Snacks & Starters

Coconut Curry Soup with Pulled Chicken - Bowl $12
Michael’s Famous Angel Hair Onion Strings $13
Housemade Ketchup
“Bacon & Eggs” $13
Deviled Eggs with Double Smoked Bacon & Chive Oil topped with Great Hill Blue Cheese
Spicy Korean Lettuce Wraps $17
Roasted Cauliflower, Toasted Peanuts, Spicy Vegan Mayo, Kabayaki Sauce, Cilantro & Chives
Burrata & Heirloom Cherry Tomatoes $18
Prosciutto di Parma, Toasted Walnuts, Dried Figs, Balsamic Reduction & Infused Olive Oil. Served with Garlic Toast
Daily Harvest Flatbread $19
Assortment of Daily Toppings including Vegetables & Herbs from Rooftop Garden
Japanese BBQ Calamari $18
Mesclun Greens, Sambal, Eel Sauce, Lemon, Honey & Chili Sauce
Twin Ahi Tuna Sliders $19
Ginger Aioli Asian Slaw with Pickled Cucumbers on Brioche Bun & Housemade Slider Sauce. Served with Hand-Cut Fries
Hand-Cut Truffle Fries $12 / Hand-Cut Fries $9
Parmigiano Reggiano, Fresh Basil
Crispy Yuca Fries $9
Housemade Chipotle Aioli

Greens & Bowls

Many of our produce items are hand-picked from our Green Orchid Rooftop Garden – grown & managed by Operation EcoVets.

Add on Chicken $8, Tofu $9, Shrimp $12, Salmon $12
Green Orchid Salad $19
Hearts of Romaine, Avocado, English Cucumber, Sugar Snap Peas, Edamame, Celery, Toasted Pistachios, Mint & Housemade Green Goddess Dressing
Jennifer’s “Rooftop Garden” Salad $17
Organic Greens, Snipped Herbs, Blue Cheese Crumbles, Dried Figs, Candied Pecans & Poppy Seed Vinaigrette
Selby Gardens Caesar $18
Romaine Lettuce, Garlic Croutons, Shaved Parmesan & "Caesar Dressing"

Marie’s Crispy Goat Cheese Salad $19
Organic Greens, Dried Cranberries, Goat Cheese, Candied Pecans & Honey-Mustard Dressing

Christy’s Warm Roasted Chicken Salad with Basil $23
Organic Greens, Dried Cranberries, Goat Cheese, Candied Pecans & Honey-Mustard Dressing

Ahi Tuna Poke Bowl $26 / Half Portion $16
Brown Rice, Edamame, Avocado, Kimchi, Cucumber, Beets, Seaweed Salad, Sweet Soy Vinaigrette & Wasabi Aioli

Hand-Cut Truffle Fries $12 / Hand-Cut Fries $9
Parmigiano Reggiano, Fresh Basil
Housemade Chipotle Aioli

Phil’s Rhode Island Lobster Rolls (2) $40
Fresh Maine Lobster Rolls with Organic Arugula, Mayo, Lemon Zest & Celery on Buttery Toasted Rolls Served with Grain Mustard Slaw & Hand-Cut Fries
Blackened Redfish Sandwich $25
Iron Pan-Blackened Fresh Gulf Redfish on Crusty Baguette with Rooftop Veggie Aioli, Housemade Remoulade & Hand-Cut Fries
Rooftop Garden Vegetable Pasta $19
Rigatoni, Kale, Cherry Tomatoes, Fennel & Basil with Pomodorro Drizzle & Arugula Sweet Pesto
Honey & Garlic-Seared Scottish Salmon $29
Roasted Garlic Scented Tomatoes, Corn-Avocado Salsa, Yellow Tomato Gazpacho & Sautéed Spinach

Award-Winning Key Lime Tart $12
Pecan-Graham Crust, Tangy Filling & Baked Meringue Cloud
Lavender-Infused Crème Brûlée $12
Tahitian Vanilla & Candied Lavender
Gluten-Free Vegan Chocolate Cheesecake $12
Topped with Fresh Berries & Raspberry Sauce

Vegetarian, Gluten Free, Vegan

$6 Surcharge on Shared Entrées

Enjoy unlimited bottles of environmentally positive pure still or sparkling Natura water, $2 per guest

*Consuming raw or under-cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

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**Green Orchid $14**
- Siesta Key Coconut Rum, Fresh Lime Juice, Ginger, Soda Water
- Feelin’ Plummy Spritz $15
- Banfi Pinot Grigio, Housemade Plum, Orange & Thyme Syrup
  with Fresh Lemon, Topped with Club Soda

**SPECIALTY COCKTAILS**

**Heart Beet $14**
- Tito’s Vodka, Pomegranate Juice, Fresh Lime Juice

**WINES**

**CANS $7**
- Bud Light
- Goose Island IPA
- 3 Daughters Beach Blonde Ale, St. Petersburg, FL
- Modelo Especial
- Nutri Pineapple Hard Seltzer
- Nutri Cranberry Hard Seltzer
- Stella Artois N/A

**BEERS**

**DRAFT $8**
- Stella Artois
- Michelob Ultra
- Sunking Keller Haze IPA, Sarasota, FL
- Motorworks Vienna Lager, Bradenton, FL

**ROSE & SPARKLING**

- Prosecco “Jeio”, Bisol, Valdobbiadene DOC, Italy, NV
- Rosé, Commanderie de Peyrassol, Provence, FR, 2022
- Cava Brut, Bodegas Naveran, Navarra, ES, NV
- Sparkling “Mirabelle Brut”, Schramsberg Vineyards, North Coast, CA, NV
- Champagne “Réserve Brut”, Telmont Epernay, FR, NV
- Champagne “La Francaise Brut”, Taittinger, Reims, FR, NV
- Champagne “Réserve Rosé”, Telmont, Épernay, FR, NV

**WHITE**

- 110 Albarino “Kentia”, Lagar da Condesa, Rias Baixas, ES, 2022
- 112 Pinot Grigio “San Angelo”, Castello Banfi, Tuscany, IT, 2021
- 113 Moscato d’Asti “Nivole”, Michele Chiarlo, Piedmont, IT, 2022
- 114 Riesling, Dr. Konstantin Frank Winery, Finger Lakes, NY, 2022
- 115 Chardonnay, Duckhorn Vineyards, Napa Valley, CA, 2022
- 116 Sancerre, Château de Sancerre, Loire Valley, FR, 2022

**RED**

- 111 Tempranillo “Altos Ibericos Crianza”, Familia Torres, Rioja, ES, 2018
- 113 Cabernet Sauvignon, Routestock “Napa Valley”, Napa Valley, CA, 2022
- 114 Côtes du Rhône, Guigal, Rhône Valley, FR, 2019
- 115 Tinto Cariñena, Bodegas Martinanzas, La Mancha, ES, 2022
- 116 Chianti Classico, Castello di Volpaia, Tuscany, IT, 2021

**welcome to the green orchid**

The Green Orchid pays homage to the “green” components of this building as well as to Marie Selby Botanical Gardens’ researchers who have been studying orchids—including the very rare green orchid, since Selby Gardens’ founding in 1973. The Green Orchid is set to be the first net positive energy restaurant in the world! Nearly 50,000 square feet of solar panels will generate enough electricity to not only power this restaurant, but all buildings on this side of the Morganroth Family Palm Promenade.

When you explore the delicious options on this menu, be on the lookout for dishes and drinks that contain produce from The Drs. Andrew and Judith Economos Roofop Edible Garden overhead. The garden is planted and maintained for Selby Gardens by Operation EcoVets, a non-profit organization that provides personal, educational, and professional growth opportunities for military veterans.

The Green Orchid features a wine list offering international selections that use organic, biodynamic or sustainable practices, and many wineries powered by solar renewable energy.