

for the table

SWEET AND SOUR CAULIFLOWER

benne seed, scallion \$ 14 [VG, GF, SM]

SMOKED DEVEILED EGGS

pickled relish, crispy chicken skin \$12 [GF]

BUFFALO BRAVAS

crispy potatoes, blue cheese aioli, pickled celery \$13 [GF]

LOCAL FISH DIP

pickled celery, herbs, housemade crackers \$15

HOLMANS EGG KOREAN PANCAKE

house collard green kimchi, local fish, octopus, kewpie mayo, house gochujang \$18 [SM]

CHICKEN LIVER PATE

candied onion, mustard, house pickles, crostini \$15

TRUFFLED PORK RINDS

feta pepper sauce \$13 [GF]

STEAK TARTARE

truffle, parmigiano reggiano, egg yolk, shallot confit, crispy garlic, crostini \$22

HOUSEMADE MILK BREAD

everything seasoned \$5

small plates

BARE ROOTS FARMS HARVEST SALAD

shaved vegetables, citrus vinaigrette \$13 [VG, GF]

LOCAL FISH CEVICHE

tamarind, green papaya, peanuts, chilies, cilantro \$19 [NT, GF]

GRILLED OCTOPUS ANTICUCHO

green chili avocado, local frisee, radish, tomato, crispy corn \$21 [GF]

DRY RUBBED WINGS

lime crema, queso fresco \$14 [GF]

SMOKED PORK JOWL

local collard green kimchi, marsh hen mills black eyed peas, shaved radish \$18 [GF]

RIBEYE CAP

pickled gratitude garden mushrooms, garlic aioli, chimichurri, onion rings \$22 [GF]

mains

SMOKED LIONS MANE MUSHROOMS

braised local greens, brussel kraut puree, mushroom cracklin \$32 [VG, GF]

LOCAL SWORDFISH

florida style clam chowder, cedar key clams, glazed yucca, pickled celery \$35 [GF]

LOCAL GOLDEN TILEFISH

local wilted arugula, roasted cauliflower, coconut milk, lemon verbena, hazelnuts, pickled currants \$35 [GF, NT]

SHRIMP N' GRITS

keywest pink shrimp, marsh hen mill grits, n'duja, scallion \$25 [GF, SF]

JERK FREE RANGE CHICKEN BREAST

mojo celery root, shaved coconut \$24 [GF]

CHICKEN N' DUMPLINGS

ricotta dumplings, free range chicken \$20

SPAGHETTI CARBONARA

housemade spaghetti, smoked pork jowl, holmans egg yolk, pecorino romano \$23

RIGATONI BOLOGNESE

housemade rigatoni, pork & beef ragu, whipped ricotta, parmigiano reggiano \$25

DRIFTWOOD BURGER

house-made bun, cheddar, lettuce, tomato, onion, pickles, special sauce, fries \$17

GRILLED RIBEYE

grilled happy rich, poached local mushrooms, miso onion jus \$42

sides

TRUFFLE FRIES

\$12 [V]

CHEDDAR GRITS

\$10 [GF, V]

MOJO CELERY ROOT

\$12 [GF]