

BREAD
 Kalamata Olive & Rosemary
Ciabatta,
 House Cultured Butter
 3.50

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 SNACKS / SIDES
 Deviled **Yard Eggs**,
 Southern Caviar, Dill, Pickles
 8

Cheese of the Week,
 Seasonal Accompaniments,
 Toast
 17

Belle Glade **Street Corn**,
 Cotija, Pickled Chile, Lime
 9

Pork Cracklins,
 Spring Seasoning, Lemon,
 Buttermilk-Ramp Dressing
 7

Smoked Wahoo Fish Dip,
 Herb Tops, Benne Crackers,
 Pickles, Hot Sauce
 10

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 RAW
Seasonal Oysters,
 Black Pepper Mignonette
 MP/ea.

Buck-a-Shuck!
 \$1/ea.

Black Board Salad, Front Porch Vinaigrette
 8
Farm Veggie Salad: Pole Beans, Grilled Patty Pan Squash, Zucchini, Pickled Carrots
 Heirloom Tomato, Baby Greens, Green Peanut Hummus, Puffed Grains
 12
Smoked Pulled BBQ Pork, Kimchi Pancake, Coriander Salad, Pickled Fresno, Crispy
 Shallot, Spicy Aioli
 14
Yellow-Fin Tuna "Poke", Avocado Mousse, Aji Amarillo Vinaigrette, Cucumber, Pickled
 Fresno, Coconut Milk, Chili-Lime Granita, Purple Basil
 16
 Whipped Ricotta, **Heirloom Tomatoes**, Olive Sourdough Crouton, Cucumber, Roasted
 Garlic, Red Onion, Basil Hearts, Arugula, Herb Vinaigrette
 16

 Ramen Bowl: Roasted **Palmetto Creek Pork Belly**, Wheat Noodles, Tonkotsu Broth,
 Marinated Soft Egg, Green Onion, Dashi Salt, Sofrito
 17
District Meatloaf, Creamed Shelling Peas, Parsnip, Bacon Braised Ramps, Melted Leeks,
 Yellow Tomato Ketchup, Tobacco Onion
 15
Smoked Bone Marrow, Ramp Top Chimichurri, Bordelaise, Grilled Lemon,
 Herb Salad, Sea Salt, Toast
 16
 Blackened **Key West Pink Shrimp**, Jap/Cheddar Grits, Bacon, Farm Yolk
 14
Charred Octopus, Harissa, Roasted Peppers, Garbanzo Beans, Heirloom Baby Carrots,
 Confit Garlic, Chickpea "Crouton", Arugula, Preserved Lemon
 16

Yellowtail Snapper, Herb Dumplings, Sweet Corn, Black Eye Peas, Applewood Smoked
 Bacon, Okra, Confit Tomato, Hot Sauce Butter, Herb Salad
 29
Sweet Tea Fried Chicken, Buttermilk Biscuit, Crack Sauce, Honey Butter,
 Blueberry Jam
 18
Diver Scallops, Carolina Gold Dirty Rice, Chicken Liver, Smokey Tomato Butter Sauce,
 Crispy Miataki, Pole Bean Salad
 28
 Pan Roasted **Prime Striploin**, Creamed Spinach, Truffle Fries, Parmesan,
 District Steak Sauce
 39
District Double Cheeseburger, Bread & Butter Pickles, Bacon, Secret Sauce,
 Sweet Onion, Lettuce, French Fries, Dulce De Leche Milk Shake
 19



900 SE Indian St, Stuart
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www.districttableandbar.com

May 2017

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@District_Table #DistrictTable

All Ingredients Are Sourced From
 The Best Places Possible - If You'd
 Like To Know More, Just Ask.

All Of Our Oyster Shells Are Used
 To Rebuild Local Oyster Beds And
 Reefs...So Eat More Oysters!

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

6-Pack Tallboy **PBR** for the Kitchen
 12

Parties of 8 or more are subject
 to an 18% Gratuity.