

BOCA-TO-GO CURBSIDE PICKUP

501 EAST

kitchen and bar

- FIRE ROASTED GUACAMOLE** 17
Roasted Corn Relish, Candied Sunflower Seeds, Warm Tortillas
Add Market Fresh Vegetables 5
- SMOKED CHICKEN WINGS** 17
Pickled Carrot & Shaved Celery Salad, Alabama White BBQ Sauce
- SOUP OF THE DAY** 8
- 501 COBB SALAD** 19
Rotisserie Chicken, Field Greens, Nueske's Bacon, Soft Boiled Eggs, Heirloom Tomatoes, Blackberries, Charred Scallion Vinaigrette
- WEDGE SALAD** 17
Baby Iceberg, Earth-Grown Tomatoes, Roasted Corn, Candied Bacon, Blue Cheese, Buttermilk-Tarragon Dressing, Crispy Onion Rings
- LOCAL FISH TACOS** 26
Tomato-Mango Relish, Chipotle Aioli, Avocado, Flour Tortilla
- 8OZ FILET MIGNON** 41
- THICK-CUT SALMON STEAK** 36
Lemon Dill Butter
- 501 BURGER** 18
Sharp Cheddar, Beefsteak Tomato, Bibb Lettuce, Red Onion, Brioche Bun
- CHICKEN B.A.L.T**
Shaved All-Natural Chicken, Maple-Peppercorn Bacon, Florida Avocado, Baby Arugula, Heirloom Tomato, Basil Aioli, Potato Focaccia Bread

SIDES

- Simple Tomatoes, Virgin Olive Oil, Basil, Sea Salt
Pimento Mac & Cheese
Sea Salt Waffle Fries
Sweet Potato Fries
501 Spiral Potato, Scallion, Bacon, Ale House Cheddar Cheese



- CAESAR SALAD** 15
Little Gem Lettuce, Crisp Capers, Parmigiano-Reggiano, Asiago Croûton
- CAPRESE** 18
Burrata, Local Heirloom Tomatoes, Oven-Cured Tomato, Balsamico, Fettunta
- CRISPY CAULIFLOWER** 13
Cherry Peppers, Parmigiano-Reggiano, Lemon-Caper Aioli
- MEATBALLS AL FORNO** 15
Ricotta, Sunday Gravy
- RIGATONI GIGANTI
ALLA BOLOGNESE** 17/32
Veal, Beef, Pork Ragu, Tomato, Pecorino Toscano
- LOBSTER SCAMPI** 19/36
Marinated Cherry Tomatoes, Lemon, Basil, Calabrian Chile, Linguine
- TOMATO & BASIL** 15/28
Spaghetti Alla Chitarra, Parmigiano-Reggiano, Tuscan Olive Oil
- CATCH OF THE DAY** MP
Locally Caught Fish, Seasonal Ingredients, Daily Inspiration
- VEAL PARMIGIANO** 46
Crispy Breaded Veal Chop, Melted Scamorza, Fontina Cheeses, Pomodoro, Basil
- BRICK PRESSED CHICKEN** 29
Wild Mushroom, Cabbage, Pancetta, Vin Cotto, Salsa Verde
- BISTECCA** 44
Creekstone Farms Black Angus NY Strip, Bone Marrow Butter, Aged Balsamic, Parmigiano-Sage Potatoes



- CALABRESE PIZZETTA** 16
Tomato Conserva, Smoked Scamorza, Soppresata, Fennel Sausage, Sweet Peppers
- MARGHERITA PIZZETTA** 12
Roma Tomato, Fresh Mozzarella, Torn Basil
- BIANCA PIZZETTA** 14
Fresh Mozzarella, Fontina, Ricotta, Scarmorza, Soppresata, Fennel Sausage, Sweet Peppers



- M O R I M O T O**
S U S H I B A R
- SPICY TUNA MAKI** 12
Chopped Tuna, Scallion, Spicy Sauce
- SHRIMP TEMPURA MAKI** 12
Tempura Shrimp, Asparagus, Spicy Sauce
- SALMON AVOCADO MAKI** 13
Fresh Salmon, Avocado
- CALIFORNIA MAKI** 10
Fresh Crab, Cucumber, Avocado
- HAMACHI JALAPENO** 26
Thinly Sliced, Ponzu Sauce
- PAKIN ROLL** 28
Shrimp Tempura, Asparagus, Avocado, Topped with Spicy Tuna, Tempura Flake
- RAINBOW MAKI** 28
Spicy Tuna, Tobiko, Asparagus, Cucumber, Scallion, Topped with Tuna, Salmon, Tellowtail, Avocado
- SPICY SALMON MAKI** 13
Fresh Salmon, Spicy Mayo
- SPICY YELLOWTAIL MAKI** 13
Fresh Yellow Tail, Spicy Mayo
- NIGIRI SUSHI & SASHIMI** 7 each
Maguro (Tuna), Sake (Salmon), Hamachi (Japanese Yellowtail)

CHILDREN

- CHICKEN TENDERS
WITH HONEY MUSTARD** 12
- GRILLED CHEESE** 8
- MAC N' CHEESE** 10

DESSERTS

- KEY LIME PIE** 9
- BLACKOUT CHOCOLATE CAKE** 9
- CARROT CAKE** 9
- JUMBO COOKIE** 5
Chocolate Chip, Oatmeal Raisin, Peanut Butter