



## Shareables

**Bruschetta:** \$10 - Roma tomatoes, fresh basil, minced onion, and garlic. Marinated in balsamic vinegar and olive oil, served on toasted baguettes.

**Smoked Fish Dip:** \$9 - Fresh-smoked mahi-mahi blended with herbs, mayo, and sour cream. Garnished with red onions and capers. Served with toasted baguettes.

**Goat Cheese Platter:** \$13 - With seasonal berry compote and toasted baguettes.

**Keel Farms Nachos:** \$10 (GF) - *add chicken or mojo pulled pork \$3* - corn tortilla chips topped with house made queso, fresh lettuce, diced tomatoes, jalapeños, pickled onions and cilantro with sour cream and salsa.

**Fried Cuban Egg Rolls:** \$10 - Mojo pork with fresh, sliced Swiss cheese and salami. Wrapped in an egg roll, fried to perfection. Served with Cuban sauce.

**Spicy Gator Nuggets:** \$13 - Locally sourced gator, battered and fried, tossed in a sriracha aioli sauce. Garnished with toasted sesame seeds and chives.

**Pretzel Bites:** \$8 - Bite size pretzel pieces served with housemade beer cheese and stone ground mustard.

**Chicken Wings:** \$12 - Eight jumbo bone-in wings served with your choice of hot, medium, mild, BBQ, or sweet & spicy sauce.

## Salads

**Keel Caesar:** \$10 - *add chicken \$3* - Garden-fresh romaine with croutons and shredded Parmesan cheese.

**Chicken Caprese:** \$14 (GF) - Marinated chicken, fresh mozzarella, tomatoes and fresh-picked basil, drizzled with a balsamic glaze and olive oil. On a bed of greens.

## Handhelds

**Providence Burger:** \$14 - *add egg \$1, avocado \$1.50 or bacon \$2*. Local farm-raised Angus from Providence Cattle Co. Swiss and cheddar cheese, farm-fresh lettuce, tomatoes, onions, and a pickle on brioche. Served with fries.

**Mushroom Swiss Burger:** \$15 - *add egg \$1, avocado \$1.50 or bacon \$2*. Local farm-raised Angus from Providence Cattle Co. Sliced Portobello mushrooms, melted Swiss cheese, and a garlic aioli. With farm-fresh lettuce, tomatoes, onions, and a pickle on brioche. Served with fries.

**Portobello Mushroom Sandwich:** \$14 (V) *add avocado \$1.50*. Portobello mushroom topped with melted Swiss cheese and a garlic aioli on a toasted brioche bun. With farm-fresh lettuce, tomatoes, onions, and a pickle. Served with fries.

**Gator Po'Boy:** \$14 - Locally sourced gator, battered and fried, on a toasted hoagie roll with lettuce, tomatoes, and a creamy remoulade. Served with fries.

**Chicken Sandwich:** \$13 - *add egg \$1, avocado \$1.50*. Marinated chicken, bacon, Swiss cheese, honey mustard, lettuce, tomatoes, and onions. Served with fries.

**Pork Carnitas:** \$14 (GF) - Tender, slow-roasted pork on a corn tortilla with grilled onions and queso fresco. Finished with a zesty Baja sauce. Served with chips and salsa.

## Soups

**Seasonal Soup - Bowl:** \$6 **Cup:** \$4  
Be sure to ask your server about our soup selections.

## Desserts

**Fresh Strawberry Cheesecake:** \$6 - New York style cheesecake topped with strawberry compote and fresh whipped cream.

18% Gratuity is added to parties of eight or more.



### 100% Florida Blueberry Wines

**Sweet Blueberry:** Intense, sun-ripened blueberry flavor. Delicate and not overly sweet.

**Semi-Dry Blueberry:** This wine is filled with antioxidants. The nose is tart and tangy with a bold body.

**Dry Blueberry:** Full-bodied, brashly elegant, and punctuated with American oak for a dry, tannin flavor.

### Red Wines

**Merlot:** Yakima Valley, WA grapes. Notes of Cherry and Boysenberry. Medium bodied with a velvety-dry finish.

**Florida Red:** Light body, sweet Muscadine wine

**Sangria:** A premium blend of our red wines. Infused with berries, citrus, and tropical fruits.

**Black Raspberry Merlot:** Deep rosy-purple colors. Scents of fresh, sun-ripened raspberries and roses.

**Wildberry Pinot Noir:** The nose is rich with strawberries, raspberries, blackberries, and blueberries.

### White Wines

**Florida White Blend:** Florida Muscadine grapes with a traditional sweet flavor.

**Strawberry Riesling:** A light nose of ripened strawberries. Delicately sweet.

**Peach Chardonnay:** Light golden color with a bright nose of peach blossom.

**Key West Key Lime:** Bright aromas of fresh lime zest, citrus, and coconut. Slightly tart and refreshing.

**Sauvignon Blanc:** Crisp and fruity, this medium-dry 100% grape wine has a refreshing sweetness.

Glass: **\$6**      Flight of 5: **\$14**      Flight of 8: **\$20**  
Bottle: **\$14.99**      500 mL Carafe: **\$13**      1000 mL Carafe: **\$22**

### Hand-Crafted Beers

**Farmhouse Lemon Ginger:** 12 oz. Belgian. Farmhouse steeped with fresh grated ginger and aged on Polk County Lemons. 5.2% ABV

**Guanábana Hefe:** 16 oz. Smooth German wheat beer with banana and tropical fruit flavor. 5.5% ABV

**Sustain IPA:** 16 oz. Agrarian IPA. Mosaic and Amarillo hops combined with fresh papayas. 6.2% ABV

**Pear Cultivar IPA:** 12 oz. Juicy and Hazy IPA. Topped with Glacier and Perle hops with pear. 5.0% ABV

**Pineapple Cultivar IPA:** 12 oz. Juicy and Hazy IPA. Fresh Pineapple and Toasted Coconut. 5.0% ABV

**Sun Up Coffee Brown Ale:** 16 oz. Hearty Brown Ale with locally roasted coffee beans. 6.9% ABV

**Cherry Harvest Gose:** 12 oz. Light-bodied, balanced, and refreshingly tart. Light sourness balanced by a generous addition of Morello cherries. 4.7% ABV

**Strawberry Julep Harvest Gose:** 12 oz. Sour Beer blended with Keel Farms strawberries and freshly picked mint. 4.7% ABV

### Hand-Crafted Hard Ciders

New York apples infused with Florida fruit. Gluten free. 5.3% ABV

**Mango | Pineapple | Elderberry  
Habanero Mango | Dutch Apple  
Strawberry-Lime | Black Cherry  
Kumquat**

Pint/Tulip: **\$6**      Beer/Cider Flight of 5: **\$12**      Flight of 8: **\$18**

### Wine Freezes

Ask server for current flavors.  
12 oz. **\$5** | 16 oz. **\$7.50**

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