

DINNER

STARTERS

FRENCH ONION SOUP 9

ROASTED CAULIFLOWER 13
turmeric, coconut-yogurt vinaigrette,
spiced walnuts

MOLCAJETE GUACAMOLE 15
warm corn tortillas
add market fresh vegetables 5

SKILLET CORN BREAD 11
aged cheddar, crispy pork belly,
winter berry preserves

DAILY SOUP 8

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

SMOKED CHICKEN WINGS 16
pickled carrot & shaved celery salad,
Alabama white BBQ sauce

WASABI PEA CRUSTED TUNA 19
shaved fennel, jicama, mandarin orange,
chili-lime vinaigrette

COOL SALADS

Add on chicken 8 / salmon 9 / shrimp 12

NOT-SO-GREEK 17
grilled romaine, feta, kalamata olives,
red onions, baby heirloom tomato,
crispy quinoa, avocado-herb vinaigrette

BEETS & BURRATA 18
swank farms greens, Florida winter citrus, radish

ASIAN CHOP CHOP 16
asian greens, mango, peppers, edamame,
wasabi peas, crispy noodles, Thai peanut dressing

WEDGE 17
baby iceberg, earth-grown tomato, roasted corn,
candied bacon, blue cheese, buttermilk-tarragon
dressing, crispy onion rings

501 COBB 19
romaine hearts, avocado, applewood smoked
pepper bacon, egg, cucumber, baby heirloom
tomato, ale house cheddar, crumbled blue cheese,
cornbread croutons

LARGE PLATES

Add on 501 house salad or classic Caesar 8

ROTISSERIE CHICKEN 25
crushed yukon potatoes, arugula,
Walt's tomatoes, verjus demi

LOBSTER POT PIE 40
flaky pastry, winter vegetables, lobster cream

TROUT MILANESE 28
crispy spaetzle, kale, beach mushrooms,
brown butter-apple vinaigrette

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

BACKYARD BARBEQUE RIBS 25
Coca-Cola barbecue sauce, creamy coleslaw

BRAISED HEIRLOOM CARROTS 21
celeriac purée, bourbon glazed shallots



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 41

*14 OZ NY STRIP 43

*14 OZ RIBEYE 47

CHOICE OF:

- 501 steak sauce
- Béarnaise sauce
- Chimichurri
- Bone marrow vinaigrette
- Blue cheese butter
- Horseradish remoulade

SEAFOOD

*LOCAL SUSTAINABLE CATCH 32

*THICK-CUT SALMON STEAK 36
Lemon dill butter

AHI TUNA STEAK 38
Coriander crust

SURF & TURF ADD ON
WITH PRIME CUTS:

- Grilled shrimp 12
- Wasabi crusted tuna 15

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

PIMENTO & CHEESE 20
roasted poblano peppers, iceberg lettuce, bacon,
pickled green tomatoes, BBQ aioli

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

ALL NATURAL TURKEY 18
smoked eggplant, pickled zucchini, turkey bacon, tzatziki, onion bun

- Simple Tomatoes, Virgin Olive Oil, Basil, Sea Salt
- Yukon & Arugula Crushed Potatoes
- Pimento Mac & Cheese
- Crispy Brussels Sprouts, Pistachio-Sage Relish
- Grilled Broccoli & Cheese, Calabrian Chili, Melted Muenster
- Creamy Coleslaw
- Sea Salt Waffle Fries
- Sweet Potato Fries
- 501 Loaded Potato, Scallion, Bacon, Ale House Cheddar Cheese

ALL DAY SIDES 8