGHETTI A LA CHITARRA VG**
house-made marinara, parmesan 18

- GNOCCHI ROMANA VG**
smoked tomato emulsion lemon-pistachio bread crumbs taleggio 24



MAIN PLATES

- BRICK-PRESSED FREE BIRD FARMS HALF CHICKEN GF**
cannellini bean stew, capers roasted tomato 28
- DAILY FLORIDA CATCH GF**
baby octopus, chickpeas, harissa, fennel 31
- SEARED GROUPEL GF**
escarole, cherry tomatoes, preserved lemon 30
- OAK-FIRED ATLANTIC SALMON GF**
borlotti beans, white wine saffron broth, fresh basil 27
- WHOLE-ROASTED GULF CATCH GF**
panzanella, romesco, olive tapenade MP
- GRILLED CAULIFLOWER 'STEAK' V | VG | GF**
nana's caponata, toasted farro, preserved lemon 19

WOOD-FIRED GRILL

- 12 OZ PROPER RANCH BONE-IN PORK CHOP GF** 29
- 12 OZ PROPER RANCH PRIME SKIRT STEAK GF** 31
- 13 OZ PROPER RANCH PRIME BONE-IN FILET GF** 44
- 16 OZ PROPER RANCH 35-DAY LOCALE DRY-AGED KANSAS CITY STRIP GF** 55
- 32 OZ PROPER RANCH 35-DAY LOCALE DRY-AGED PRIME TOMAHAWK RIBEYE FOR TWO GF** 89

SIDES

EACH 9

- | | |
|--|---|
| BRAISED ESCAROLE V VG GF
saba, red onion | BLISTERED SNAP PEAS V VG GF
sauce diavolo |
| CHIQUI FARMS ROASTED MUSHROOM RISOTTO V VG
chimichurri | GRILLED BROCCOLINI V VG GF
tuscan vinaigrette |
| CRUSHED FINGERLING POTATOES V VG GF
ANNA MARIA ISLAND bottarga | |



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.