Florida Cracker STONE BAKED PIZZA

	Addition	al Toppin	egs O	
Preimum Toppings	Shrimp	Gator Sausage		
Meats	Italian Sausage/ Pepperonni	Chorizo Sausage	Roasted Chicken	Bacon /or Ham
Cheeses	Blue Cheese Crumbles	Goat Cheese	Extra Cheese	
Fruit & Veggies	Artichokes	Peppers	Tomatoes	Pickles
	Black Olives	Basil	Pineapples	Jalapenos
	Fresh Spinach	Onions	Corn	Mushrooms

Classic Cheese Pizza

Cajun Shrimp White Pizza

Spicy Shrimp, Sliced Tomatoes, Alfredo Sauce & Mozzarella Cheese

The Cuban Pizza

Straight from Ybor! Cuban Pork, Diced Ham, Swiss Cheese, Pickles & Bavarian Mustard

Sh-room-a-lot

Fresh Mushrooms, Sliced Tomatoes, Sauce & Mozzarella Cheese

Shrimp - Tomato & Spinach

Shrimp, Fresh Spinach, Onion, Sliced Tomatoes & Mozzarella Cheese

Gator Sausage

Gator Sausage, Cajun Seasoning, Pineapple, Tomatoes, Onion & Mozzarella Cheese

Buffalo Chicken

Our Home-made Buffalo Chicken Dip, Bell Peppers, Onions, Mozzarella & Drizzled with Florida Cracker Apalachicola Hot Sauce

Pesto Chicken

Chopped Chicken, Sliced Tomatoes, Pesto & Mozzarella Cheese

Jefferson Street BBQ

BBQ Chicken, Onions, Blue Cheese Crumbles & Mozzarella Cheese

FLATBREADS

Cheese & Cheese

Pesto & Chicken

Pesto & Cheese

Tomato & Basil & Cheese

Sh-room-a-lot

Cuban

ORIGINAL STARTERS

Tap House Salad

Roasted Red Onions, Beets, Goat Cheese & Toasted Pecans Tossed in Home-made Balsamic Vinaigrette Chopped Chicken BBQ Salad

BBQ Roasted Chicken, Fire Roasted Corn, Tomatoes & Roasted Red Onions. Tossed in Home-made Ranch Dressing

Big Ol' Pretzel

Titanic sized pretzel cooked up on our stone oven & served with Bavarian Mustard

Garlic Knots

Hand-rolled & rolled & buttered up Order of 12

Florida Cracker Shrimp

Fresh Shrimp in an Orange Vinaigrette Glaze with Fresh Onions, Mandarin Oranges & Spices.

Masaryktown Buffalo Chicken Dip

Shredded Fresh Grilled All Natural Chicken & Blended with Cheeses. Served with Pita Chips

Sweet Potato Chip Machos

As Southern as You Can Get! Dirty Baked Beans Layered onto Sweet Potato Chips, Topped with Fire Roasted Corn, Tomatoes, Green Onions, Sour Cream & Chipotle Crema

SIGNATURE BRUNCH DRINKS

Florida Cracker Original Mimosas

Get yourr morning going with Champage & a splash of fresh Orange juice finished with a local raw honey & Turbinado Sugar Rim. Sunshine State Sanngria

Home-made & as good as it gets! Our house red or white Sangria with a local raw honey & Turbinado Sugar Rim.

BSB- Mimosa Brown Sugar Bourbon

Our Fla Cracker Original Mimosa with a Shot of BSB. It taste just like Pancakes & OJ!

Moe's Bloody Mary



Crafted with our in-house Horseradish or Datil Pepper Bloody Mary Mix with a cowboy salt rim & all the trimmings!

SIGNATURE COCKTAILS

Dirty Harry Martini

Dixie Vodka • Olive Juice • Blue Cheese Olive

Blood Orange Grove

Hiatus Tequila • Blood Orange • Agave • Lime

Hells Bay Mule

St. Pete Whiskey • Ginger Beer • Apple Cider

Ginnie Springs Lemonade

Florida Cane Vodka • Lemon • Lavender

The French Toast

Heritage BSB- Brown Sugar Bourbon • Lemon Juice • Simple Syrup • Bitters

Cucumber Swamp Gimlet

St. Augustine Gin • St. Germaine • Cucumber

Real Housewives of Brooksville

Siesta Key Rum • Strawberry • Lemon • Prosecco

Sweet Tea Old Fashioned

Papa's Pilar Rum • Sweet Tea Simple Syrup • Peach Schnapps

THE Driginal FLORIDIAN

Hours: Tues- Thur 10 AM- 11 PM/ Fri & Sat 8:30 AM- 11 PM/ Sun 8:30- 4 PM 926 E. Jefferson Street • Downtown Brooksville, FL 34601