



Only a selection of our menu items. Full menu available at 2centskw.com

FREE BACON HAPPY HOUR

4:00-6:00pm Daily

We've got booze, beer & wine! Funky, eclectic Key West casual with sophisticated dining. Eat & drink with us under the stars in our private courtyard.

NOW SERVING

**Brunch Daily 10am-4pm • Happy Hour Daily 4pm-6pm
Dinner Nightly 6-11pm**

Dogs with well-behaved owners welcome!

DAILY SPECIALS

Due to catch and availability, our menu changes daily. Local seafood deliveries from our docks, We also use as much locally grown produce as possible. Micro greens from chef Henry's back yard, and whatever is available from our friends at Grimnal Grove Farm in Big Pine Key.

DAILY LIBATION

Each night our bar staff creates their own cocktail based on fresh product and liquor selection Eclectic Selection Craft Beers and Fine wines.

BRUNCH OPTIONS

Donuts with Coffee Cream

House made beignets with coffee whipped cream

Huevos Rancheros

House made chorizo, black beans, with sunny side up eggs, ranchero sauce, sour cream & pico de gallo over corn tortillas

Mushroom Omelette

Wild mushroom & cheddar cheese, side of roasted red peppers, truffle oil, balsamic reduction served with greens

Shrimp and Grits

Grilled Key West Pinks, cheddar grits, house made sausage and blistered tomato

Local Daily Fish Sandwich

Beer battered local catch, key lime Aioli served on a brioche bun

Pecan Wood B.L.T.

Pecan wood smoked bacon, sliced tomato, Bibb lettuce on brioche toast

Buffalo Shrimp Salad

Buffalo Fried Key West pinks, Bibb lettuce, carrots, celery, grape tomato, cucumber with house made Buttermilk basil ranch

Wings and Waffles

2¢ Thai chicken wings, sesame ginger waffle, sweet chili maple syrup

Tosceno Benedicto

Sautéed gigantic white beans, cherry tomato and kale. Over English muffin with poached egg and hollandaise

Farm House Burger

1/2 Prime burger blend, house cured Canadian bacon, fried duck egg and cheddar cheese

SNACKS

Bacon Wrapped Jalapeño Poppers

Cheddar stuffed with cilantro sour cream

Shishito Peppers

Wok charred, fleur del sel, grilled key lime

2 cents Toast

Our culinary Toast to fresh local produce, served over grilled ciabatta

Roasted Bone Marrow

Grilled ciabatta, parsley, capers, seasonal accompaniments

Taco of the Day

Chefs Preparation

Quack Quack Nachos

Duck confit, cheddar cheese, black beans, pico de gallo, sour cream

Chipotle Lime Chicken Skewers

Applewood smoked in a mason jar

SOUP – SALAD – SEAFOOD

Chefs Soup

Daily preparation

Kale Cesar

Parmesean Reggiano & cherry tomatoes with lemon anchovy vinaigrette (add chicken skewers, shrimp or fresh catch)

Clams & Chorizo

Steamed clams, with chorizo and star fruit in a white wine butter sauce, served with grilled ciabatta

Crudo

Our daily raw preparation of local Key West seafood, served with seasonal accompaniments

Caramelized Brussel Sprouts

Sautéed with black currants, roasted pecans, pickled red onion, local micro greens and orange blossom honey Vinaigrette

ENTREES – BUNS

Local Whole Yellowtail Snapper

Chefs daily preparation using local produce from Grimnal Grove in Big Pine Key

Day Boat Fish

Fresh local catch, daily preparation

Florida Farmed Rib Eye

Herbed fingerling potatoes, grilled Broccolini and port Demi glace

Pumpkin Gnocci

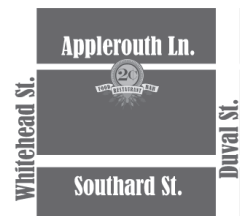
House made pumpkin gnocci, roasted brussel sprouts, sage

Royal with Cheese

1/2 lb. prime burger blend, cheddar cheese, lettuce, tomatoes and onions

Ancho Rubbed Chicken

Sweet potato purée and wilted kale



416 Appelrouth Lane

1/2 block off Duval between Fleming/Southard. Just off the beaten path, nestled away in Old Town.

305.414.8626

2centskw.com

Vegetarian & gluten free options available.

Menu & hours are subject to seasonal change.