

TASTINGS

GRILLED OCTOPUS ^{GF}

SMOKED AVOCADO, CHARRED ONION,
CHIMICHURRI VINAIGRETTE, SHALLOT,
SWEET DROP PEPPERS
\$21.95

FARMERS BLEND SLIDERS*

GRASS-FED BEEF, HERITAGE PORK &
NITRATE FREE BACON BLEND,
AGED GOUDA, SHALLOT
MARMALADE, ARUGULA,
GARLIC AIOLI, BRIOCHE BUN
\$17.95

HIBISCUS AREPA ^{GF}

VENEZUELAN SWEET CORN CAKE, MASHED
AVOCADO, LIME CREMA, HIBISCUS,
CARAMELIZED ONION
\$12.95

TEMPURA VEGETABLES ^V

KECAP MANIS SAUCE
\$12.95

BREAD SERVICE

\$3.00 PER 2 GUESTS

PANKO OYSTERS*

WELLFLEET OYSTERS,
KEWPIE REMOULADE,
YUZU KOSHO SALAD, CAPERS,
FRESNO PEPPERS
\$18.95

KALBI SHORT RIB

SLIDERS

DAIKON & CARROT PICKLE,
STEAMED BAO BUN
\$16.95

BURRATA

MOZZARELLA

SEASONAL FRUIT, NUT CRUMBLE, ENDIVE,
BUTTERY BRIOCHE, LOCAL HONEY,
MUSTARD SEEDS
\$14.95

MUSHROOM TOAST

HERB BUTTER BRAISED LOCAL
MUSHROOMS, HOUSE MADE
RICOTTA, TRUFFLE HONEY,
LOCAL GRAIN BREAD
\$16.95

SALADS

ROASTED BABY BEETS ^{GF}

WHIPPED GOAT CHEESE, SHAVED FENNEL,
PISTACHIOS, CITRUS ZEST, TARRAGON
\$15.95

CHIPOTLE CAESAR ^{GF}

ROMAINE HEARTS, CELERY LEAVES, MANCHEGO,
CORN SALSA, SMOKED ALMONDS
\$13.95

HOUSE SALAD ^{GF}

BABY ICEBERG, HEIRLOOM TOMATO,
RADISH, CUCUMBER, CARROTS,
PICKLED GRAPES, APPLEWOOD BACON,
TARRAGON BLUE CHEESE DRESSING
\$12.95

ADD PROTEIN

CHICKEN \$12/ FILET*\$23/ SALMON*\$19

CRAWFISH CHOWDER ^{GF}

OUR SPECIALTY FOR OVER 25 YEARS
CUP \$8.95 / BOWL \$12.95

ARTISANAL CHEESE SELECTION

LOCAL AND INTERNATIONAL CHEESES, 1OZ EACH,
HOUSE MUSTARD, SEASONAL COMPOTE, GRILLED CROSTINI
-1oz \$9 -2oz \$16
-3oz \$20 -4oz \$24

ENHANCEMENTS:

\$2 SMOKED ALMONDS, GRAPES, OR CORNICHONS
\$3 MARCONA ALMONDS, BERRIES, OR MARINATED OLIVES

HELPINGS

PETITE FILET* ^{GF}

CAST IRON SEARED 6 OZ FILET,
HORSERADISH GREMOLATA,
CAMPARI TOMATO CONFIT,
ROASTED MUSHROOMS, PAVE POTATO,
SMOKED ONION SOUBISE DEMI
\$61.95

PICANHA STEAK* ^{GF}

BRAZILIAN CUT STEAK, SANTA MARIA RUB,
SALSA VERTE, SWEET POTATO FEIJOADA
\$51.95

SHORT RIB

6 DAY BRINED SHORT RIB, BRULEED POLENTA
CAKES, THUMBELINA CARROTS,
GRAIN MUSTARD SAUCE
\$44.95

NIMAN RANCH

PORK CHOP*

APPLE BRINED 16 OZ TOMAHAWK CHOP, JAI
ALAI IPA MUSTARD, GRILLED SWISS CHARD,
SEA ISLAND RED PEAS, HEN OF THE WOODS
\$46.95

CHICKEN MOLE

ROASTED QUARTER CHICKEN,
MOLE ROJO, BENNE SEED,
CAROLINA GOLD RICE
POMEGRANATE PICKLED ONION
\$38.95

CHEF'S SEASONAL

CATCH OF THE DAY* ^{GF}

MUSHROOM RISOTTO, BEURRE BLANC,
CHARRED ASPARAGUS, MUSHROOM
CHIP, MARCONA ALMOND, OLIVE &
GOLDEN RAISIN CHUTNEY
\$ MARKET PRICE

SEARED SCALLOPS*

MERCATO DI TREVISO OF
ORLANDO HAND-MADE SQUID INK
PASTA, PROSCIUTTO SAUSAGE, SAFFRON
SAUCE, ROMANESCO BROCCOLI
\$ MARKET PRICE

GRILLED SALMON* ^{GF}

BLACK LENTILS WITH CHORIZO AND
SWEET PEAS, CAPER CREAM,
SPICED HEIRLOOM CARROTS
\$41.95

GRILLED

CAULIFLOWER* ^{GF & V}

TAHINI GLAZE, PANANG COULIS,
FIRE ROASTED PEPPERS,
BABY YUKON GOLD, BASIL
\$21.95

HEMISPHERE

EST 1992 | VIEWS FOOD DRINKS | MCO

*The Department of Public Health Advises: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. For parties of 6 or more, an 18% service charge will be included

PLEASE NOTIFY YOUR SERVER IF YOU HAVE ANY FOOD ALLERGIES OR REQUIRE SPECIAL FOOD PREPARATION AND WE WILL BE HAPPY TO ACCOMMODATE YOUR NEEDS.

GF = GLUTEN FREE

V = VEGAN