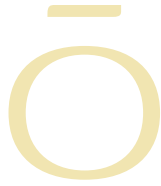


DINNER

APPETIZERS	
AHI TUNA & FRIED GREEN TOMATOES	15
mango, cucumber, watermelon, sriracha-tahini sauce	
SHRIMP PO' BOY	15
bao bun, shaved lettuce, crispy shrimp, hot sauce, Cajun remoulade	
CHEESE & CHARCUTERIE	18
local honey and cheeses, house-made liver mousse, cured meats, and pickled vegetables	
LYCHEE GLAZED PORK BELLY	16
charred corn pudding, brussels	
MAHI-MAHI TACOS	12
corn tortilla, spicy aioli, pepperjack, Napa cabbage	
P.E.I. MUSSELS	14
Thai curry sauce, shallots, garlic, ginger	
CANDIED BACON	10
house cured, secret spice blend	
BLACK GARLIC MARINATED SHRIMP	16
sugar cane skewer, comeback slaw	
BISON FLATBREAD	14
braised bison, goat cheese, dry cherry, arugula, gluten free crust	
GRILLED VEGETABLE FLATBREAD	14
hummus, fresh vegetables, cilantro-macadamia pesto	
SCRATCH	
SOUPS	
TOMATO GAZPACHO	8
marcona almonds, corn, crab, olive oil, sherry reduction	
CARAMELIZED ONION SOUP	8
gruyere, crostini	
GARDEN	
FRESH	
ADD:	
tofu	4
chicken	6
char siu pork	6
salmon	7
shrimp	8
grouper	9
ARUGULA & QUINOA SALAD	12
corn, red beet, carrots, pistachio, goat cheese, citrus vinaigrette	
AVOCADO SALAD	14
arugula, cucumber, pickled onion, mango, citrus vinaigrette	
CLASSIC CAESAR SALAD	12
creamy parmesan dressing, brioche croutons	
TERIYAKI GLAZED SALMON COBB	13
lychee, grilled corn, avocado, swamp cabbage, char siu pork, yuzu ranch	
CHOPPED CHICKEN SALAD	15
baby kale, apple, avocado, sweet potato, hard boiled egg, herb vinaigrette	

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



DINNER

CHEF'S CREATIONS

EVOQ BURGER	18
ground daily, house-cured candied bacon, Vidalia onion jam, local Amish butter cheese, potato roll	
IMPOSSIBLE BURGER	18
crispy onion, mushroom ragout, swiss cheese, potato roll	
ADOBO ROASTED CHICKEN	24
grilled pineapple, coconut, jasmine rice, cilantro macadamia pistou	
GRILLED GROUPE	32
Soy braised greens, Anson Mills grits, potlikker sauce	
CRAB MAC & CHEESE	28
gochujang spice, charred broccoli, sesame panko crust	
STICKY SALMON	26
house teriyaki, shiitake fried rice, baby bok choy, soy butter sauce	
BEEF TENDERLOIN	32
bulgogi marinade, charred scallion and broccolini, sweet chili peppers, roasted garlic potato puree	
CHIMMICHURRI SKIRT STEAK	30
sweet potato-maduro puree, grilled bok choy and cauliflower	

ADD:

tofu	4
chicken	6
char siu pork	6
salmon	7
shrimp	8
grouper	9

NOODLE BOWL	16
rice noodles, bok choy, scallion, baby pepper, carrot, cilantro, mint	
SARASOTA BIBIMBAP	14
key lime pickled vegetables, quinoa, sweet potato, beet, carrot, fried egg	
HEIRLOOM GRIT BOWL	14
pencil cobb grits, grilled seasonal vegetables, black beans, kimchi-lemongrass sauce	

TI STEAMED CATCH OF THE DAY	MP
Ti leave wrapped, charred vegetables, coconut rice, lemongrass beurre blanc	

EVOQ SIDES

CRISPY BRUSSELS	8
SHIITAKE FRIED RICE	8
CHARRED VEGETABLES	8
SWEET POTATO-MADURO PUREE	8
ROASTED GARLIC POTATO PUREE	8

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