

## DINNER MENU

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

**Jonny's Cuban Black Bean** topped with green onion and crème fraîche 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)

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



We believe in sourcing product and purveyors from our local farms and our own Gulf Coast whenever possible  
We believe in using **ONLY** fresh fish that is sustainable according to the Monterrey Bay Aquarium Seafood Watch  
Gratuity of 20% will be applied to parties of 6 or more  
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness

## Greens

**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**

## Entrees

**Maplewood Duck Breast**, pan seared and skin rendered crispy, blackberry honey gastrique, a medley of roasted apple, quinoa and local greens, chili candied bacon **29**

**"enRiched Shrimp N Grits!"** - lightly blackened shrimp, smoked gouda bacon grits, Cortez bottarga sherry cream, heirloom tomato salata, scallion **22**

**Andouille Crackling Encrusted Mahi Mahi**, a medley of fried plantains, saffron rice and veggies, local honey lemon beurre blanc **26**

**All Natural Chicken Breast**, buttermilk fried and topped with honey truffle butter, garlic mashed potatoes, sautéed bacon kale **21**

**Prime Pork Flat Iron**, guava chipotle glaze, chorizo cheddar mashed potatoes, steamed broccoli **24**

**Montana Plate - Certified Angus Beef Filet**, hand cut, perfectly seasoned and grilled, horseradish mashed potatoes, Geraldson's Farm grilled veggies, cabernet demi **34**

**Vegan Plate** - Quinoa, straw mushrooms, broccoli, Geraldson's Farm grilled veggies, in Rich's coconut green curry broth **21**

### **Sides may be substituted at half the a la carte price**

grilled balsamic asparagus **5** - truffled gouda mac **7** - roasted apple, quinoa & local greens medley **8**

fried onion strings **5** - chorizo cheddar mash **6** - garlic mash **5** - horseradish mash **5**

Geraldson's Farm grilled veggies **6** - Greek heirloom tomato cucumber salad **5** - wasabi kale slaw **5**

smoked gouda bacon grits **7** - plantain saffron rice & veggie medley **7**

### **Our Mission**

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