



For us here at The Boarding House, every menu is a chance to share our passion for food, creativity, and community with you. From our house-made pizza dough and baked goods to locally sourced meats, produce, and ingredients, we've worked to create a dining experience rooted in quality and authenticity. Each dish is crafted with care, blending regional ingredients with timeless favorites to make every meal feel special. Now, we invite you to explore the menu and enjoy the flavors we have thoughtfully created just for you.



LUNCH

Spinach Artichoke Wrap 18
Fresh Spinach / Grilled Artichoke / Fromage Blanc / Roasted Chickpea / Flour Tortilla

Turkey Club 19
Turkey / smoked gouda / Benton's bacon lettuce / tomato / dijonnaise / sourdough

Smashburger 19
Wellsdale beef / american cheese / pickle lettuce / burger sauce / potato bun
— add bacon +3 / add a patty +5

Cheesesteak 19/25
grilled chicken or Wellsdale steak / provolone grilled peppers & onions / mayo / hoagie

The CCB 19
fried chicken / sliced ham / gruyere / dijonnaise ciabatta

Pastrami Rueben 19
thin sliced pastrami / sauerkraut / thousand island dressing / marble rye
—make it rachel style

KIDDOS

Chicken Bites 10
Cheese Pizza 15
Grilled Cheese 8
Hot Dog 8
Mac & Cheese 5
French Fries 5
Cheese Quesadilla 7

SIDE SALADS

House 6
tomato / onion / parmesan / croutons

Caesar 9
parmesan / croutons

HOUSE-MADE DRESSINGS
creamy Italian / Italian vinaigrette / ranch
blue cheese / roasted garlic balsamic

A LA CARTE SIDES

roasted broccoli 6
fresh fruit 5
seared tahini cabbage 8
mac & cheese 6
french onion mac & cheese 8
kettle chips 5

HAND-CUT FRENCH FRIES

salted 6
salt & vinegar 6
salted with cheese sauce 7
parmesan truffle 8
loaded 9
cheddar / bacon / green onion / ranch

ALL DAY ITEMS

SALADS

Chicken Caesar 22
mixed greens / grilled chicken / parmesan croutons / caesar dressing

Fromage & Forest 23
mixed greens / arugula / diced beets / fromage blanc spiced walnuts / roasted garlic balsamic
— add a patty +5, steak +9,
grilled chicken +5, blackened shrimp +8

Chopped Italian 24
mixed greens / salami / pepperoni / fresh mozzarella / tomato / onion / banana pepper croutons / choice of Italian vinaigrette or creamy Italian vinaigrette

Tampa Cuban 23
ham / salami / house mojo pork / gruyere pickles / dijonnaise / La Segunda Bakery Cuban bread

Teriyaki Stir-Fry
white rice / teriyaki sauce / pepper / onion carrot / egg / scallion
yum-yum sauce / chile crisp
— no rice, sub broccoli +4

chicken 24
tofu 24
shrimp 27
steak 28

The Great Smoky Burger 24
Wellsdale beef / maple dijon / Benton's bacon / caramelized onion / smoked gouda mayo / potato bun

Classic Bowl 2.0
house macaroni and cheese / roasted broccoli / aoili / seasoned panko
choice of blackened protein

burger patty 23
chicken 23
tofu 23
shrimp 26
steak 27

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

A SERVICE CHARGE OF 20% WILL BE APPLIED TO PARTIES OF SIX OR MORE

DINNER OFFERINGS

STARTERS

Mojo Quesadilla Tacos 19

cheese quesadilla / mojo pork / jalapeno lime crema / pickled red onion

Insalata Caprese 16

tomato / fresh mozzarella / balsamella / EVOO / Maldon salt / basil

Pigs In A Blanket 12

hot dog / blanket / smoky ketchup

Warm Spinach Artichoke Dip 17

spinach / artichoke / cream cheese / mayonaise / sour cream / parmesan
fresh baked pita chips

Crispy Chicken Bites 10

hand breaded chicken / choice of sauce

Every composed plate is a reflection of thoughtful craftsmanship, with each ingredient selected to complement the next. We hope each dish offers a memorable expression of the care, comfort, and hospitality that make the Marketplace feel like home.

Steak Au Poivre 34

featured cut / green peppercorn cream sauce / potato gratin

Seasonal Fish 34

lemon garlic roasted salmon / creamy parmesan orzo / seared tahini dressed cabbage

Grilled Cider Chop 34

apple cider vinegar brined pork chop / acorn squash farro / roasted garlic parsnip puree

Butter Chicken 30

white rice / yogurt marinated chicken / house made butter chicken sauce / roasted garlic naan

Fettuccini & Meatballs 32

scratch made fettuccini / tomato sauce / house-made beef & pork meatballs / parmesan
pecorino / garlic bread

Cajun Alfredo 32

scratch made fettuccini / andouille / shrimp / peppers / onions / cajun spiced alfredo / parmesan
pecorino / garlic bread

MAINS

FOR ALLERGY SUBSTITUTIONS PLEASE ASK YOUR SERVER

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SIGNATURE PIZZAS

Margherita 22

marinara / fresh mozzarella / basil

Abby Road 28

Blush Sauce / sausage / parmesan / burrata / basil / balsamella

Fig & Pig 27

garlic oil / fig jam / prosciutto / fromage blanc / balsamella
red onion

Potsticker 28

ground pork / cabbage / carrot / green onion / ponzu dipper
chile crisp / scallions

il Fungo 28

creamy rosemary sauce / seasonal local mushroom / mozzarella
provolone / truffle oil drizzle

White Pizza 22

garlic oil / mozzarella / provolone / parmesan

Prosciutto Pie 28

garlic oil / prosciutto / provolone / arugula / Spice Witch Hot Honey

Italian 29

marinara / salami / pepperoni / provolone / mozzarella / garlic
banana pepper

#4 28

marinara / pepperoni / sausage / bell pepper / onion / mushroom
double mozzarella

Fall Harvest 26

creamy rosemary sauce / acorn squash / granny smith apple / parmesan
provolone / parsley

Our Marra Forni Neapolitan Series brick oven is a handcrafted, Italian-inspired creation made in the U.S. It utilizes Marra stone sourced from Naples, ensuring exceptional heat retention and true Neapolitan pizza. This gas-fired oven is capable of cooking several pizzas at temperatures reaching up to 900 degrees.

BUILD YOUR OWN

Choose your sauce, cheese, veggie, and meat 22

SAUCE

marinara / house-made ranch / creamy
rosemary / garlic oil / blush sauce

CHEESE

mozzarella / provolone / parmesan
3 Sisters cheddar / fromage blanc
-burrata +3
- extra cheese +1

VEGGIE

garlic / onion / banana pepper
sundried tomato / bell pepper
kalamata / seasonal local mushroom
- extra veggies +1

MEAT

pepperoni / prosciutto / salami
grilled chicken / Bentons' bacon
house-made Italian sausage
- extra meat +2

*GLUTEN FREE CRUST IS AVAILABLE UPON REQUEST

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WINE BY THE BOTTLE

WHITE

Jerman Giulia IGT 2025
Pinot Grigio 42

Van Duzer Willamette Valley 2024
Pinot Gris 36

Orin Swift Blank Stare 2023
Sauvignon Blanc 60

Cakebread 2024
Sauvignon Blanc 56

Frenzy New Zealand 2025
Sauvignon Blanc 52

Cakebread 2024
Chardonnay 77

Rombauer 2024
Chardonnay 62

Triennes 2025
French Rose 48

Conundrum 2024
White Blend 31

Sancerre Frank Millet 2025
Sauvignon Blanc 66

Schloss Saarstein Mosel 2022
Riesling 56

Courtault Michelet 2024
Chablis 88

Perrachon Bourgogne Blanc 2025
White Burgundy 50

CHAMPAGNE / PROSECCO

Moët & Chandon 89

Poggio Costa 30

Volleraux Brut 66

RED

Unshackled 2023
Pinot Noir 47

Domaine Franck Millet Menetou 2023
Pinot Noir 42

William Downie Cathedral Victoria 2025
Pinot Noir 60

Caymus 2023
Cabernet 125

Caterwaul Napa 2023
Cabernet 126

Prisoner 2024
Red Blend 65

Orin Swift Abstract 2024
Red Blend 70

Caymus Suisan Walking Fool 2023
Red Blend 76

Conundrum 2023
Red Blend 47

Orin Swift Machete Petit 2022
Sirah 133

Chateau Les Ormes Saint-Julien 2018
Bordeaux 123

Colome Estate Malbec 2023
Malbec 62

Il Palazzino Chianti Classico 2020
'Argenina' 69

Chateau Boutisse Saint Emilion 2022
Bordeaux Blend 105

Pieri 2021
Brunello Di Montalcino 135

Domaine Franck Millet 2023
Pinot Noir 52

Venta La Ossa Vino de la Tierra de 2023
Castilla Joven 40

Gundlach Bundschu Mountain 2023
Cuvee Sonoma County 54

Correggia Nebbiolo 2023
Roero 64

DRINKS & DESSERTS

COCKTAILS

Cardamom Mojito 18

Captain Morgan white rum / mint / lime
house cardomom ginger syrup / sprite

Carrot Cake Old Fashioned 20

Bulleit / black walnut bitters / house carrot cake syrup
/ spiced walnut garnish

Southern Belle Martini 19

house vanilla vodka / sourwood honey / blood orange
St Germain / candy rim

Muscadine Margarita 18

Espolon Blanco / orange / lime juice
house muscadine syrup / orange sugar rim

Pumpkin Espresso Martini 19

Ketel One / espresso / RumChata / house pumpkin
spice syrup / cinnamon

MOCKTAILS

Fall Spritzer 10

apple cider / cranberry / lime / house sage & fennel syrup
club soda

Maple & Spice 10

maple syrup / lemon juice / ginger beer / cinnamon stick

LIQUORS

Aperitif

Aperol

Vodka

Deep Eddy / Absolut / Ketel One / Grey Goose

Tequila

Espolon Blanco / Casamigos Blanco / 1800 Reposado

Gin

Farmer's Organic / Hendrick's / Luna Bloom

Rum

Captain Morgan Spiced & White

Whiskey

Jack Daniel's / Jameson / Crown Royal
Crown Royal Apple / Fireball

Bourbon

Bulleit / Bulleit Rye / Woodford Reserve Double Oaked
Woodford Reserve / Maker's Mark / Four Roses Single
Barrel / Angel's Envy / Buffalo Trace

Scotch

Belvenie 14

Cordials

Limoncello / Baileys / Chambord / Grand Marnier
Disaronno

WHITE

RED

OTHERS

WINE BY THE GLASS

Perrachon Bourgogne Blanc White
Burgundy Chardonnay 2024 13

Sancerre Frank Millet
Sauvignon Blanc 21

Frenzy New Zealand
Sauvignon Blanc 2025 13

Domaine Franck Millet Menetou
Pinot Noir 2023 16

Paso Robles Poppy Cabernet
Sauvignon 2023 15

Venta La Osa
Joven 2021 14

Triennes French
Rose 14

Poggio Costa 7

BEER & SELTZER

Athletic Brewing Co. 6
Run Wild IPA / Lemon Radler

Trail Magic 9/12
*THC hemp infused beverage (21+)
Iced Tea Lemonade 5mg
Lime Margarita 5mg
Peach Tea Lemonade 10mg

Highland Brewing 6
Haze IPA / Gaelic Ale / West Coast IPA
Crisp Pilsner

Innovation 7
Soulvation Tropical IPA / Spaceman Pale Ale
Afternoon Delight

Boojum 7
Hound of Helles

Burial 7
Intertube Lager / Lightgrinder Porter

Classics 5
Michelob Ultra / Modelo / Yuengling
Heinekin / Shinerbock / Corona / Budlight

Press Seltzer 4
Blackberry Hibiscus / Lime Lemongrass
Pomegranate Ginger / Grapefruit Cardamom

DESSERT

Warm Chocolate
Brownie 9

Brownie Sundae 14

Gelato 5
pistachio or vanilla

Pumpkin Mousse
Biscoff Crumble 15

Fig and Apple
Tart 13