

STARTERS

DEVILED EGGS

Pickled mustard seeds, crispy jalapeños, chives
\$5

FRIED GREEN TOMATOES

Honey tabasco glazed pork belly, pimento cheese
\$9

SKILLET CORNBREAD

Homemade cornbread,
honey butter
\$6

ZUCCHINI FRIES

Green ranch chive dip
\$7

PORK SLIDERS

BBQ pulled pork, crispy fried onions,
sweet & spicy pickles
\$8

MAIN ST. WINGS

Boneless or Bone-in fried chicken wings,
tossed in your choice of sauce

6 WINGS for \$7 · 12 WINGS for \$13

SAUCES: Traditional Buffalo, Garlic Parmesan,
Pineapple Bourbon BBQ

**"EVERYTHING BAGEL"
FRIED PICKLES**

Dill pickle breaded with toasted
bagel crumbs, spicy remoulade
\$5

AHI TUNA TACOS

Wontons, wakame, carrots, avocado, tomato, sesame seeds,
jalapenos and cilantro w/ a spicy aioli and sweet soy glaze
\$12

SOUPS & SALADS

CHICKEN VEGETABLE & DUMPLINGS

\$6

CHEF'S SOUP OF THE DAY

\$5

CHOPPED SALAD

Romaine, herbed chicken, red onions, cucumbers,
tomatoes, gorgonzola crumbles, Kalamata olives,
avocado, tangy Dijon vinaigrette
\$12

SPINACH SALAD

Sliced granny smith apples, roasted grapes,
goat cheese croquette, candied walnuts, bacon vinaigrette
\$10

B.L.F.G.T. SALAD

Thick bacon strips, romaine greens, fried green tomatoes,
red onions, pimento peppers, mozzarella,
black pepper thyme buttermilk dressing
\$11

BLACKENED SHRIMP KALE CAESAR

Crisp kale, romaine, grated parmesan, honey baked croutons,
crispy capers, shaved Grana Padano cheese
\$13

FLATBREADS

Gluten-Free Flatbread Crust add 1.50

PORK & VINE

Heirloom tomatoes, crispy pork belly,
spicy aioli sauce, fontina, mozzarella, chives
\$12

HUNGRY VEGETARIAN

Crimini mushrooms, crispy jalapenos,
caramelized onions, pesto sauce, fontina
\$11

MAKE IT A "BAD VEGETARIAN"

Add crispy chicken for \$1.50

SWEET BRIE

Granny Smith apples, pulled chicken, brie,
white BBQ sauce, mozzarella, chopped herbs
\$12

COMBO YOUR WAY

CREATE YOURSELF A LUNCH COMBO:

1/2 Flatbread of your choice and 1/2 salad or soup
\$10

1/2 Hot Italian, Cuban or B.L.T. sandwich
and 1/2 salad or soup
\$11

HANDHELDS & MORE

209 BURGER

Two 3oz beef patties, lettuce, tomato, red onions,
pickled cucumbers, white cheddar, mayonnaise,
truffle parmesan fries
\$12

LOCAL FARM BURGER

8oz Grass Fed Florida Fresh beef burger, lettuce,
tomato, fried onion straws, burger sauce,
truffle parmesan fries
\$15

CHICKEN BURGER

Seasoned ground chicken patty, lettuce,
tomato, white cheddar, jalapenos, garlic aioli,
truffle parmesan fries
\$13

GARDEN WRAP

Chopped black bean patty, arugula, tomato, portabella,
red onions, goat cheese and garlic aioli in a warm wrap
served with a small house salad
\$11

POCKET CUBANS

Pork asado, ham, swiss cheese, pickles,
spicy yuzu mustard served with tostones
\$11

HOT ITALIAN PANINI

Ham, salami, pepperoni, mozzarella, garlic aioli, arugula,
pepperoncini, tomato, onions, truffle parmesan fries
\$14

PHILLY CHICKEN OR STEAK

Caramelized onions, mushrooms, fontina, white cheddar,
chopped herbs, on an Amarosa roll, truffle parmesan fries
\$13

B.L.T.

Bacon, lettuce, tomatoes, mayo,
sourdough toast, truffle parmesan fries
\$11

Add Turkey \$1.50

KEY WEST FISH SANDWICH

Haddock, fried or blackened, lettuce,
tomato, red onion, spicy aioli, side of coleslaw
\$14

FISH N' CHIPS

Crispy fried Haddock, blackened
seasoned fries, side of coleslaw
\$15

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FRIED GREEN TOMATOES

Honey tabasco glazed pork belly, pimento cheese
\$9

SKILLET CORNBREAD

Homemade cornbread, honey butter
\$6

ZUCCHINI FRIES

Green ranch chive dip
\$7

SKILLET MAC & CHEESE

Candied jalapenos & panko parmesan crust.
\$8

PORK SLIDERS

BBQ pulled pork, crispy fried onions,
sweet & spicy pickles
\$8

MAIN ST. WINGS

Boneless or Bone-in fried chicken wings,
tossed in your choice of sauce

6 WINGS for \$7 · 12 WINGS for \$13

SAUCES: Traditional Buffalo, Garlic Parmesan,
Pineapple Bourbon BBQ

"EVERYTHING BAGEL" FRIED PICKLES

Dill pickle breaded with toasted
bagel crumbs, spicy remoulade
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AHI TUNA TACOS

Wontons, wakame, carrots, avocado, tomato, sesame seeds,
jalapenos and cilantro w/ a spicy aioli and sweet soy glaze
\$12

HAND HELDS

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pickled cucumbers, white cheddar, mayonnaise,
truffle parmesan fries
\$12

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8oz Grass Fed Florida Fresh beef burger, lettuce,
tomato, fried onion straws, burger sauce,
truffle parmesan fries
\$15

CHICKEN BURGER

Seasoned ground chicken patty, lettuce,
tomato, white cheddar, jalapenos, garlic aioli,
truffle parmesan fries
\$13

FLATBREADS

Gluten-Free Flatbread Crust add 1.50

PORK & VINE

Heirloom tomatoes, crispy pork belly,
spicy aioli sauce, fontina, mozzarella, chives
\$12

HUNGRY VEGETARIAN

Crimini mushrooms, crispy jalapenos,
caramelized onions, pesto sauce, fontina
\$11

MAKE IT A "BAD VEGETARIAN"

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SWEET BRIE

Granny Smith apples, pulled chicken, brie,
white BBQ sauce, mozzarella, chopped herbs
\$12

ENTREES

Choose a small kale caesar salad, small chopped salad or cup of soup with any entrée \$3

CHICKEN FRIED STEAK

Homemade demi-glace, sautéed mushrooms
& onions, crispy kale chips
\$16

FISH N' CHIPS

Crispy fried Haddock, blackened
seasoned fries, side of coleslaw
\$15

CRISPY CHICKEN TENDERS

Fresh cut fries, honey sriracha sauce,
side of coleslaw
\$13

JUMBO FRIED SHRIMP

Panko crusted white shrimps, coconut rice,
mango salsa, sweet chili glaze
\$19

ONE PAN ROASTED WILD SALMON

Grilled vegetable skewers coconut rice,
teriyaki sauce
\$18

3 LITTLE PIGS

Pork 3-way with Local farmed grilled pork chop,
BBQ pulled pork, seared pork belly,
garlic smashed potatoes, roasted brussels sprouts
\$17

SHRIMP & GRITS

White cheddar stone grits, blackened shrimps,
tomatoes, mushrooms, scallions
\$19

CHARRED SKIRT STEAK

Grass Fed Beef 8oz skirt steak, garlic smashed potatoes,
roasted veggie skewer, house-made chimichurri
\$24

BRICK CHICKEN

Roasted Brussel Sprouts served
with tostones and garlic aioli
\$17

SOUPS & SALADS

CHICKEN VEGETABLE & DUMPLINGS

\$6

CHEF'S SOUP OF THE DAY

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CHOPPED SALAD

Romaine, herbed chicken, red onions, cucumbers,
tomatoes, gorgonzola crumbles, Kalamata olives,
avocado, tangy Dijon vinaigrette
\$12

SPINACH SALAD

Sliced granny smith apples, roasted grapes,
goat cheese croquette, candied walnuts, bacon vinaigrette
\$10

BLACKENED SHRIMP KALE CAESAR

Crisp kale, romaine, grated parmesan, honey baked
croutons, crispy capers, shaved Grana Padano cheese
\$13

SIDES

TRUFFLE PARMESAN FRIES \$5**BRUSSELS SPROUTS** \$6**COCONUT RICE** \$3**CRISPY TOSTONES** \$4**GARLIC SMASHED POTATOES** \$4**VEGGIE SKEWERS** \$5**KALE CHIPS** \$3

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FRIED GREEN TOMATOES

Honey tabasco glazed pork belly, pimento cheese
\$9

SKILLET CORNBREAD

Homemade cornbread, honey butter
\$6

BREAD & SPREADS

Blueberry butter, avocado mash, honey burrata
paired with toast points and fresh fruit
\$8

ZUCCHINI FRIES

Green ranch chive dip
\$7

BRUNCH SO HARD

WAKE-UP PANINI

Scrambled eggs, white cheddar, bacon, sausage,
caramelized onions, garlic aioli, potato hash
\$10

BISCUITS & GRAVY

Golden brown buttermilk biscuits,
bourbon sausage gravy, scrambled eggs
\$8

GRANDPA'S PLATTER

2 eggs your way, choice of bacon,
sausage or chorizo, toast, potato hash
\$9

FOLD EM' WESTERN OMELET

Ham, cheese, peppers, onions,
served with potato hash
\$11

CHICKEN & HOTCAKES

Fluffy buttermilk pancakes &
crispy chicken tenders,
honey sriracha drizzle, whipped cream
\$12

— NO EGGS PLEASE —

209 BURGER

Two 3oz beef patties, lettuce, tomato, red onions,
pickled cucumbers, white cheddar, mayonnaise,
truffle parmesan fries
\$12

HOT ITALIAN PANINI

Ham, salami, pepperoni, mozzarella, garlic aioli, arugula,
pepperoncini, tomato, onions, truffle parmesan fries
\$14

BRUNCH DRINKS

BOTTOMLESS MIMOSAS

\$15

BRAMBLE

Bookers Gin, lemon, blackberries and creme de Mure
\$9

LOADED SKILLET

Spinach, bacon, cheese & scrambled eggs
served over potato hash with garlic aioli
\$12

MAIN STREET FRENCH TOAST

Banana cream stuffed, Maple Chantilly
\$10

AVOCADO TOAST

Fresh avocado spread topped with scrambled eggs,
potato hash, garlic aioli, cilantro
\$9

T.A.B.L.E. SANDWICH

Fried green tomato, avocado spread, bacon,
lettuce, fried egg, potato hash
\$12

— SOUPS & SALADS —

CHICKEN VEGETABLE & DUMPLINGS

\$6

CHEF'S SOUP OF THE DAY

\$5

CHOPPED SALAD

Romaine, herbed chicken, red onions, cucumbers,
tomatoes, gorgonzola crumbles, Kalamata olives,
avocado, tangy Dijon vinaigrette
\$12

BLACKENED SHRIMP KALE CAESAR

Crisp kale, romaine, grated parmesan, honey baked croutons,
crispy capers, shaved Grana Padano cheese
\$13

BOTTOMLESS SANGRIA

\$15

BLOODY MARY

Blue Ice Vodka, Zing Zang, Spices
\$8