

1500 SOUTH

Restaurant & Bar

SMALL PLATES

BEET SALAD, 12

Goat Cheese, Hazelnuts, Baby Greens,
Hazelnut Vinaigrette

BABY GREENS, 12

Honeycrisp Apples, Creamy Feta,
Candied Pecans, Honey Vinaigrette

TOMATOES & MOZZARELLA SALAD, 15

Arugula, Hearts of Palm, Pickled Onions,
Baby Greens, Aged Balsamic

BREADED CALAMARI, 15

Lightly Breaded, Roasted Tomato Remoulade

CRAB CAKE, 18

Arugula Salad, Key Lime Aioli

FRIED POLENTA, 9

Crispy Pancetta, Roasted Tomato, Mozzarella, Pesto

MINISTRONE SOUP, 8

Vegetables, Ditalini, Heirloom Beans, Tomato Broth

PIZZA

MARGHERITA, 13

Pomodoro, Mozzarella, Vine Ripe Tomatoes,
Fresh Basil

FARM TO FIRE, 15

Roasted Seasonal Veggies, Saba, Mozzarella, Pomodoro

PIZZA OF THE DAY, MP

ENTRÉES

PAN SEARED SALMON, 24

Creamy Risotto, Seasonal Vegetables, Citrus Reduction

BLACK GROUPER, 35

Heirloom Beans, Kale, Tomato Broth,
Roasted Tomatoes, Grilled Asparagus

GRILLED PORK CHOP, 26

Apple Cider Demi, Smoked Gouda Mac,
Crispy Brussel Sprouts

8 OZ GRILLED FILET OF BEEF, 35

Buttermilk Whipped Potatoes, Grilled Asparagus,
Roasted Shallot Demi

PAN SEARED CHICKEN BREAST, 23

Roasted Vegetables, Apple Cider Infused Farro Salad

BRAISED SHORT RIB, 30

Creamy Grits, Roasted Fennel

1500 SOUTH BURGER, 17

Brioche Bun, Lettuce, Tomato, Onion, Fries

PASTA

PAPPARDELLE BOLOGNESE, 21

Lamb, Mascarpone Cheese, Mint, Crispy Pancetta

SEAFOOD SCAMPI, 28

Spaghetti, Shrimp, Lobster, Peas, Roasted Tomatoes

VEGETABLES PESTO, 19

Pappardelle, Roasted Seasonal Vegetables, Parmigiana

Add Chicken, 9 | Add Salmon, 9 | Add Shrimp, 9

SHARED SIDES

BUTTERMILK WHIPPED POTATOES, 6

ROASTED VEGETABLES, 6

GOUDA MAC & CHEESE, 6

GRILLED ASPARAGUS WITH PARMESEAN CHILI FLAKES, 6

SIDE OF FRENCH FRIES, 6

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Chef William Conroy

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DESSERTS

CHOCOLATE GENOISE, 9

Chocolate Ganache, Rich Velvety Chocolate Mousse

FLOURLESS CHOCOLATE CAKE, 9

Served with Vanilla Ice Cream

RASPBERRY CHEESECAKE, 9

White Chocolate Shavings, Raspberry Sauce

CHOCOLATE TRILOGY, 9

Dark Chocolate Mousse, Milk Chocolate Mousse,
White Chocolate Mousse, Dark Chocolate Shavings

PUMPKIN CRANBERRY, 9

Layered Pumpkin Cake, Cranberry Sauce

KEY LIME PIE, 9

Tropical Fruits

SORBETS & GELATOS

\$3 Per Scoop | \$8 Trio

SIGNATURE COCKTAILS & BEVERAGES

SIGNATURE COCKTAILS, 12

Blueberry Mojito

Ron Metusalem Platino Rum, Acai Blueberry Liqueur,
Mint, Lime

Barrel Aged Manhattan

Tin Cup Bourbon, Antica Formula Sweet Vermouth

Lime Daiquiri

Ron Metusalem Platino Rum, Fresh Limes, Sugar Cane Syrup

Bees Knees

Boodles Gin, Honey, Fresh Lemon Juice

Blackberry Mule

Three Olives Vodka, Limes, Blackberry Preserves, Ginger Beer

Sweet and Spicy Margarita

Maestro Dobel Diamonte Tequila, Ancho Reyes Chili Pepper
Liqueur, Agave Nectar, Fresh Citrus Juices

Pacific Rim Pineapple Martini

Three Olives Pineapple Vodka, Lemoncello,
Canton Ginger Liqueur

Chocolate Martini

360 Madagascar Vanilla Vodka, White and Dark
Chocolate Godiva Liqueur

PORTS AND DESSERT WINE (2oz Pour)

Sandeman Fine Ruby 15
Taylor Fladgate 20yr 15

CORDIALS (2oz Pour)

B&B 13
Baileys 12
Disaronno 12
Drambuie 13
Ferretti Biscotti 12
Frangelico 12
Grand Marnier 13
Sambucca 12
Limoncello 10

COGNAC (2oz Pour)

Remy Martin VSOP 18
Remy Martin XO 45

COFFEE DRINKS

Cappuccino 6
Espresso 4