

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

Grouper Cheek Fritters,
 Potato Crust, Buttermilk/Ramp
 Remoulade
 10

Smoked Wahoo Dip, Benne,
 Pickles, Hot Sauce, Lemon
 10

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RAW

Seasonal Oysters,
 Black Pepper Mignonette
 MP/ea.

Chef's Dozen
 37

Conch Ceviche, Passionfruit,
 Avocado, Citrus Granita, Corn
 Tortilla
 14

Black Board Salad, Front Porch Vinaigrette
 8
SC Peaches, Westfield Farm **Chevre**, Basil Hearts, Arugula, Lemon Oil, Toasted Pumpkin
 Seed, Pink Peppercorn, Pickled Blackberry, Saba
 16

Chopped Salad: Organic Iceberg, Heirloom Tomato, Cucumber, Bacon,
 Hard Boiled Egg, Red Onion, Okra "Crouton", Pimento Cheese/Buttermilk Dressing
 12

Yellow-Fin Tuna Crudo, Black Garlic, Yuzu Granita, Cherry Bomb Radish, Avocado,
 Fresno Chile, Cucumber, Cilantro, Passionfruit Vinegar, Crispy Shallot, Mandarin Orange
 16

Beef Tenderloin Tartare, Our Pickles, Capers, Red Onion, Strong Mustard, Crispy 5-Minute
 Egg, Rye Toast, Petite Caesar Salad, Pecorino
 17

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PEI Mussels & Frites, Pivo, Spring Onion, Shaved Garlic, Fine Herbs, Dijon, Crème Fraiche,
 Garlic Aioli
 16

Grilled Korean **Short Rib**, Jasmine Rice, Crispy Shallot & Garlic, Cilantro, Chili Vinaigrette
 15

Smoked Bone Marrow, House Pesto, Grilled Lemon, Heirloom Carrot Salad,
 Crunchy Salt, Preserved Duck Yolk, Bordelaise, Toast
 16

Blackened **Key West Pink Shrimp**, Jap/Cheddar Grits, Bacon, Farm Yolk
 14

Smoked Pulled BBQ Pork Tostada, Shredded Cabbage, Kimchi Pico de Gallo, Twice
 Cooked Blackeye Peas, Alabama White BBQ, Cotija, Crema
 14

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Key Largo **Lane Snapper**, Potato Crust, Sweet Corn Puree, Summer Succotash, Green
 Garlic Butter, Blue Crab/Basil Salad
 32

Sweet Tea Fried Chicken, Buttermilk Biscuit, Crack Sauce, Honey Butter,
 Peach Jam
 18

Roasted **Swordfish**, Creamy Polenta, Olive Stew, Summer Peppers, Warm Taragon Aioli,
 Fennel, Preserved Lemon,
 28

Prime Teres Major, Porcini Mushroom, Grilled Garlic, Confit Potato, Summer Peppers,
 Roasted Tomato, Heirloom Carrots, Long Beans, Herb Butter, Bordelaise
 36

District Cheeseburger, Cheese Sauce, Bacon, Our Pickles, Secret Sauce,
 Caramelized Onion, Lettuce, French Fries, Chocolate Malt
 19



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www.districttableandbar.com

June 2017

Tag Your Pictures on Instagram
 @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.