

# Florida Room

We pride ourselves in providing you with many gluten free options. Please find all dishes labeled accordingly:  
**GF** = Gluten Free (this dish is 100% safe from cross contamination and current ingredients are all gluten free)  
**GFP** = Gluten Free Possible (this requires a recipe adjustment from our chef and its important to let us know of your desired adjustment)  
**GF X CC** = This item is gluten-free, but prepared in a shared fryer. Please consider your level of sensitivity before consuming.

## [ Grove + Garden ]

**GF** **White Gazpacho** 11  
almond, white grape, honey dew melon, virgin olive oil, chervil

**GFP** **Wood Grilled Artichokes** 19  
garlic crunch, preserved lemon aioli, lemon caper butter

**GF** **Watermelon + Feta** 18  
chilled summer melon, french feta cheese, cucumber, aleppo pepper, mint, evoo

**GF** **Grilled Mango & Sesame** 16  
local baby lettuce, grilled mango, spiced pecan, toy box tomatoes, sesame vinaigrette

**GFP** **The Wedge** 18  
house-made bacon, iceberg lettuce, pickled onion, creamy buttermilk dressing foam, shoestring onion

**GFP** **Crunchy Calamari Caesar** 21  
crispy squid, evoo sourdough crouton, parmesano reggiano, lemon anchovy dressing

## [ Small Plates + Shareables ]

**GFP** **Peaches n' Cream** 17  
marinated and char-grilled peaches, shaved prosciutto, creamy stracciatella, basil + extra virgin olive oil sourdough toast

**GFP** **Tuna Tartare\*** 18  
avocado, cucumber, cilantro, watermelon citrus dressing, pickled chilis + crispy shrimp chips

**GFxCC** **House-Made Tater Tots** 14  
crème fresh, American sturgeon caviar, chive, chervil

**GFxCC** **Smoked Fish Dip** 15  
smoked local fish, pickles, butter toasted saltines, old bay potato chips

**Lamb Sausage Rolls** 14  
Australian lamb merguez sausage, puff pastry, mango chutney, mint

**Pimento Cheese + Housemade Focaccia** 15  
melted tomato, extra virgin olive oil, balsamic vinegar, oregano

## [ Sourdough Flatbread ]

**Margherita** 21  
red sauce, heirloom tomato, pecorino romano, fresh mozzarella, extra virgin olive oil, basil

**Hot Honey Pepperoni** 23  
red sauce, basil, mozzarella, mini cupping pepperoni, house hot honey

**Black Truffle** 28  
black truffle, caramelized onion, fontal cheese, aged balsamic vinegar, king trumpet shrooms, watercress

**Lemon Artichoke Star** 26  
lemon poached artichoke, creamy French feta, sweet peppers, lemon zest

❖ We are proud to be completely seed oil free ❖

## [ Larger Plates ]

**Wood Plank Salmon\*** 32  
spiced moroccan barbecue glazed, creamy farro risotto, baby heirloom tomatoes, basil, mint

**GFP** **Yellowfin Tuna\*** 27  
chili lime dusted, rare seared tuna, miso sweet potato puree, brown butter soy

**GF** **Short Rib "Meatloaf"** 28  
48-hour braised wagyu beef, smoked plantain barbecue, sticky soy, watercress

**GFP** **11oz Double Smash Burger\*** 25  
double patty, short rib and brisket blend, white American cheese, iceberg lettuce, special sauce, onions, pickles + tallow french fries

**GF** **"Surf & Turf"\*** 27  
U-10 sea scallops, house-smoked pork belly, garlic chili crust, coastal stone grits, salsa verde, watercress

**Spicy Rigatoni** 27  
calabrian nduja, spicy creamy red sauce, fresh rigatoni, parmesan, basil

**GFP** **Spatchcock Chicken Under A Brick** 28  
crispy herbed skin, potato cake, mascarpone cream, shaved black truffle, dijon honey chicken jus

## [ Favorites + Classics ]

**Double Buttermilk Crispy Fried Chicken** half 25 | whole 47  
24-hour brined bird, rosemary lemon dust, hot honey

**GF** **18oz Australian Ribeye\*** 57  
certified Angus, grass-fed, charcoal crusted. trio of sauces: chimichurri, marrow butter, black garlic aioli

**GF** **Barbequed & Brûléed Smokey Ribs** half 25 | whole 47  
brown sugar spiced, spicy pickled chilies, tangy rich bbq sauce, smoked rosemary

## [ Sides ]

**GFP** **Grilled Asparagus** 10  
toasted panko crumbs, lemon butter

**GF** **Chilled Watermelon + Pickle Salad** 9  
celery ribbons, citrus vinaigrette

**GFxCC** **Sweet Plantains + Chimichurri** 9

**GFP** **Creamy Corn Grits + Pimento Cheese** 10  
cornbread crumble, scallions

**GFP** **Crispy Bok Choy + Brown Butter Soy** 9  
garlic crunch

**GF** **Whipped Yukon Potatoes** 9  
Lemon Chive Butter

**GFxCC** **Rosemary Citrus Dusted Fries** 8  
beef tallow fried, herbed, ranch cloud

## [ Sweet Thangs ]

**GF** **Passion Fruit Buttermilk Panna Cotta** 11  
creamy buttermilk custard, tropical fruit  
crunchy seeds, Tahitian vanilla bean

**GF** **Ice Creams & Sorbets** 5 per scoop  
chunky chocolate, bourbon vanilla, banana dulce de leche, lemoncello sorbet, mango sorbet, coconut sorbet, raspberry sorbet

**GF** **Chocolate Spumoni Tart** 15  
chocolate crust, frozen chocolate mousse, pistachio, chantilly cream, bourbon cherries

**Baked Alaska Lemon Meringue** 18  
creamsicle-style vanilla bean ice cream + lemoncello sorbet  
Buddhist Hand cake, toasted meringue, built to share!

**Coconut Key Lime Pie** 14  
coconut graham crust, toasted coconut, whipped coconut cream