

MARKETPLACE

SOUPS

Creamy Tomato Bisque cup 2.5 bowl 3.5

Bahamian Seafood Chowder cup 2.5 bowl 3.5

Soup of the Day cup 2.5 bowl 3.5

Hearth French Onion cup 3.5

STARTERS



Roasted red pepper hummus, mixed olive salad, feta cheese, sunflower seeds, and Mediterranean crackers.

Steak and Cheese Dip 4

Shaved ribeye with mushrooms, onions, and roasted red peppers in a smoked gouda cheese sauce.

Served in a bread bowl.

Hearth Roasted Wings 4.5

Roasted in a Moroccan dry rub. Korean Sesame/Tequila Lime/Horseradish Parmesan

Chermoula Shrimp Salad 4

Paprika spiced shrimp salad over mixed greens, topped with fried chickpeas. Served with sundried tomato pesto bread.

W Buffalo Cauliflower 3.5

Crispy cauliflower tossed in buffalo sauce, topped with bleu cheese crumbles.

Currents Crab Cake 5.5

Seared crab cake with avocado goat cheese, corn and black bean salsa, and a cilantro crema.

FROM the GRILL

includes two sides

Polynesian Pineapple Chicken 8.5

Char-grilled chicken breast, grilled pineapple salsa, and Hawaiian slaw.

Lomo Saltado 9.5

Soy marinated skirt steak, grilled peppers and onions, french fries, and cilantro crema.

W Grilled Seasonal Fish 11.5

Fresh salsa, and grilled asparagus.

COLD SANDWICHES

includes choice of one side

W Vegetable Muffaleta Wrap 6.5

Balsamic grilled vegetables, mixed olive salad, roasted red pepper hummus, arugula, tomato, and feta cheese.

The S.S. B.L.T. 8

House smoked salmon, toasted sourdough bread, Nueske™ bacon, bibb lettuce, sliced tomato, lemon-dill mayo, and tomato jam.

Chicken Bacon Club 7.5

Multi-grain bread, sliced chicken, Nueske™ bacon, avocado, bibb lettuce, and sliced tomato.

Lobster Roll 11.5

Lobster claw meat tossed with a lemon-dill mayo, celery, tomato, and chives on a New England roll.

Toasted Croissant 6.5

Choice of shrimp salad (add .50), egg salad or chicken salad on a toasted croissant with bibb lettuce, and sliced tomato.

ENTRÉE SALADS

substitute grilled tofu for vegetarian option

Marketplace Salad 7.5

Pesto grilled chicken or blackened shrimp over spring mix, grape tomatoes, cucumber, goat cheese, dried blueberries, and candied pistachios, with a fuji apple vinaigrette.

Trio Salad 6.5

Shrimp salad, chicken salad, and egg salad over baby spinach, candied pistachios, and diced apple, with a mango-chardonnay vinaigrette.

Caesar's Pesto Salad 6.5

Pesto grilled chicken over chopped romaine lettuce, shredded parmesan cheese, sliced tomatoes, artichoke hearts, pine nuts, and asiago croutons.

Singapore Salad 8.5

Seared tuna over chopped lettuce, red cabbage, carrots, edamame, snow peas, peanuts, orange segments, with a sesame ginger dressing.

SIDES

French Fries

Traditional 1.5
Chesapeake Style 1.5
Truffle Parmesan 2

Onion Rings 2

Grilled Asparagus 2 Crispy Sweet Taters 1.5

Pasta Salad 1.5

Fresh Cut Fruit 2
Potato Salad 2

Marinated Veg Salad 2

W Hearth Roasted Veg 1.5

Baked Mac & Cheese 2

BURGERS

includes one side substitute grilled tofu or Beyond Burger™ for vegetarian option

Mainstreet 6.5

Brasstown Beef™ grassfed patty, sliced tomato, bibb lettuce, red onion, B&B pickles, house special sauce, and cheddar cheese, on a brioche bun.

Mushroom Swiss 7

Brasstown Beef[™] grassfed patty, sauteed truffle mushrooms, Swiss cheese, arugula, B&B pickles, and creamy Au Jus sauce, on a brioche bun.

Black and Bleu 7.5

Blackened Brasstown Beef™ grassfed patty, crumbled bleu cheese, Nueske™ bacon, and B&B pickles, on a brioche bun.

Western Burger 7.5

Brasstown Beef™ grassfed patty, jalapeno bacon, crispy onion ring, chipotle BBQ sauce, cheddar cheese, and B&B pickles, on a brioche bun.

W Bulgogi Beyond Burger 6.5

Grilled Beyond Burger,™ bulgogi glaze, fried egg, kimchi, gochujung aioli, and shaved radish, on a brioche bun.

HOT SANDWICHES

includes one side

Ybor City 6.5

Mojo braised pork shoulder, sliced ham, salami, spicy mustard, and B&B pickles, on pressed Cuban bread.

Prime Rib Hoagie 9.5

Shaved prime rib, provolone cheese, grilled onions, black garlic aioli, fried onions, and parmesan horseradish sauce.

Currents Club 10.5

Seared crab cake, Nueske™ bacon, sourdough bread, sliced tomato, bibb lettuce, avocado goat cheese, and a tequila-lime remoulade.

Stone Roasted Meatball Sub 6

San Marzano tomato sauce, house made meatballs, fresh mozzerella cheese, pesto mayo, fresh basil, and giardiniera.

22 Dos Tacos 7

Choice of flour tortillas or lettuce wraps Blackened fish tacos, Hawaiian slaw, pickled onions, and fresh cilantro.

Bang Boom Shrimp, cotija cheese, black bean and corn salsa, and a cilantro crema.

BEVERAGES

	Small	Large
Coffee, Tea	1	1.5
Soft Drinks	1	1.5

FROM the HEARTH

includes two sides

Korean Sticky Spare Ribs 9.5

Gochujang and sesame glaze with kimchi.

Tandoori Chicken 8.5

Spiced chicken leg quarters roasted in the hearth, with a golden turmeric kefir and herb roasted potatoes.

Stone Roasted Prime Rib 13.5

House made prime rib, Au Jus, horseradish sauce, and herb roasted potatoes.

Cannelloni

Seafood Cannelloni with a seafood newburg sauce **9.5** Vegetable Cannelloni with a florentine cream sauce 8

FLATBREADS

does not include a side

Clams Casino 7.5

Chopped clams, peppers, onions, and tomatoes over a creamy garlic parmesan cheese sauce with bacon.

Ultimate Pepperoni 7

American pepperoni, dry cured pepperoni, and shredded mozzarella cheese, over an Italian herb tomato sauce.

Steak and Gorgonzola 7.5

Shaved ribeye, gorgonzola cheese, roasted red peppers, pickled onions, and arugula.

Tandoori Chicken 7

Tandoori spiced chicken, black olives, bell peppers, red onion, chick peas, over a golden turmeric kefir.

W Baba Ghanoush 6.5

Roasted eggplant, squash, cherry tomatoes, shallots, chopped pistachios, baba ghanoush spread, and fresh mint.

2 W Margarita 6.5

San Marzano tomatoes, fresh mozzerella, and basil.

DESSERTS

Key Lime Pie 3

with an orange blossom honey meringue.

Hearth Baked Fruit Crisp 2.5

topped with brown butter streusel.

Seasonal Cheesecake 3

Well Inspired Dessert Selection 2.5

Thank you for dining with us today!

CURRENTS

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