

LUNCH SELECTIONS

SOUPS & SALADS

SMOKED BRISKET CHILI | CUP 4 / BOWL 6 V
12 hour smoke beef brisket, house cured bacon, crème fraiche, aged white cheddar

SOUP OF THE DAY | CUP 4 / BOWL 6 V

HOUSE SALAD | 7 GF
field greens, cherry tomato, red onion, cucumber, feta, choice of dressing

WEDGE | 7 GF
crisp iceberg, shaved red onion, house smoked bacon lardons, cherry tomatoes, bleu cheese crumbles, balsamic glaze, bleu cheese dressing

CAESAR | 6 V
romaine, rosemary croutons, parmesan, tossed with parmesan caesar dressing

add protein to any salad chicken 5/salmon 6/grouper 7

STARTERS

GROUPEL NUGGETS | 15
local red grouper, florida citrus remoulade

CHICKEN WINGS | 13 GF
jerk or buffalo style; bleu cheese or black peppercorn ranch
all wings/all drums 2

CHICKEN CAPRESE FLATBREAD | 13
marinated chicken breast, house smoked bacon lardons, charred tomatoes, balsamic glaze

SMOKED BRISKET EGGROLLS | 13
house smoked beef brisket, mozzarella, shaved cabbage, chipotle honey ranch

MARGHERITA FLATBREAD | 12 V
fresh mozzarella, basil, charred tomato

GUACAMOLE | 10 GF V
lime, pico de gallo, hand-cut corn tortilla chips

BUFFALO CAULIFLOWER | 9 GF V
house buffalo, tempura batter, black peppercorn ranch

TPC LOADED POTATO CHIPS | 9 GF V
CHICKEN 4 / BRISKET CHILI 5
queso blanco, black beans, pico de gallo, guacamole, sour cream

QUESO BLANCO | 8 GF V
melted white cheddar, white american, parmesan, pico de gallo, hand cut tortilla chips *add brisket chili 3*

BUILD YOUR SALAD | 10 GF V

CHICKEN 5 / SALMON 6 / GROUPEL 7

CHOOSE YOUR GREENS & TOPPINGS

romaine lettuce and/or artisan mixed greens
cherry tomatoes, asparagus, red onion, sun-dried tomatoes, cucumber, boiled egg, chickpeas, rosemary croutons, sunflower seeds, almonds, walnuts, carrots, roasted artichoke hearts

CHOOSE ONE CHEESE

parmesan, feta, blue cheese, swiss, cheddar, fresh mozzarella

CHOOSE YOUR DRESSING

lemon vinaigrette, parmesan caesar dressing, bleu cheese dressing, balsamic vinaigrette, black peppercorn ranch, russian dressing, honey mustard

HAND HELDS

SERVED WITH FRIES/CHIPS/ (ADDITIONAL 1.95) SIDE SALAD
GROUPEL | 19

fried, grilled, or blackened local red grouper, coleslaw, tartar, house potato chip crumbles, potato bun

BLACKENED GROUPEL REUBEN | 19

blackened local red grouper, swiss, sauerkraut, house russian dressing, rye toast

FRIED PORK TENDERLOIN | 14

duroc pork loin, chopped iceberg, fried sweet onion, mamaw's green tomato relish, potato bun

FRIED CHICKEN | 14 NASHVILLE, BUFFALO OR PARMESAN

all battered in big storm brewing co. batter and served on a potato bun
nashville style: hot chili oil, chill dill pickles pickles
buffalo style: house buffalo, bleu cheese dressing, lettuce, tomato, chill dill pickles
parmesan: san marzano marinara, fresh mozzarella

CLUB | 14 (GF)

turkey, ham, bacon, lettuce, tomato, swiss, mayonnaise, wheat toast

iCUATRO CHICKEN WRAP | 13

fried or grilled chicken, cheddar cheese, coleslaw, tomato, honey mustard, house bbq sauce, garlic herb tortilla

BLACK BEAN BURGER | 12 V

cumin, bell pepper, provolone, bibb lettuce, tomato, grilled onion, garlic aioli, potato bun

CUBANO | 12 (GF)

roast pork, ham, chill dill pickles, swiss, mustard, la segunda cuban bread

BBQ PORK | 11 (GF)

12 hour smoked pork shoulder, house bbq sauce, chill dill pickles, potato bun

iCUATRO BURGER | 10 / DOUBLE 14 (GF)

black angus burger, white cheddar, bibb, tomato, sautéed onion, chill dill pickles, potato bun
add house smoked bacon 1.50/black & bleu 2

**Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.
All prices are subject to a 7% sales tax. A 20% gratuity will be added to parties of 8 or more for your convenience.
Please inform your server if you or anyone in your party has food allergies or special dietary restrictions.*