



## Raw Bar

**today's oysters** mignonette 24 half dozen *gf* add caviar +4 each

**tuna carpaccio** jicama, basil, soy aioli, furikake 27 *gf*

**MGFD ceviche** kimchi flavors, avocado, sweet peppers  
red onion, orange, cilantro 23

**chilled seafood platter** Maine lobster, shrimp, oysters  
ceviche, blue crab, crudités, mignonette, mustard sauce 96

**caviar service** 30g Petrossian Royal Ossetra, rosti potato, crème fraîche, chives 98

## Appetizers

**Vito's stracciatella** brussels sprouts, pears, basil, parmesan crema, pistachios 23 *vg gf*

**crispy pork belly** kimchi, crushed peanuts, cilantro 23

**spiced lamb & charred eggplant** pickled onion, herbs, house pita 19

**wood roasted octopus** lime crema, smoked chile, radish, cilantro 29 *gf*

## Salads

**add on** chicken breast 9 grilled shrimp 13 wood oven roasted cobia 13

**assorted lettuce** shaved butternut squash, radish, almonds  
ricotta salata, preserved meyer lemon vinaigrette 18 *vg, gf*

**gem lettuce** honey crisp apples, fennel, celery, walnuts, pecorino 17 *vg, gf*

**beets** green beans, arugula, walnuts, sherry vinaigrette, blue cheese 18 *vg, gf*

**tuna niçoise** greens, tomatoes, marble potatoes  
6 min egg, green beans, olives, smoked paprika aioli 31 *gf*

## Sandwiches

*all sandwiches served with french fries or green salad*

### roasted turkey

tomato, avocado, house smoked bacon, herb mayonnaise, rye 24

**grilled cobia** lemon aioli, fennel slaw, brioche bun 25

**MGFD pastrami** cave aged gruyère, pickled red cabbage  
thousand island dressing, toasted rye 25

**Genuine burger** house smoked bacon, cheddar  
tomato, butter lettuce, brioche bun 28

## Pizzas

**kale pizza** caramelized onions, fontina, kale cream, calabrian chilli 22

**black truffle** porcini crema, fontina, taleggio  
wild mushroom, caramelized onions, shaved black truffle 48 *vg*

**slow roasted pork** fontina, grilled red onions, mission figs, arugula 24

## Entrées

**falafel mezze** roasted eggplant, tabouleh salad, tomato  
olive tapenade, cucumber, feta, pickled onions, tahini, house pita 30 *vg*

**baked rigatoni**  
mushrooms, winnimer cheese, breadcrumbs 28

**pan roasted Poulet Rouge 1/2 chicken**  
delicata squash, quinoa, baby kale, green onion salsa verde 39

**wood roasted pumpkin swordfish au poivre**  
green peppercorn reduction, upland cress, grilled lemon 42 *gf*

**steak frites** bistro filet, salsa verde, french fries 46 *gf*

## MIAMI SPICE

*three courses, 35 per person  
choice of appetizer, entrée & dessert*

### Appetizers

#### brown butter sfornato

delicata squash, moses sleeper fondue, date

#### whipped feta

crudités, za'atar *vg, gf*

#### wood roasted bacon wrapped figs

arugula pesto, pistachios

### Entrées

#### slow roasted pork sandwich

braised broccoli rabe, aioli, aged provolone  
pickled long hots, ciabatta

#### braised falafel

tomato harissa, tahini, smokey eggplant,  
pickled onion, herbs, pita

#### housemade rigatoni

octopus, capers, olives, tomato, seasoned  
breadcrumbs

### Desserts

#### chocolate flan

soft crema, hazelnut praline

#### pavlova

pineapple, crema

### Cocktail

#### raspberry beret

woodford reserve bourbon, raspberry, averna  
del professore chinato, chocolate bitters 14  
*supplemental cocktail*

## Market Sides

**wood roasted brussel sprouts**  
tonnato, pickled fresno, crispy onion 14

**french fries** 13 *ve*

### CULINARY TEAM

**executive chef** bradley herron  
**executive sous chef** michael varcarcel

**sous chef** homero perez  
**sous chef** jaren ramirez

**chef pâtissière** myrtille quillien

consumer advisory: consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of a foodborne illness.  
gluten-free items are prepared in a common kitchen and are not recommended for guests with Celiac or any other gluten sensitive disorders.

(gen • u • ine) [jen-yoo-in]

a adjective authentic; real; free from pretense, affectation, or hypocrisy; sincere

