

# LUNCH

## BEGINNINGS

<b>CEDAR KEY CLAM CHOWDER</b> .....	9
OLD BAY CRACKER	
<b>HOUSE MADE FOCACCIA</b> .....	7
HERB GARLIC OIL   [V]	
<b>SHRIMP CEVICHE</b> .....	16
BLUE CORN CHIPS, KEY LIME, CILANTRO	
<b>CHICKEN MEATBALLS</b> .....	14
CHICK PEA HUMMUS, MARINATED TOMATOES, CUCUMBER YOGURT SAUCE, CHILI OIL	
<b>STONE FRUIT BRUSCHETTA</b> .....	13
SOUR DOUGH BAGUETTE, BURRATA, GRILLED STONE FRUIT, ORANGE BLOSSOM HONEY, BASIL OIL, PISTACHIO, MICRO MINT   [V]	
<b>VEGETABLE CROQUETTES</b> .....	13
SPINACH, ARTICHOKE, CREAM CHEESE, HERB AIOLI   [V]	
<b>SHRIMP HUMPHREY</b> .....	15
FETA, RICOTTA, SPINACH, BACON, MADEIRA SAUCE	
<b>FIG &amp; PIG</b> .....	12
BRULEED FIGS, CRISPY SPECK, GOAT FETA, HONEY	

## SALADS

<b>SPRING GREEN SALAD</b> .....	11
CUCUMBER, CARROT, RADISH, MARINATED TOMATO, WHITE PEACH DRESSING   [VG]	
<b>LYONNAISE</b> .....	16
GRILLED ROMAINE, BACON, ORANGE, MUSTARD SEEDS, QUAIL EGGS, LIME CAESAR	
<b>TUNA NICOISE</b> .....	18
LOCAL POTATOES, HARICOT VERTS, TOMATOES, OLIVES, SWEET MUSTARD DRESSING	
<b>STRAWBERRY &amp; BIBB SALAD</b> .....	12
STRAWBERRY BROWN BUTTER VINAIGRETTE, SHAVED ONION, GOAT FETA, SPICED PECAN   [V]	
<b>SUMMER KALE GRAIN BOWL</b> .....	15
AVOCADO MOUSSE, CHARRED SUMMER VEGETABLES, PICKLED CAULIFLOWER, SHISHITO VINAIGRETTE, GOLDEN RAISINS, CRISPY QUINOA   [VG]	

<b>CHICKEN BREAST</b> .....	9
<b>GRILLED SHRIMP</b> .....	12
<b>GRILLED GROUPE</b> .....	14

## SANDWICHES

<b>SIX BURGER</b> .....	19
ANGUS BEEF, SMOKED BACON, ONION JAM, CAMBOZOLA PARSLEY, PRETZEL ROLL	
<b>GRILLED GROUPE</b> .....	22
SPICY ALEPPO PEPPER REMOULADE, RED ONION, ARUGULA, BRIOCHE	
<b>SIX SHRIMP SALAD ROLL</b> .....	18
CHILI AIOLI, POACHED SHRIMP, LEMON, SHAVED FENNEL, FENNEL FRAWNS, BRIOCHE	
<b>JW GRILLED CHEESE</b> .....	14
SPICY HIBISCUS JAM, BRIE CHEESE, BRIOCHE   [V]	
<b>MEDIA-NOCHE</b> .....	16
SOUR ORANGE PORK, HAM, GRUYERE, DIJON MUSTARD, MAYO, HOUSE PICKLE, BRIOCHE	
<b>HERB MARINATED GRILLED CHICKEN SANDWICH</b> .....	16
ARUGULA PESTO, RED ONION, TOMATO, SHARP PROVOLONE, CIABATTA	

## MAINS

<b>FOCACCIA CRUSTED GROUPE</b> .....	38
SEASONAL MUSHROOM BROTH, ARUGULA GNOCCHI, FRESH PEAS, LEMON	
<b>CAULIFLOWER STEAK</b> .....	26
ROMESCO, CRISPY BRUSSEL SPROUTS, BLACKBERRY CHUTNEY, PEA TENDRILS   [VG]	

## SIDES

<b>BEEF TALLOW POTATOES   ROSEMARY, GARLIC</b> .....	9
<b>CHARRED BROCCOLINI   ROMESCO SAUCE</b> .....	7
<b>SEASONAL MUSHROOMS   SHERRY VINAIGRETTE</b> .....	12
<b>FRENCH FRIES   SMOKED PAPRIKA, SWEET MUSTARD DRESSING</b> .....	7

[V] = VEGETARIAN | [VG] = VEGAN

Please alert your server of any allergies or dietary restraints. Consumption of raw or partial cooked foods, although quite tasty, may increase your risk of food-borne illness. An automatic gratuity of 18% will be added to all parties of 6 or more.

# BR E N N D

## BEGINNINGS

CEDAR KEY CLAM CHOWDER.....	9
OLD BAY CRACKER	
HOUSE MADE FOCACCIA.....	7
HERB GARLIC OIL   [V]	
STONE FRUIT BRUSCHETTA.....	13
SOUR DOUGH BAGUETTE, BURRATA, GRILLED STONE FRUIT, ORANGE BLOSSOM HONEY, BASIL OIL, PISTACHIO, MICRO MINT   [V]	
SHRIMP CEVICHE.....	16
BLUE CORN CHIPS, KEY LIME, CILANTRO	
SNAPPER CRUDO.....	16
FRESH LIME JUICE, SHISHITO VINAIGRETTE, SLICED FRESNO, GARLIC CHIPS, MALDON SALT, CHILI OIL, MICRO CILANTRO	
VEGETABLE CROQUETTES.....	13
SPINACH, ARTICHOKE, CREAM CHEESE, HERB AIOLI   [V]	
SHRIMP HUMPHREY.....	15
FETA, RICOTTA, SPINACH, BACON, MADEIRA SAUCE	
CHICKEN MEATBALLS.....	14
CHICK PEA HUMMUS, MARINATED TOMATOES, CUCUMBER YOGURT SAUCE, CHILI OIL	
FIG & PIG.....	12
BRULEED FIGS, CRISPY SPECK, GOAT FETA, HONEY	

## SALADS

LYONNAISE.....	16
GRILLED ROMAINE, BACON, ORANGE, MUSTARD SEEDS, QUAIL EGGS, LIME CAESAR	
SPRING GREEN SALAD.....	11
CUCUMBER, CARROT, RADISH, MARINATED TOMATO, WHITE PEACH DRESSING   [VG]	
STRAWBERRY & BIBB SALAD.....	12
STRAWBERRY BROWN BUTTER VINAIGRETTE, SHAVED ONION, GOAT FETA, SPICED PEACAN   [V]	
SUMMER KALE GRAIN BOWL.....	15
AVOCADO MOUSSE, CHARRED SUMMER VEGETABLES, PICKLED CAULIFLOWER, SHISHITO VINAIGRETTE, GOLDEN RAISINS, CRISPY QUINOA   [VG]	
CHICKEN BREAST.....	9
GRILLED SHRIMP.....	12
GRILLED GROUPE.....	14

## MAINS

FOGACCIA CRUSTED GROUPE.....	38
SEASONAL MUSHROOM BROTH, ARUGULA GNOCCHI , FRESH PEAS, LEMON	
DAY BOAT SCALLOPS.....	34
SMOKED BACON CASSOULET, KEY LIME BASIL EMULSION, WATERCRESS	
SEARED RIB EYE.....	42
BEEF TALLOW POTATOES, ROASTED THUMBELINA CARROTS, FRENCH WINE SAUCE	
RACK OF LAMB.....	38
FLORIDA SUCCOTASH, MINT GREMOLATA, LAMB JUS	
SEAFOOD CONCHIGLIE.....	38
GROUPE, CLAMS, PRAWNS, SHELLFISH BROTH, CELERY & FENNEL RIBBON	
CRISPY CHICKEN LEG.....	32
BROWN BUTTER CARROT PUREE, CRISPY SUNCHOKES, PICKED FRESNO, LEMON CHERMOULA	
CAULIFLOWER STEAK.....	26
ROMESCO, CRISPY BRUSSEL SPROUTS, BLACKBERRY CHUTNEY, PEA TENDRILS   [VG]	
SIX BURGER.....	19
ANGUS BEEF, SMOKED BACON, ONION JAM, CAMBOZOLA PARSLEY, PRETZEL ROLL, FRIES	

## SIDES

BEEF TALLOW POTATOES   ROSEMARY, GARLIC.....	9
CHARRED BROCCOLINI   ROMESCO SAUCE.....	7
SEASONAL MUSHROOMS   SHERRY VINAIGRETTE.....	12
FRENCH FRIES   SMOKED PAPRIKA, SWEET MUSTARD DRESSING.....	7
GREEN BEANS   GARLIC, LEMON.....	6

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## FRESH STARTS

JW FRUIT PLATE .....	13
SEASONAL FRESH FRUIT, PASSION FRUIT YOGURT, GRANOLA	
VEGETABLE CROQUETTES .....	13
SPINACH, ARTICHOKE, CREAM CHEESE, HERB AIOLI   [V]	
HUMMUS AND VEGETABLES .....	12
CHICK PEA HUMMUS MARINATED TOMATOES, CUCUMBER YOGURT SAUCE, CHILI OIL   [V]	
SHRIMP CEVICHE .....	16
BLUE CORN CHIPS, KEY LIME, CILANTRO	
CHICKEN MEATBALLS .....	14
CHICK PEA HUMMUS, MARINATED TOMATOES, CUCUMBER YOGURT SAUCE, CHILI OIL	
CHIPS & GUACAMOLE .....	10
BLUE CORN TORTILLA CHIPS, HOUSEMADE GUACAMOLE   [VG]	

## SALADS

SPRING GREEN SALAD .....	11
CUCUMBER, CARROT, RADISH, MARINATED TOMATO, WHITE PEACH DRESSING   [VG]	
LYONNAISE .....	16
GRILLED ROMAINE, BACON, ORANGE, MUSTARD SEEDS, QUAIL EGGS, LIME CAESAR	
STRAWBERRY & BIBB SALAD .....	12
STRAWBERRY BROWN BUTTER VINAIGRETTE, SHAVED ONION, GOAT FETA, SPICED PEACAN   [V]	
TUNA NICOISE .....	18
LOCAL POTATOES, HARICOT VERTS, TOMATOES, OLIVES, SWEET MUSTARD DRESSING	
SUMMER KALE GRAIN BOWL .....	15
AVOCADO MOUSSE, CHARRED SUMMER VEGETABLES, PICKLE CAULIFLOWER, SHISHITO VINAIGRETTE, GOLDEN RAISINS, CRISPY QUINOA   [VG]	
CHICKEN BREAST .....	9
GRILLED SHRIMP .....	12
GRILLED GROUPER .....	14

## SANDWICHES

MEDIA-NOCHE .....	16
SOUR ORANGE PORK, HAM, GRUYERE, DIJON MUSTARD, MAYO, HOUSE PICKLE, BRIOCHE	
GRILLED GROUPER .....	22
SPICY ALEPPO PEPPER REMOULADE, RED ONION, ARUGULA, BRIOCHE	
SIX SHRIMP SALAD ROLL .....	18
CHILI AIOLI, POACHED SHRIMP, LEMON, SHAVED FENNEL, FENNEL FRAWNS, BRIOCHE	
SIX BURGER .....	19
ANGUS BEEF, SMOKED BACON, ONION JAM, CAMBOZOLA CHEESE, PARSLEY, PRETZEL ROLL	
JW GRILLED CHEESE .....	14
SPICY HIBISCUS JAM, BRIE CHEESE, BRIOCHE   [V]	
GRILLED CHICKEN SANDWICH .....	16
HERB MARINATED CHICKEN, ARUGULA PESTO, RED ONION, TOMATO, SHARP PROVOLONE, CIABATTA	
TURKEY WRAP .....	16
BIBB LETTUCE, TOMATO, CHEDDAR, HERB AIOLI, TOMATO WRAP	
QUESADILLA .....	11
MOZZARELLA, CHEDDAR, PICO DE GALLO	

## KIDS MENU

KIDS CHEESEBURGER   BRIOCHE, FRIES .....	12
HOUSE MADE CHICKEN TENDERS   HONEY MUSTARD .....	12
KIDS GRILLED CHEESE   AMERICAN, FRIES .....	11
GRILLED CHICKEN   BROCCOLINI .....	10

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# COCKTAILS

## ALL COCKTAILS 16

### ROSE' COLORED GLASSES

FLORIDA CITRUS BANYAN RESERVE VODKA,  
PLANT CITY STRAWBERRY ROSE SHRUB,  
LOUIS POMMERY BRUT ROSE'

### LAVENDER FIELDS

SORGIN GIN, LILLET ROSE', LAVENDER  
SIMPLE, LEMON

### JW

JOHNNIE WALKER BLACK, SUZE, LEMON, SIMPLE

### BDX SOUR

BUFFALO TRACE WHISKEY, GOLDEN FALERNUM,  
YUZU MARMALADE, BORDEAUX

### NOT YA' COLADA

BACARDI CUATRO, BROWN BUTTER WASHED  
MAISON ROUGE VSOP, PINEAPPLE, LIME,  
COCONUT MILK

### SEIS

CORAZON REPOSADO, VIDA MEZCAL, CHAMPAGNE  
VINEGAR, PRICKLY PEAR, HABANERO FOAM

**SPARKLING WINES + CHAMPAGNE**

ALBRECHT, BRUT, CRÉMANT D'ALSACE, FRA | 14, 56

LOUIS POMMERY, ROSÉ, CA | 19, 76

ALBERT BICHOT, BRUT, "RÉSERVE", CRÉMANT DE  
BOURGOGNE, FRA | 16, 64

G.H. MUMM, BRUT, "GRAND CORDON",  
CHAMPAGNE, FRA | 28, 112

**WHITE WINES**

SAUVION, VOUVRAY, FRA, '18 | 13, 52

PONZI, PINOT GRIS, WILLAMETTE, OR, '18 | 15, 60

LAFITE, BORDEAUX, BLANC, "LÉGENDE",  
FRA, '18 | 12, 48

DIATOM, CHARDONNAY, "BAR-M", SANTA BARBARA,  
CA, '18 | 16, 64

**ROSÉ WINES**

A TO Z, RED BLEND, ROSÉ, OR, '19 | 5, 60

SOKOL BLOSSER, PINOT NOIR, ROSÉ,  
DUNDEE HILLS, OR | 16, 64

ST.AIX, COTEAUX D'AIX EN PROVENCE, ROSÉ,  
FRA | 14 56

**RED WINES**

BOUCHARD, PINOT NOIR, "RÉSERVE",  
BOURGOGNE, FRA, '18 | 16, 64

ALBERT BICHOT, BEAUJOLAIS-VILLAGES,  
"CHÂTEAU DE VARENNES", FRA, '17 | 12, 48

TREANA, CABERNET, PASO ROBLES, CA, '17 | 15, 60

LASSÈGUE, ST. ÉMILION, FRA | 17, 68

PESSIMIST, RED, PASO ROBLES, CA, '18 | 14, 56