

## LUNCH MENU

**From the Bowl . . . All house soups are gluten free**

**Jonny's Cuban Black Bean** topped with green onion and crème fraiche 5

**Red Curry Butternut Squash** with roasted honey beet sauce (vegan) 6

**Shared Plates**

**Moroccan Chicken Skewers** - marinated chicken, pineapple, red onion, chermoula, curried kale slaw 9

**Lamb Meatballs** - spicy pomodoro sauce, shredded parmesan, basil chiffonade 11

**Gulf Fresh Ceviche** - mahi mahi, shrimp, onion, pineapple, cilantro, secret lime sauce, wonton chips 13

**Duck Bacon Potstickers** - cream cheese, sweet corn, house ponzu, scallion, wasabi kale slaw 10

**Roasted Red Pepper Hummus** - celery, carrots, bell peppers, feta, grille bread 8

**Asparagus and Smoked Gouda Tempura** - ponzu mustard and chipotle aioli for dipping, wasabi kale slaw 9

**Goat Cheese Bruschetta** - grille bread, baked chevre, Geraldson's Farm heirloom tomato salata, walnut pesto, balsamic reduction 10

**Coconut Crusted Shrimp** - cilantro mango chutney, chili candied bacon, wasabi kale slaw 9

**Crab Cake Stack** - jumbo lump crab cake, fried green tomato, basil aioli, walnut pesto, Greek heirloom tomato cucumber salad 18

**Bento Box** - calamari salad, crab cake, coconut shrimp, choice of soup 22  
(no substitutions please)

**A la Carte Sides**

Greek heirloom tomato cucumber salad 5 - fried onion strings 5 - sweet potato fries 5

Chef/Owner - Rich Knowles  
Sous Chef - Jonathan Mestril  
FOH Manager/Event Coordinator - Jayme Cox



## Greens

add chicken 6, shrimp 8, mahi mahi 9, crab cake 10

**Geraldson's Arugula, Spinach & Roasted Beet Salad** - chevre, heirloom tomato, candied pistachios, shaved fennel, ginger beer citrus vinaigrette **9/13**

**Local Farm Kale Salad** - red and Napa cabbage, O'Brien Family Farm strawberries, green apple, toasted walnuts, crumbled bleu cheese, strawberry fennel vinaigrette **8/12**

**THE Calamari Salad** - romaine, andouille crackling, fried calamari, wasabi vinaigrette **9/13**

**Rich's Caesar** - romaine, hearts of palm, shredded parmesan, grille bread, Cortez bottarga parmesan dressing **7/11**

**Jumbo Lump Crab Cake Salad** - spinach, red onion, roasted red peppers, feta, fried green tomato bites, lemon oregano vinaigrette **18**

**Mango-Cranberry Chicken Salad** over a bed of spinach, toasted walnuts, local fruit, strawberry fennel vinaigrette **13**

## Mains

Served with mixed greens side salad with wasabi vinaigrette

**Sub Greek heirloom tomato cucumber salad 2.5, onion strings 2.5, sweet potato fries 2.5**

**Mango-Cranberry Chicken Salad Sandwich** - toasted ciabatta roll, fresh mango **9**

**Southwest Chicken Wrap** - chili rubbed chicken breast, smoked gouda, romaine, fresh jalapeno, heirloom tomato, red onion, cumin-avocado cream, chipotle aioli, spinach wrap **13**

**Cranberry Turkey Melt** - all natural smoked turkey, applewood smoked bacon, tomato, swiss cheese, cranberry-mint pesto, basil aioli, lightly pressed ciabatta **12**

**Thai Pork Tacos** - braised pork, sesame cilantro slaw, red curry aioli on two grilled flour tortillas **12**

**Jumbo Lump Crab Cake BLT** - fried green tomato, applewood smoked bacon, basil aioli & napa cabbage **18**

**Mahi Mahi Sandwich** - blackened or grilled, brioche bun, LTP, key lime tartar sauce, side of jalapeno fruit relish **15**

**Fresh Catch Tacos** - chef's daily selection of fresh fish, lightly blackened, napa and red cabbage, cumin-avocado cream, jalapeno fruit relish, grilled flour tortillas **market price**

**Black Angus Brisket and Short Rib Cheeseburger** - brioche bun, LTO, kosher pickle slices **14**

- choice of American, Swiss, cheddar or feta

- sub smoked gouda, crumbled bleu or chevre for **1**, add avocado **1**, applewood smoked bacon **2**

**Mediterranean Veggie Wrap** - roasted red pepper hummus, spinach, romaine, green olive, red onion, carrot, hearts of palm, heirloom tomato salata, feta, lemon oregano vinaigrette, spinach wrap **11**

**Bradenton's Best Cuban** - braised mojo pork, all natural smoked ham, kosher pickles, swiss cheese, plantain mustard, pressed on garlic butter brushed Cuban bread, with a cup of black bean soup **14**

## Our Mission

To enRich Bradenton's dining experience by integrating global flavors with local ingredients in a refreshing atmosphere