

V - VEGAN | VG - VEGETARIAN  
GF - GLUTEN FREE

# - WEEKEND LUNCH -

Saturday & Sunday  
11:00am - 3:00pm



## STARTERS & SHAREABLES

<b>WARM MARINATED OLIVES</b> GF   V   VG grilled FTC sourdough	7
<b>BURRATA</b> VG   GF charred broccoli, lemon-garlic crouton broccoli pesto	15
<b>WARM ZEPPALES</b> VG prosciutto di parma, caramelized onion house-made stracciatella	16
<b>CHILLED CORN SOUP</b> VG   GF smoked corn, pickled shallot, sheep's milk ricotta	12
<b>HALF-DOZEN CHILLED GULF SHRIMP</b> GF fresh horseradish, cocktail sauce, fresh lemon	15
<b>FRIED RAINBOW CAULIFLOWER</b> GF   V   VG guanciale, uni aioli, calabrian chili	16

## PASTA & PIZZA

<b>SUMMER PRIMAVERA</b> VG arugula basil pesto, summer vegetables pickled fresno peppers	16
<b>FUNGHI PIZZA</b> VG crimini mushroom, taleggio, roasted garlic oil	16
<b>MARGHERITA PIZZA</b> VG house-made mozzarella, pomodoro, fresh basil	15

## SANDWICHES

*served with choice of duck fat french fries or baby lettuces with meyer lemon citronette*

*served with choice of seasonal side +\$3*

<b>FLORIDA GROUPER BLT</b> GF caper aioli, pickled green tomato applewood smoked bacon	22
<b>BURGER DELUXE</b> GF local grassfed beef, smoked scamorza cheese green tomato-bacon jam, arugula aioli, onion ring	18

## SEASONAL SIDES

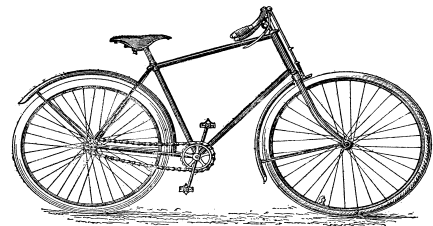
EACH 9

<b>FRENCH FRIES</b> V   VG duck fat	<b>SWISS CHARD</b> GF   V   VG pine nut, plumped raisin
<b>CRUSHED FINGERLING POTATOES</b> GF   V   VG ANNA MARIA ISLAND bottarga	<b>GRILLED ASPARAGUS</b> GF   V   VG crispy pancetta cured egg yolk

## SALADS

<b>BRICK STREET FARMS BABY LETTUCES</b> GF   V   VG marcona almond, meyer lemon citronette pickled shallot	14
<b>ARTICHOKE SALAD</b> GF   VG baby lettuce, snow pea, ricotta salata duck prosciutto, artichoke vinaigrette	16
<b>"COBB" SALAD</b> GF   V   VG mushroom, artichoke, tomato, mortadella chicken, egg, blue cheese crumble parmesan, balsamic vinaigrette	17

add grilled all-natural chicken	+8
add prime skirt steak	+10
add oak-fired king salmon	+10



## BRUNCH

<b>BAKED EGG SUSCIELLO</b> GF pancetta, italian sausage, shallot, FTC marinara, farm egg	17
<b>MUESLI</b> GF rolled oats, yogurt, golden raisins grapes, granny smith apple, banana crushed marcona almonds	11
<b>FTC LEMON RICOTTA PANCAKE SOUFFLE</b> VG lemon poppy seed agrodolce	15
<b>STEAK &amp; EGGS</b> GF 9oz MEYER FARMS prime skirt steak 2 eggs any style, crisy potato, salsa verde	31

**FRAMANT**<sup>®</sup>  
HANDCRAFTED • FOODS

## SALUMI & CHEESE

choose three 15 | six 25  
FTC baguette, pickles, seasonal accompaniments

### CHEESE

GRAFTON  
PARMIGIANO-REGGIANO  
FONTINA  
GORGONZOLA DOLCE  
SOTTOCENERE  
TALEGGIO

### SALUMI

MORTADELLA  
SALAME NOSTRANO  
BRESOLA  
SOPPRESSATTA  
SPICY CAPICOLLO

**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. PLEASE INQUIRE ABOUT OUR GLUTEN-FRIENDLY, VEGAN AND VEGETARIAN MENU.