



STARTERS & SHARED BITES

Shrimp Ceviche - \$15

Wild-caught shrimp, avocado, red onion, jalapeño, cilantro, crispy wontons & local microgreens.

Fried Green Tomatoes - \$13

Panko-fried green tomatoes, goat cheese, pickled red onions, Datil pepper jelly, G-Funk sauce, fresh herbs & local microgreens.

Beet Home Fries - \$9

Deep-fried roasted beets, fresh herbs, togarashi & Funk sauce. Add goat cheese +\$3.

Funky Nugz - \$14

Loaded tots with applewood-smoked bacon, goat cheese, Datil pepper jelly, G-Funk sauce, scallions & fresh herbs. Substitute fried Brussels sprouts +\$2.

Wings - \$16

Ten jumbo wings tossed in Buffalo or Peruvian sauce. Served with housemade ranch or bleu cheese.

Ahi Tuna Nachos - M/P

RAW marinated yellowfin tuna, crispy wontons, avocado, pickled red onions, jalapeños, scallions, Datil pepper jelly, G-Funk sauce & sesame seeds.

Buffalo Shrimp - \$15

Fried wild-caught Argentina red shrimp tossed in Buffalo sauce, cabbage, buttermilk ranch & local microgreens.

Housemade Fried Pickles - \$10

Served with housemade buttermilk ranch.

HANDHELDS

Served with crispy tots, pasta salad, seasoned or cajun fries. Substitute crispy Brussels sprouts +\$2.

O.G. Burger - \$17

8 oz brisket/shortrib/chuck blend, caramelized onions, white American cheese, arugula & Funk sauce on a brioche bun.

The Freddy - \$22

8 oz beef blend, provolone, goat cheese, applewood-smoked bacon, avocado, Datil pepper jelly & Funk sauce on sourdough.

Veggie Burger - \$17

Sweet potato, quinoa & black bean patty with arugula, avocado, house pickles, goat cheese & G-Funk sauce. Vegan available.

Lump Crab Grilled Cheese - \$19

Provolone, goat cheese, lump blue crab, caramelized onions & Datil pepper jelly on sourdough.

O.G. Grilled Cheese - \$14

Provolone, bacon, avocado & Datil pepper jelly on sourdough.

Pulled Pork Sandwich - \$16

Braised pork shoulder, house pickles, gochujang slaw & pepper jelly mustard on brioche.

O.G. Shrimp Sliders (3) - \$16

Panko-fried shrimp, gochujang slaw, bacon, avocado & Funk sauce on Hawaiian rolls.

ENTREES

O.G. Sticky Rice Bowl

Jasmine rice, cabbage, avocado, pico, pickled red onion, Datil pepper jelly, Funk sauce & microgreens. Protein options available.

The Goods Bowl

Cavatappi pasta salad, arugula, avocado, goat cheese, tomatoes, pickled onions, Datil pepper jelly & G-Funk sauce.

Protein options available.

Chef's Hand-Cut Steak or Chop of the Day - M/P Chef's daily preparation.

Funkadelic Fried Shrimp - \$21

Argentina red shrimp, seasoned fries, gochujang slaw, Funk sauce & Datil pepper jelly.

SALADS

Beet Salad - \$14

Arugula, cabbage, roasted beets, goat cheese, candied pecans, green apple, tomatoes & white balsamic vinaigrette.

Wedge Salad - \$13

Iceberg wedge, bacon, bleu cheese, tomatoes, pickled red onion, house bleu dressing & crunchies.

DESSERTS

Florida Native Pie - \$8

Peanut Butter Pie - \$8

Happy Hour

Tuesday - Friday

2pm - 6pm

BOGO Craft Cocktails

\$2 off Beer-Wine-APPS

Branch SATURDAY & SUNDAY 10-3pm