

V - VEGAN | VG - VEGETARIAN
GF - GLUTEN FREE

- DINNER -
5pm - close

LITTLE SNACKS

- WARM MARINATED OLIVES** V | VG | GF
grilled FTC sourdough 7
- ROBIOLA** VG | GF
roasted butternut squash, apple butter
toasted pecans, tasso ham 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
- WARM ZEPPLES** VG
prosciutto di parma, caramelized onions
house-made stracciatella 16



MAIN PLATES

- HALF CHICKEN CACCIATORE** GF
castelvatrano olives, fregola sarda
seared mushrooms 28
- HERITAGE PORK COTECHINO** GF
umbrian lentils, tokyo turnips 29
- DAILY GULF CATCH** GF
fennel, charred rapini, salsa verde 31
- SEARED GROUPE** GF
salsify, charred baby leek, pinenuts 30
- ATLANTIC SALMON** GF
risotto fagioli borlotti beans, cavolo nero 27
- WHOLE-ROASTED DORADE** GF
chicory panzanella, ruby grapefruit
negroni vinaigrette 39
- GRILLED CAULIFLOWER 'STEAK'** V | VG | GF
risotto fagioli borlotti beans 19

SIDES

EACH 9

- CREAMY POLENTA** VG | GF
rye croutons, castelmagno cheese
- LACINATO KALE** V | VG | GF
sopressata vinaigrette
- GRILLED RAPINI** V | VG | GF
preserved lemon vinaigrette
stracciatella
- CHIQUI FARMS** V | VG | GF
ROASTED MUSHROOMS
parmesan cream, pinenuts, vincotto
- CRUSHED FINGERLING** V | VG | GF
POTATOES
ANNA MARIA ISLAND bottarga



STARTERS

- AMERICAN RED SNAPPER CRUDO** GF
kombu cured, olive vinaigrette, Florida citrus 16
- ROASTED CHESTNUT SOUP** GF
prosciutto, root soffrito, spiced milk foam 14
- BRICK STREET FARMS BABY LETTUCES** V | VG | GF
marcona almond, meyer lemon citronette
pickled shallot 13
- LITTLE GEM LETTUCE 'CAESAR'** VG | GF
onion dip, parmesan, truffle vinaigrette 15
- BUTTERNUT SQUASH PARMESAN** VG | GF
smoked mozzarella, marinara
spiced pepitas, garlic streusel 16
- FRIED RAINBOW CAULIFLOWER** V | VG | GF
guanciale, uni aioli, calabrian chili 15
- FTC ANTIPASTI BOARD** VG | GF
mortadella, artichoke hearts, ricotta salata
pickled baby sweet peppers 17

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

PASTAS

MADE FRESH IN-HOUSE DAILY

- RICOTTA CAVATELLI** VG
celery root, black truffle
castelmagno cheese 24
- ROASTED PUMPKIN RAVIOLI** VG
mustard fruit, brown butter, amaretti granola 25

 SALUMI & CHEESE	
choose three - 15 / six - 25 LOCALE bread, pickles, seasonal accompaniments	
CHEESE PAWLET 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.