



PORT A PIT BBQ 2020 SEASONAL MENU

STARTERS

bruschetta grape tomatoes, basil, balsamic reduction *vgt*

caprese skewers fresh mozzarella, basil, aged balsamic *vgt*

spring roll flash fried vegetarian spring roll

flatbreads margarita, pepperoni or white truffle

cubano “tampa style” with genoa salami, slow roasted pork, and deli mustard on Faedo Family Bakery cuban bread

bbq pork belly slider slow roasted pork belly, memphis-style bbq

fried chicken thigh slider come-back sauce, dill pickles, honey butter, hawaiian roll

beef in a blanket Boozy Pig beef sausage wrapped in fresh pastry

deviled crab flash fried lump blue crab, texas pete aioli

shrimp & grits wild caught shrimp, creamed grits, holy trinity, scallion *gf*

shrimp cocktail jumbo wild-caught shrimp & cocktail sauce

DISPLAYS

charcuterie & cheese chef’s selection of 2 fine cheeses & 2 cured meats. accompanied by artisan crackers, jam and dried fruits

crudites & dips fresh and pickled veggies, pita, hummus, house-made ranch

GREENS

+\$5 per person for an additional salad

caprese mixed greens lettuce-base caprese style salad *gf*

caesar romaine, radish, baguette croutons, aged parmesan, grilled lemon caesar dressing

2015 salad greens, sweet drop peppers, prosciutto crisps, shredded manchego, green olives, garlic & herb vinaigrette

market salad baby greens and herbs, yellow beets, watermelon radish, walnuts, goat cheese, preserved lemon vinaigrette

mango salad +\$1 market greens, fresh mango, cilantro, florida orange vinaigrette

farm salad baby greens, blueberries, goat cheese, florida orange vinaigrette

MAINS

chicken breast oven roasted all natural chicken

select preparation white wine and herb sauce | marsala | parmesan crusted | roasted garlic and fresh lemon

red meats chef-carved

select preparation garlic & herb studded roast beef | short ribs | sirloin +\$1

roasted fish sustainably farmed salmon or local market fish slow roasted to perfection in butter and herbs

select preparation lemon caper vin | herb crust | escovitch

SIGNATURE PROTEINS

+\$6 per person

butcher block chicken boneless grilled all natural chicken, chef carved.

kabobs 4oz choice of chicken or shrimp, glazed in teriyaki with peppers, scallion, sesame-citrus sprinkle

cuban pork pork shoulder, florida citrus mojo

short ribs slow roasted ragu, gnocchi, confit tomatoes, herbs

SIDES

charred broccoli

haricot verts

honey bacon brussels sprouts

cuban street corn

caramelized onions & root vegetables

cilantro rice & black beans

herbed basmati rice

lemon-basil pesto rigatoni

mac n'cheese

garlic & parmesan fingerlings

whipped potatoes