

FALL

FARM FRESH MENU

Appetizers

Havana Mojo Pork Empanadas

Citrus bbq mojo pork, cured ham, fresh made pickles, mustard & carolina reaper pepper jack cheese. Baked in flaky empanada.

Jackfruit Carnitas Tacos (Vegan, GF)

Slow cooked mojo jack fruit, pineapple slaw w/avocado crema. On a grilled corn tortilla.

Spiced Sweet Potato, Plantain & Black Bean Cakes (Vegan, GF)

Pan seared vegan, gluten free cakes. Served w/ mango chili salsa & local micro greens.

Crab & Charred Corn Mini Arepas

Local Florida Blue Crab, char grilled street corn, lime datil zest & cilantro crema on a crisped arepa.

Chorizo Manchego Chard Stuffed Mushrooms

Spanish chorizo, pimentos, manchego cheese & buttery garlic swiss chard.

Seared Gulf Scallops on Buttered Squash Puree

Sweet Gulf scallops seared, Served on top of whipped squash, w/ citrus brown butter & local micro greens., (Served in a scallop shell.)

Entrees

Citrus Rosemary Roasted Chicken (GF)

Citrus rosemary brined chicken breast, Pan fried & oven finished. W/ herb citrus sauce.

Seared Salmon with Autumn Citrus Glazed (GF)

Crusty skillet cooked Pacific coast salmon. Finished with a autumn citrus glaze.

Wood Fired Flank Steak with Street Corn Chimichurri (GF)

Smokey char grilled flank steak, wood fire grilled finished w/cilantro street corn Chimichurri sauce.

Cuban Mojo Rubbed & Asadora Roasted Pork (GF)

Cuban Mojo Rubbed Pork Loin, slowroasted in a Caja Asadora roasting box for hours. Served w/ Sofrito pan sauce.

Jerk rubbed Cornish Hen with Roasted Pineapple Salsa (GF)

Spatchcocked cornish hen grilled with house made jerk rub, topped w/ charred pineapple, mango salsa.

Roasted Eggplant & Mushroom Mofongo Stack (Vegan, GF)

Puerto Rican garlicky smashed plantains layered w/ roasted eggplant, wild local mushrooms & sofrito drizzle.

Side Dishes

Brown Butter Almond Green Beans (GF)

Fresh green beans, shallots & toasted almonds in a brown butter sauce.

Citrus Roasted Carrots with Thyme Honey Drizzle (Vegan, GF)

Whole heirloom baby carrots roasted w/ orange zest, thyme and Florida Orange Honey.

Maple Roasted Delicata Squash (GF)

Roasted Delicata Squash, drizzled in maple butter, topped w/ toasted pecans.

Parsnip & Cauliflower Mashed with Roasted Garlic (Vegan, GF)

A lighter, creamy mashed using roasted cauliflower & parsnips. Blended w/ roasted garlic & olive oil.

Herb Roasted Crushed Potatoes (Vegan, GF)

Roasted artisan potatoes crushed & tossed w/ sage, thyme & rosemary.

Cranberry Orange Wild Rice Pilaf (GF)

Long grain wild rice, cooked in vegetable broth w/ dried cranberries, orange zest, toasted almonds & herbs.

