

LETTERPRESS DINNER



JOIN US IN THE MORNIN'

Disney Character Breakfast

Sunday 8:30 am - 11:30 am (reservations not required)

STARTERS & SALADS

- PIMENTO & CHIPS (GF,V)** \$9
House Cooked Kettle Chips, Pimento Cheese Spread
- BURRATA & TOMATO (V)** \$14
Fresh Burrata Cheese, Heirloom Tomatoes, Garlic Crostini
- HOUSE SMOKED CHICKEN WINGS (GF)** \$12
House Brined and Smoked, Served with Pickled Celery
- DEVILED CRAB CAKE*** \$17
Jumbo Lump Crab, Creole Mustard Sauce
- MAC AND CHEESES (V)** \$11
Cavatappi Pasta, Pimento Peppers, Buttery Bread Crumbs, Crostini
- 50/50 CAESAR SALAD** \$12
Romaine Hearts, Baby Kale, Torn House Croutons, Creamy Caesar Dressing, Shaved Parmesan
- SUPER FOOD SALAD (GF, V)** \$14.50
Baby Kale, Quinoa, Wild Berries, Avocado, Toasted Almonds, Chai Seed Vinaigrette.
- HOUSE CHOP SALAD (V)** \$13.50
Mixed Greens, Pickled Carrot, Grilled Onion, Spicy Pecans, Grape Tomato, Aged White Cheddar, House Dressing, Torn House Croutons
- SALAD ENHANCEMENTS:**
Char-Grilled Chicken 6
Char-Grilled Shrimp 7
Char-Grilled New York Sirloin* 7

KETTLE COOKED SOUPS

- KETTLE COOKED DAILY INSPIRED SOUP** \$8
Daily Specialty Soup Made From Local, Sustainable and Seasonal Products
- GUMBO** \$9
With Andouille Sausage, Chicken and Okra

SANDWICHES

- SOUTHERN' DRAWL BURGER*** \$18
Certified Angus Beef-Butcher Blend, Pimento Cheese Spread, Crispy Fried Onion Rings, Lettuce, Tomato & Pickle, Cheddar-American Blend. Add Fried Egg \$2
- PAIR WITH ORLANDO RIGHT ON RED, RED ALE**
- MARKET VEGETABLE GRILLED CHEESE (V)** \$14
Multi-grain Bread, Char-Grilled Seasonal Vegetables, Pepper Jack Cheese, Avocado, Roasted Red Pepper Aioli
- PAIR WITH THREE PHILOSOPHERS, BELGIUM ALE**
- CRISPY CHICKEN SANDWICH** \$16
Crispy Fried Chicken, Shaved Lettuce, Tomato, Pickle, Roasted Jalapeño Aioli
- PAIR WITH SAM ADAMS, BOSTON LAGER**
- FLORIDA MARKET FISH SANDWICH*** \$16.50
Old Bay Seasoned, Classic Remoulade Sauce, Shaved Lettuce, Local Tomatoes, Romaine Ribbon, Fresh Lemon, Butter Brioche Roll
- PAIRS WITH STELLA ARTOIS**

BEVERAGES

- SOFT DRINKS \$4 | FRESHLY BREWED ICE TEA \$4
FRESHLY BREWED COFFEE/ DECAF \$4 | CAPPUCINO/ LATTE \$5
SELECTION OF ASSORTED TEAS (Herbal/ Regular/ Decaffeinated) \$4

FAIRLY SOUTHERN

- SKUNA BAY SALMON*** \$26
Pan Seared, Ancient Grain Salad, Bourbon Cream Corn
- PAIR WITH SPARKLING RIONDO, PROSECCO**
- BUTCHERS CHOICE CUT STEAK*** MKT PRICE
Hand Cut, Smoked House Butter, Herbed Mashed Potato, Country Style Green Beans
- PAIR WITH COLUMBIA CREST H3, CABERNET SAUVIGNON**
- NASHVILLE STYLE HOT CHICKEN** \$22.50
Half Chicken, Skillet Mac & Cheese, Charred Jalapeño Relish, House Pickles
- PAIR WITH FREE DIVE, IPA**
- PORK CHOP* (GF)** \$26.50
Bone in Pork chop served with Herb Mashed Potatoes, Market Vegetables and Bacon & Onion Marmalade
- PAIR WITH DECOY BY DUCKHORN, CHARDONNAY**
- LOW COUNTRY SHRIMP N' GRITS (GF)** \$24.50
Anson Mills Cheddar Grits, Barbeque Spiced Shrimp, Andouille Sausage
- PAIR WITH MATZANAS CREEK, SAUVIGNON BLANC**
- WILD MUSHROOM GARGANELLI** \$22.50
Braised Short Rib, Roasted Wild Mushrooms, Charred Asparagus, Cured Egg Yolk, Pecorino, Parmesan Cheese
- PAIR WITH MEIOMI, PINOT NOIR**
- ANCIENT GRAINS VEGETABLE RISOTTO (V)** \$19
Roasted Seasonal Vegetable, Quinoa, Barley, Farro, Citrus Herb Butter Sauce
- PAIR WITH SAM ADAMS, BOSTON LAGER**
- HOPPIN JOHN JAMBALAYA** \$25
Carolina Wild Rice, Black Eyed Peas, Roasted Chicken, Andouille Sausage, Nueske Bacon & Blackened Shrimp
- PAIR WITH SAM ADAMS, BOSTON LAGER**
- FLORIDA YELLOW TAIL SNAPPER*** \$29.50
Presented Whole, Bones out! Lightly Fried Served with Hoppin John Rice and Jicama Slaw & Tabasco Butter
- PAIR WITH HOP GUN, IPA**

SIDE

- ONION RINGS** \$7
- CAST IRON CREAMED CORN (GF)** \$7
Zellwood Corn, Bourbon Cream Sauce, Fresh Thyme
- HERBED MASHED POTATO (GF,V)** \$7
Yukon Gold Potato, Fresh Herbs
- COUNTRY STYLE GREEN BEANS (GF)** \$7
Green Beans, Bacon, Garlic, Sautéed Onion
- SEASONAL MARKET VEGETABLE (GF,V)** \$7
Lightly Roasted, Lemon Zest, Fresh Herbs

SWEET TOOTH

- BOURBON PECAN PIE** \$9
Warm Pecan Pie, Vanilla Bean Ice Cream with Caramel
- CHOCOLATE RASPBERRY CAKE** \$9
Layers of Dark Chocolate & Raspberry Canache with White Chocolate Shavings
- BLOOD ORANGE SPONGE CAKE** \$9
Mascarpone Cheese Frosting with Blood Orange Glaze
- FLORIDA KEY LIME PIE** \$9
Graham Cracker Crust with Fresh Meringue

GF=GLUTEN FREE | V=VEGETARIAN

18% gratuity on parties of 6 or more will be added to the bill for your convenience.

*Consuming raw or undercooked meat, seafood, shellfish, or eggs may increase your risk of food-borne illness especially if you have certain medical conditions. Please alert your service staff to any food allergies or dietary concerns. We will gladly adjust preparation (where possible) to accommodate your request.