



RIVERWALK CAFE  
at TMA

EARLIER

Fresh baked breads, pastries and sweets.

**Fruit Salad** seasonal fruit, champagne cream 4

**Parfait** seasonal fruit, greek yogurt, local honey, granola 7

**TOAST**

*gluten free toast available on request  
add a 75 degree egg to any toast \$1.5*

**Smashed Avocado** fresh lime, cherry tomato, shaved onion, fleur de sel **v** 8.5

**Macerated Berries** macerated fresh berries & thyme, goat cheese shmear, arugula **vgt** 9

**Prosciutto Toast** prosciutto di parma, 75 degree egg, arugula pesto 11

**Salmon Toast** house cured salmon, whipped cream cheese, caper berries, dill feather, shaved onion 12

**COFFEE**

<b>drip</b> .....	12oz	2.5
.....	16oz	3.5
<b>espresso</b> .....		3
<b>americano</b> .....		3
<b>cortado</b> .....		3.5
<b>cappuccino</b> .....		4
<b>latte</b> .....	12oz	4
.....	16oz	5
<b>cold brew</b> .....	16oz	4.5
<b>riverwalk red eye</b> .....	16oz	6.5
cold brew, cream, espresso floater		

vgt vegetarian | gf gluten free | v vegan

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R I V E R W A L K C A F E  
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LATER

**Cheese & Charcuterie plate** 3 cheeses and 2 meats from today's offerings. baguette crostinis, marinated olives + artichokes, honey comb, mixed nuts, seasonal fruit 15

**Marinated Olives & Artichokes** orange zest, fresh garlic, cold pressed olive oil **vgt** 6

**Roasted Vegetable Hummus** crudite & crostinis **v** 6.5

**Cheese Toast** sourdough, aged provolone, tomato confit **vgt** 6

SALADS

**Seasonal** flowering kale, shaved brussels, asher blue cheese, bacon, florida orange vinaigrette 12.5

**Caesar** local greens, shaved grana padano, grilled lemon caesar **vgt** 12

**Quinoa** heirloom tomato, sliced avocado, lime soy dressing **v** 10

**Panzanella** heirloom tomato confit, prosciutto, baguette croutons, arugula 10

ADD

avocado ..... 3

roasted chicken ..... 3

roast beef ..... 3.5

key west pink shrimp ..... 4.5

SANDWICHES

*served with local greens or kettle chips*

**Caprese** herb & garlic marinated heirloom tomatoes, mozzarella, fresh basil, harissa oil **vgt** 12.5

**Bacon + Brie** triple creme brie, prosciutto, seasonal jam 12

**Roasted Zucchini & Pesto** arugula pesto, roasted zucchini, marinated peppers **vgt** 10

**Roasted Chicken Salad** local greens, blistered tomatoes, arugula 12

**Tuna Nicoise** albacore tuna, olive tapenade, green bean salad, local greens, shallot aioli 13.5

**Chimichurri Roast Beef** shaved roast beef, arugula, aged provolone, pepper and tomato giardiniera 13

**Shrimp Roll** pink shrimp, warm buttered brioche, garlic aioli, arugula 14

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**BEER**

<b>ipa</b> cigar city jai alai; tampa, florida	6
<b>kölsch</b> jdubs poolside; sarasota, florida	6
<b>island ale</b> brew hub keybilly; lakeland, florida	6
<b>session pale ale</b> rock brother's brewing high road; tampa, florida	7.5
<b>light lager</b> yuengling; tampa, florida	4
<b>lager</b> peroni; vegevano, italy	5
<b>BUBBLES</b>	
<b>dry prosecco</b> col de' salici; valdobbiadene, italy	9 30
<b>champagne</b> pommery; reims, france	90

**WINE**

<b>WHITE</b>	
<b>vinho verde</b> gazela; barcelos, portugal	8 28
<b>dry riesling</b> weimer; seneca lake, new york	12 42
<b>sauvignon blanc</b> villa maria; marlborough, new zealand	10 42
<b>chardonnay</b> outlot; sonoma county, california	13 45
<b>RED</b>	
<b>rosé</b> chateau la gordonne; provence, france	11.5 40
<b>gamay</b> trenel; beaujolais, france	10 36
<b>pinot noir</b> west mount; willamette valley, oregon	12 42
<b>cabernet sauvignon</b> borne of fire; columbia valley, washington	14 49

**GELATO**

seasonal offerings    small 4 / large 6.5

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