

15TH & VINE

KITCHEN AND BAR

STARTERS

HOUSE MADE GUACAMOLE pico de gallo, tortilla chips	12	WATERMELON & FETA frisée, cucumber, Kalamata olives, flax seeds, basil	10
GRILLED LOCAL GULF SHRIMP TACOS pico de gallo, avocado, cilantro lime sour cream	15	BURRATA heirloom tomatoes, basil emulsion, arugula	15
HAND CRAFTED HUMMUS grilled pita	14	CARIBBEAN CHICKEN WINGS jerk seasoning honey-tamarind dipping sauce	17
ROASTED TOMATO & PIQUILLO PEPPER SOUP basil, croutons	10		

SANDWICHES

served with choice of fries or salad

GREEK PULLED CHICKEN feta, tomato, cucumber, mint	15
ANGUS BEEF BURGER* cheddar, bacon, tomato, lettuce on a brioche bun	16
ROASTED VEGETABLES PANINI provolone, basil spread	14
🚩BLACKENED MAHI-MAHI BURGER tartar sauce, sesame seed bun	16

SALADS

served with choice of grilled chicken, shrimp or mahi mahi

QUINOA & AVOCADO garden peas, haricot verts, lemon vinaigrette	16
WEDGE SALAD tomatoes, cucumbers, crispy bacon, blue cheese dressing, sunflower seeds	15
CAESAR SALAD brioche croutons, parmesan snow	15
LENTIL & BUCKWHEAT squash, pomegranate dressing	13
BEET & HEIRLOOM TOMATOES whipped ricotta, field greens	13

LARGE PLATES

FARMED RAISED SCOTTISH SALMON* beets, fennel, pink grapefruit	18	PAN FRIED BRANZINO pepperonata, sherry reduction	28
🚩FREE RANGE CHICKEN summer bean salad, sun blush tomatoes, walnut pesto, pumpkin seeds	22	NEW YORK STRIP* marble potatoes, chimichurri	32
GRILLED CAULIFLOWER romesco, golden raisins, marcona almonds	17		

BEVERAGES

ILLY® ORGANIC DRIP COFFEE	5
ESPRESSO	5
LATTE & CAPPUCINO	6
AMERICANO	4
ORANGE, GRAPEFRUIT, MANGO OR PINEAPPLE	6
MILK SELECTION, SOY, NONFAT, 2%	4
TEA FORTE® *decaf option	5

SIDES 8

GREEN SALAD
FRIES
GRILLED EDAMAME
MARBLE POTATOES
CORN

18% service charge plus 7% Florida sales tax and 2% local tax will be added to the bill.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

There is risk associated with consuming raw oysters. If you have chronic illness of liver, stomach or blood or have immune disorders, you are greater risk of serious illness from raw oysters, and should eat oysters fully cooked. If unsure of your risk, consult a physician.

🚩We are committed to preparing our menus with the focus on environmental and socially-responsible grown products. To maintain this focus please note that some products on our sustainable menu offerings may change on short notice based on seasonal and regional availability. To stay true to our collaborative efforts to be environmental sustainable, we will substitute appropriate alternative as necessary.