SUPPER

FRENCH ONION SOUP  9

PRIME STEAK TARTARE  18
crispy caper, egg aioli, cornichon, shallot, grilled ciabatta

FIRE ROASTED GUACAMOLE  17
roasted corn relish, candied sunflower seeds, warm tortillas
add market fresh vegetables  5

BURRATA  16
grilled eggplant, pomegranate relish, spiced walnuts

CRAB FRITTERS  16
shaved radish, pickled butternut squash, Wickle relish

SMOKED CHICKEN WINGS  17
pickled carrot & shaved celery salad, Alabama white BBQ sauce

AHI TUNA BOWL  19
spiced tuna, cucumber, cilantro, sweet chili, macadamia nuts

COOL SALADS

Add on
chicken 8 / salmon 9 / shrimp 12

GEM CAESAR  16
pecorino crumbles, asiago bread crisp, gremolata, garlicky vinaigrette.

THE SPONEY  17
shelling beans, black eye pea, mango, radish, hearts of palm, green chili coriander vinaigrette

WEDGE  18
baby iceberg, earth-grown tomato, roasted corn, candied bacon, blue cheese, buttermilk-tarragon dressing, crispy onion rings

THE COBB  24
rotisserie chicken, field greens, Nueske’s bacon, soft boiled eggs, heirloom tomatoes, blackberries, charred scallion vinaigrette

LARGE PLATES

Add on
501 house salad or classic Caesar 8

ROTISSERIE CHICKEN  27
butternut squash, mustard greens, smoked tomato jus

PASTRAMI SMOKED BEEF RIBS  36
celery root purée, peppercorn juniper jus

SEASONAL HARVEST  21
Delicata squash, beets, balsamic onions, butternut purée, pepitas

LOCAL FISH TACOS  26
tomato-mango relish, chipotle aioli, avocado, flour tortilla

MOROCCAN CHICKPEAS & RICE  22
baby kale, turmeric, cauliflower, zucchini, lemongrass ginger, brown rice

501 BUTCHER’S BLOCK
Prime cuts and sustainable seafood served with your choice of one all day side

PRIME CUTS
*CHEF’S CUT MKT
*8 OZ FILET MIGNON  44
*14 OZ NY STRIP  45
*14 OZ RIBEYE  47

CHOICE OF:
• 501 STEAK SAUCE  • BONE MARROW VINAIGRETTE
• BÉARNASE SAUCE  • BLUE CHEESE BUTTER
• CHIMICHURRI

SEAFOOD
*LOCAL SUSTAINABLE CATCH  38
*THICK-CUT SALMON STEAK  36
lemon dill butter

AHIM TUNA STEAK  37
coriander crust

SURF & TURF ADD ON
WITH PRIME CUTS:
• KEY WEST PINK SHRIMP  12

GREAT BURGERS
501 Signature blend burgers served with waffle fries or sweet potato fries

THE 501  18
sharp cheddar, beefsteak tomato, bibb lettuce, red onion, brioche bun

KEY WEST SHRIMP BURGER  22
fried green tomatoes, herb salad, remoulade, onion bun

NAKED (BUNLESS)  21
heirloom tomato, Maplebrook Farms burrata, basil pesto, arugula salad, crispy prosciutto

ALL NATURAL TURKEY  17
smoked eggplant, pickled zucchini, turkey bacon, tzatziki, onion bun

ALL DAY SIDES

• Simple Tomatoes, Virgin Olive Oil, Basil, Sea Salt
• Pimento Mac & Cheese
• Garlicky Mustard Greens
• Butternut Squash Purée
• Creamy Coleslaw
• Sweet Potato Fries
• Grilled Asparagus
• 501 Spiral Potato, Scallion, Bacon, Ale House Cheddar Cheese

Children 4 and under eat free. Gratuity not included. A 20% gratuity will be added to parties of 6 or more. Prices are subject to 7% Florida state tax.

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