

SMALL PLATES

CHICKEN SOUP	\$14.00
Chicken broth, vegetables, cilantro, lemon, chicken	
BLISTERED CAULIFLOWER 	\$14.00
Lemon labneh, pickled raisins, corn nuts, spicy cotija, herbs	
SPICY TUNA TOSTONES	\$17.00
Tuna poke, spiced mayo, avocado, eel sauce, togarashi	
<i>CONTAINS SESAME</i>	
SIX VICE WINGS	\$17.00
Japanese pickle, sauce of choice: Sweet and sour Buffalo BBQ No sauce/naked Blue cheese or ranch dressing	
CRISPY CALAMARI	\$15.00
Everything seasoning, salsa criolla sauce, yuca, tartar sauce, lemon	
SHRIMP TACOS	\$17.00
Flour tortillas, bean purée, avocado, pickled cabbage, kimchi aioli	

STONE-BAKED FLATBREADS AND PASTA

MARGHERITA 	\$21.00
Mozzarella, pomodoro, heirloom tomatoes, pesto	
ALLA SALSIICCIA	\$24.00
Italian sausage, pepperoni, ham, mozzarella, basil	
PIZZA  	\$21.00
Cauliflower dough, tomatoes, vegan mozzarella, arugula	
SPAGHETTI 	\$21.00
Homemade tomato sauce, herbs	

SALADS

<i>ADD CHICKEN: \$9.00</i>	
<i>ADD 6oz STRIP STEAK: \$14.00</i>	
<i>ADD SALMON: \$20.00</i>	
<i>ADD SHRIMP: \$13.00</i>	
<i>ADD TUNA POKE: \$13.00</i>	
CAESAR SALAD 	\$18.00
Romaine lettuce, pecorino, olive dust, lemon zest, garlic bread crumbs	
PANZANELLA BURRATA 	\$19.00
Heirloom tomatoes, cucumbers, castelvetrano olives, arugula, pickled shallots, pine nuts, country bread, balsamic dressing	
ASIAN CHOPPED SALAD  	\$17.00
Napa cabbage, carrots, peanuts, soy sprouts, edamame, sesame, tamari dressing	
<i>CONTAINS NUTS AND SOY</i>	
COBB SALAD	\$22.00
Chicken, bacon, tomato, blue cheese, avocado, egg, romaine lettuce, red wine vinaigrette	

GLUTEN-FREE AND VEGAN CORNER

ASIAN CHOPPED SALAD  	\$17.00
Napa cabbage, carrots, peanuts, soy sprouts, edamame, sesame, tamari dressing	
PIZZA  	\$21.00
Cauliflower dough, pomodoro, tomatoes, vegan mozzarella, arugula	
SPAGHETTI 	\$21.00
Homemade tomato sauce, herbs	
BEYOND BURGER 	\$25.00
Vegan garlic aioli, lettuce, tomatoes	

GLUTEN-FREE OPTION AVAILABLE

GLUTEN-FREE AND VEGAN DESSERTS

CHOCOLATE LAVA CAKE  	\$15.00
Served with fresh berries and vegan vanilla ice cream	
MOLTEN BANANA CAKE  	\$16.00
Caramel sauce, burnt banana	

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. 20% gratuity is included, suggested and voluntary.

FROM THE GRILL

ALL GRILLED ITEMS ARE SERVED WITH A SIDE OF BROCCOLINI, MOJO VERDE AND ONE SIDE OF CHOICE. DAIRY AND GLUTEN-FREE OPTIONS AVAILABLE UPON REQUEST.
SUSTAINABLY FRESH FARMED FISH

FAROE ISLANDS SALMON	ⓧ	\$38.00
DOUBLE CHICKEN BREAST		\$29.00
10oz SKIRT STEAK		\$42.00
12oz NEW YORK STRIP		\$46.00

SIDES

SEASONED FRENCH FRIES	✓	\$6.00
SWEET POTATO FRIES	✓	\$6.00
CRISPY BRUSSELS SPROUTS	✓	\$7.00
YUCA TRUFFLE FRIES	✓	\$7.00
Truffle oil, pecorino cheese, herbs		
CONGRI JASMINE RICE	ⓧ	\$6.00
Lemongrass, garlic, beans		
RIVER SWEET PLANTAINS	✓	\$6.00
Miso cane glaze, feta cheese, crumbles, herbs		
TENDER STEM BROCCOLINI	✓	\$6.00
MASHED POTATOES	ⓧ	\$6.00
HOUSE SALAD	✓	\$6.00
Mixed greens, carrots, cucumbers, tomatoes		

HANDBELDS

ALL HANDBELDS SERVED WITH CHOICE OF EITHER FRIES OR A SIDE SALAD.

ALL ARE SERVED ON A POTATO BUN WITH THE OPTION OF A GF BUN OR A LETTUCE WRAP AVAILABLE.

FRIED FISH SANDWICH	\$28.00
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Catch of the day, coleslaw, avocado, tartar sauce

CHICKEN B.L.T.	\$25.00
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Shredded lettuce, tomatoes, bacon, pickles, cheddar cheese, garlic aioli

ADD EXTRA CHICKEN: \$12.00

ADD FRIED EGG: \$3.00

305 BURGER	\$24.00
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Shredded lettuce, cheddar, tomatoes, pickles, 305 sauce

ADD EXTRA PATTY: \$15.00

ADD BACON: \$4.00

ADD AVOCADO: \$4.00

ADD FRIED EGG: \$3.00

WAGYU SMASH TRUFFLE BURGER	\$32.00
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Gruyère cheese, mushrooms, potato string, pickles, truffle aioli

ADD FRIED EGG: \$3.00

ADD BACON: \$4.00

ADD AVOCADO: \$4.00

MIAMI SPECIALS

ALL ITEMS ARE GLUTEN-FREE AND DAIRY-FREE

1/2 ORGANIC CHICKEN	ⓧ	\$29.00
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Served with yuca fries, house salad, shallots, brown butter and mojo verde

5oz GRILLED CHURRASCO	ⓧ	\$34.00
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Served with Cuban congi, house salad, sweet plantains, shallots, brown butter and mojo verde

DESSERTS

CHURROS	✓	\$16.00
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Chocolate, dulce de leche

CAUTION: SERVED HOT

ICE CREAM SUNDAE	\$16.00
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Chocolate sauce, whipped cream, chocolate sprinkles

STRAWBERRY SHORTCAKE	✓	\$16.00
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Strawberry compote, lemon, mascarpone cheese

CHOCOLATE LAVA CAKE	✓	\$15.00
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Served with fresh berries and vegan vanilla ice cream

MOLTEN BANANA CAKE	✓	\$16.00
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Caramel sauce, burnt banana

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✓ VEGETARIAN ⓧ GLUTEN-FREE