

# 2 CENTS GASTROPUB DINNER MENU



## Snacks

**MARINATED CASTELVETRONO OLIVE**  
THYME AND ORANGE PEEL. 6

**SPICED CASHEWS**  
LEMONGRASS AND THAI CHILI. 5

**HEIRLOOM RADISH**  
SWEET BUTTER AND FLEUR DE SEL. 6

**EDAMAME HUMMUS**  
GRILLED NAAN BREAD. 9

**SHISHITO PEPPERS**  
LEMON AND FLEUR DE SEL. 8

**HOUSE PICKLES**  
DAILY SELECTION. 6

**2¢ WINGS**  
GARLIC AND CILANTRO MARINATED WITH  
SWEET CHILI SAUCE. 10

**GREEN BEANS**  
WOK SAUTÉED WITH TEA SMOKED SEA SALT. 7

**SCOTCH EGGS**  
QUAIL EGGS WRAPPED IN CHINESE FIVE SPICE SAUSAGE. 8

**TACO OF THE DAY**  
DAILY PREPERATION. MKT

**TRUFFLED FRIES**  
WITH A SIDE OF VUEVRE CLIQUOT. 90

**ONION RINGS**  
SPICY REMOULADE SAUCE. 7

**CRAZY UNCLE LARRY'S BACON.** 3

## Greens

**GREEK SALAD**  
MIXED GREENS WITH FETA, KALAMATA OLIVES, PEPPERONCINI  
AND GRAPE TOMATO WITH HERB VINAIGRETTE. 12

**ARUGULA SALAD**  
GRAPEFRUIT, AVOCADO AND SHERRY VINAIGRETTE. 8

**KALE CAESAR**  
PARMESAN REGGIANO AND LEMON/ANCHOVY VINAIGRETTE. 10

**GRILLED CHICKEN SKEWERS**  
QUINOA TABBOULEH, TZIZIKI IN LETTUCE CUPS. 12

## Shells

**PEI MUSSELS**  
STEAMED IN INDIAN CURRY WITH SPINACH, TOMATOES  
AND JALEPENOS WITH GRILLED NAAN BREAD. 16

**BACON WRAPPED SHRIMP**  
KEY WEST PINKS WRAPPED IN APPLEWOOD SMOKED  
BACON WITH MAPLE BBQ SAUCE. 12

**CALAMARI**  
CRISPY CALAMARI WITH SRIRACHA AIOLI. 9

**BAHAMIAN CONCH CEVICHE**  
CITRUS MARINATED CONCH WITH BELL PEPPERS, ONIONS,  
TOMATOES AND CORN CHIPS. 12

**CLAMS AND CHORIZO**  
WHITE WINE STEAMED CLAMS WITH SPANISH CHORIZO,  
TOMATOES, ONIONS AND GRILLED BREAD. 18

**GRILLED KEY WEST PINK SHRIMP**  
CARRIBEAN SUCCOTASH WITH ZUCCHINI, CORN,  
COCONUT MILK AND BASMATI RICE. 15

## Small Plates

**KOBE BEEF HOT DOG**  
FOOT LONG CHICAGO STYLE. 12

**ROASTED ACORN SQUASH**  
CURRIED CHICKPEAS, YOGURT RAITA AND CHUTNEY. 12

**ROASTED BONE MARROW**  
GRILLED BREAD, FLAT LEAF PARSLEY AND FLEUR DE SEL. 10

**SNAKE RIVER FARMS PORK BELLY**  
BRIOCHE STUFFING AND CRANBERRY RELISH. 14

**HEIRLOOM TOMATO TERRINE**  
FRIED MOZZARELLA, BASIL AND BALSAMIC REDUCTION. 14

## Dips & Chips

**HOUSE MADE FRENCH INION DIP**  
FRESH POTATO CHIPS. 8

**QUACK QUACK NACHOS**  
DUCK CONFIT AND BLACK BEANS WITH CHEDDAR,  
SALSA AND SOUR CREAM. 14

**PADDLEFISH CAVIAR AND POTATO CHIPS**  
CHIVES, CREME FRAICHE AND BOILED EGG. 48

**FREE RANGE CHICKEN LIVER PÂTÉ**  
ONION JAM AND GRILLED BREAD. 14

**ARTICHOKE AND CHEDDAR CHEESE DIP**  
CHIPOTLE CHILIS AND CORN CHIPS. 8

## Buns

**ROYALE WITH CHEESE**  
8OZ. ANGUS BURGER ON AMOROSO ROLL WITH FRIES  
OR GREENS. 14

**FARMHOUSE BURGER**  
ROASTED PORK BELLY, CHEDDAR CHEESE, FRIED EGG WITH  
FRIES OR GREENS. 16

**BLUE CHEESE PANCETTA BURGER**  
8OZ BURGER WITH MAYTAG BLUE CHEESE AND PANCETTA  
JAM WITH FRIES OR GREENS. 16

**SLIDERS**  
3 ANGUS BURGERS WITH FRIES OR GREENS. 12

## Large Plates

**DAY BOAT FISH**  
LOCAL FISH WITH DAILY PREPERATION. MKT

**STEAK FRITES**  
GRILLED RIBEYE WITH HERB BUTTER AND HOUSE CUT  
FRIES OR GREENS. 30

**MOROCCAN SPICED CHICKEN**  
SAUTÉED FREE RANGE CHICKEN BREAST WITH ALMOND  
AND APRICOT COUS COUS, PRESERVED LEMON JUS AND  
SPICY HARRISA. 24

**PAPPARDELLE PASTA**  
ROASTED PORTOBELLO MUSHROOMS, ACORN SQUASH  
AND GRAPE TOMATOES. FINISHED WITH WHITE WINE  
AND BUTTER. 22

\* GLUTEN FREE - THESE DISHES DO NOT CONTAIN GLUTEN