

## Starters

\*Honey-Cornbread Muffins (4) – 2

\*\*Black-Eyed Peas Chowder – 6.5  
butternut squash, corn, plantains,  
habañero, coconut milk

*African Americans and Southerners have a long tradition of serving black-eyed-peas on New Year's Day as a symbol of prosperity and good luck. The black-eyed pea made its way to the Americas in the hands of enslaved Africans in the 17<sup>th</sup> century. Dried black-eyed-peas are placed in a wallet on New Year's to make sure the wallet will never be empty.*

Gumbo – 8

crab, rock shrimp, andouille sausage,  
fried okra, white rice

*The word "gumbo" is derived from the West African word for "okra," the main ingredient served over rice. Gumbo is traditionally attributed with New Orleans where Zora did a study of the city's hoodoo culture or "root religion." Gumbo has its regional variations in South Carolina, the Georgia Sea Islands, Alabama, and central Florida.*

\*Fried Green Tomatoes – 8

avocado and micro-greens salad, basil oil, saffron aioli

*Appearing as a Northern and Western food item, the fried green tomato was adopted by the Southern food palette as late as 1991 when Fannie Flagg published her southern novel Fried Green Tomatoes at the Whistle Stop Cafe. South Florida is considered the tomato capital of the east coast, but many varieties are locally sourced.*

Eatonville Po Boy Sliders – 8

trio of cornmeal-crusting shrimp, oyster,  
and catfish "dressed" on soft roll,  
Creole remoulade, rosemary chips

Hushpuppy – 7.5

sautéed rock shrimp, lemongrass-chipotle cream,  
roast tomato puree

*Hush puppies originated in Tallahassee, Florida. Hunters and fishermen would fry cornmeal to feed to the dogs. Another claim is that hush puppies originated during the Civil War (1861-1865). Soldiers would throw fried cornbread to the dogs to "hush the puppies"*

## Salads

Add Grilled Shrimp, Chicken or Fried Oysters – 6

\*\*Eatonville Mixed Greens – 7

carrot, cucumbers, tomatoes, red onions,  
citrus vinaigrette

\*Balsamic-Marinated Roast Vegetables – 9

portobello, red pepper, squash,  
zucchini, mesclun mix, goat cheese

Spinach, Prosciutto & Fig – 11

cornbread croutons, extra-virgin olive oil, fig jus

Pan-Seared Duck Breast – 12

house-made apple-horseradish reduction, marinated  
tomatoes, mesclun mix, extra-virgin olive oil

Jerk Chicken Salad – 10

baby romaine, shaved parmesan, creamy garlic dressing

One check will be presented to parties of 6  
or more with an 18% gratuity.

## Entrees

Catfish & Grits – 16

jalapeño-gruyere heirloom grits,  
cider-braised collard greens, tomato butter

*Zora never lacked for fish tales in the folk stories she collected. In her collection "Every Tongue Got To Confess" Zora documents a story told by George Harris titled "Fishing Sunday." It not only issues a wife's warning about fishing on Sunday, but brings up a catfish so big that the sinning husband's last words are to tell his wife to "fear catfish and God." Eatonville's catfish is served with heritage grits, one of the true American foods made from softened maize or corn and a Southern staple served at breakfast, lunch, and dinner.*

BBQ Baby-Back Ribs – 21

local greens, Cajun fries

Southern Fried Chicken – 17

classic mac and cheese, cider-braised  
collard greens, buttermilk biscuit

*"Thanks, Charlie, but Ah got five helpin's of chicken inside already. Ah either got to get another stomach or quit catin'!"  
(Zora Neale Hurston's - MULES & MEN)*

Eatonville Double Decker – 12

fried pickles, applewood-smoked bacon,  
jalapeño pimento cheese on grilled brioche  
with Cajun fries

Eatonville Po Boy – 12

cornmeal-crusting shrimp and oysters "dressed"  
on soft roll, Creole remoulade, Cajun fries

~The following items are available after 4PM Saturday & Sunday~

Orange-Anise Scented Salmon – 19

garlic mashed potatoes, wilted spinach and arugula,  
pineapple relish

Blackened Sea Scallops – 21

sautéed fingerling potatoes, wilted spinach,  
roasted baby beets, saffron coconut cream

Pecan-Crusting Trout – 19

Hoppin' John, sautéed local greens,  
lemongrass cream

\*\*Jerk-Marinated Tofu – 14

broccolini, mushroom ragout

Jerk-Marinated Chicken Breast – 18

sautéed fingerling potatoes, succotash

*Zora Neale Hurston introduces readers to jerk in TELL MY HORSE: VOODOO AND LIFE IN HAITI AND JAMAICA. While in Jamaica, Zora Neale Hurston convinced the men in her host community to organize a hunting party. "Towards morning we ate our fill of jerked pork. It is more delicious than our barbeque."*

**\*Vegetarian**  
**\*\*Vegan**

*Whenever possible we use locally grown vegetables. We use fish guidelines set by the Monterey Bay Aquarium. The consumption of raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.*