

VERNON'S

FIRST COAST KITCHEN & BAR

SHARE

- BROKEN BURRATA 11
stracciatella, parma ham, charred sourdough, aged balsamic
- FIRST COAST TRIO 12
pimento cheese, smoked fish dip, house pickles served with a crisp
- CONGAREE & PENN RICE ARANCINI 13
local mushrooms, sausage, shaved pecorino romano, herb aioli
- MARGERITA FLATBREAD 15
stracciatella, heirloom tomatoes, aged balsamic, basil
- EARLY FALL MUSHROOM FLATBREAD 15
caramelized onions, creamy fontina sauce, arugula, EVOO
- CHEESE BOARD* 9
artisan cheeses, honeycomb, mustard, sea salt crackers
- CHARCUTERIE* 9
cured meats, EVOO, nuts, jam, toast
- CHARCUTERIE & CHEESE 16
**combination of our cheese & charcuterie boards*

FARM

- CHEF'S SOUP 8
seasonal creation
- FARM GREENS 11
roasted beets, whipped goat feta, radish, marcona almonds, citrus-honey vinaigrette
- CHARRED ROMAINE 13
crisp prosciutto, blistered tomatoes, torn croutons, parmesan vinaigrette

COAST

- BEER BATTERED CATCH 19
frites, cornichon tartar
- BLACK GROUPE 30
lemon-scented risotto, charred baby vegetables, lemon butter
- DATIL DUSTED SCALLOPS 30
parsnip puree, beet chips, brown butter, pea tendrils

LAND

- FORK & KNIFE BURGER 18
aged angus beef burger, cheddar, mushroom ragu, sourdough, herb aioli
- SAWGRASS HOT HONEY CHICKEN 24
St. John's smashed red potatoes, charred baby vegetables
- PRIME FILET OF BEEF 42
St. John's smashed red potatoes, charred baby vegetables, late summer onion chimichurri

SWEET TREATS

- HONEY CRISP & APPLE TURNOVER 9
- KEY LIME CHEESECAKE BAR 9
- CHOCOLATE LAYER GATEAU 9

An 18% gratuity, which is distributed to your server in its entirety, will be added to checks of 6 or more people; applicable state tax will be added to your check.

*Consuming raw or undercooked meat, seafood, or eggs may increase your risk of food-borne illness
*Please inform your server of any food allergies you may have
*Menu prices are subject to change with varying market supply/demand

