

THE  
YELLOW PONY  
OCALA, FL

## STARTERS

**Artisan Cheese Selection** vg  
curated selection of handcrafted  
cheeses, drunken mustard, jam,  
pickled okra, artisanal toast  
points 25

Chef's charcuterie selection 15

**Prosciutto-Wrapped Bruschetta**  
toasted ciabatta, creamy burrata,  
caramelized figs, arugula,  
balsamic reduction 18

**Soft Pretzel** vg  
hand-twisted pretzel, beer  
cheese, stout mustard 14

**Edamame Hummus** vg  
citrus zest, house-baked  
pita crisps 14

**Smoked Chicken Wings**  
choice of whiskey barbecue,  
buffalo or honeygarlic,  
ranch or blue cheese 16

**Brisket Nachos**  
slow-braised brisket, crema,  
black beans, fresh jalapeño,  
pico de gallo, guacamole 30

## FLATBREADS

**Spinach Truffle Flatbread** vg  
feta, goat cheese, spinach, dill,  
basil, truffle, red pepper flakes 16

**Fig & Stracciatella Flatbread** vg  
arugula, feta, balsamic glaze 19

**Daily Flatbread**  
please inquire MKT

## RAW

**Shrimp Tempura Roll**  
shrimp, scallion, avocado, carrot,  
masago, eel sauce 23

**Spicy Ahi Tuna Roll\***  
avocado, cucumber,  
pickled daikon, spicy mayo 23

**Premium Ahi Tuna Poke\***  
avocado, radish, wakame salad,  
kokuho rice, ginger-soy 28

## GREENS

add grilled chicken 8  
add miso-glazed salmon\* 14  
add sautéed shrimp 12

**Classic Caesar Salad** vg  
romaine, dressing, parmesan,  
garlic-herb croutons 15

**Country Cobb** gf  
romaine, eggs, cucumber, blue  
cheese, avocado, bacon, tomato,  
buttermilk ranch dressing 15

**Shaved Fennel & Spinach** vg gf  
Florida segments, citrus  
vinaigrette, goat cheese, toasted  
pine nut crumble 16

**Burrata & Heirloom** vg  
basil pesto, ciabatta croutons,  
balsamic glaze 19

GF = Gluten-Free   VG = Vegetarian   V = Vegan

\*Consuming raw or undercooked meats,  
poultry, seafood, shellfish, or eggs may increase  
your risk of foodborne illness, especially if you  
have certain medical conditions.

A \$5 fee will be applied to your bill for any split items.  
For parties of 6 or more, an automatic gratuity of 20%  
will be added to your bill.

## SANDWICHES

### Grouper Rachel\*

blackened grouper, pineapple slaw,  
Thousand Island dressing 29

### Irish Pub Burger\*

Guinness- braised onions, smoked Irish  
cheddar, bacon, whiskey aioli, lettuce,  
tomato 25

### Cowboy Burger\*

cheddar, whiskey barbecue,  
fried onions 21

### Classic Burger\*

american cheese, bacon,  
tomato, lettuce, red onion 23

### Sweet Chili Chicken

crispy fried chicken, sweet chili aioli,  
house slaw 23

### Smoked Reuben

house-smoked pastrami,  
Thousand Island, swiss cheese,  
sauerkraut, rye 25

### Lobster Roll

lobster, toasted brioche bun, crisp  
lettuce, tomato 39

## ENTRÉES

### Shrimp & Grits Étouffée

étouffée sauce, garnished with okra 34

### Market Fish of the Day

please inquire MKT

### Fish 'N' Chips

beer batter, tartar sauce, lemon,  
malt vinegar french fries 29

### Steak Frites\*

8oz marinated skirt steak, crispy potato  
strings, chimichurri 42

### Oven-Roasted Jerk Chicken

half chicken,  
house-made jerk spices,  
tropical rice and coleslaw 36

## DESSERTS

### Peach Cobbler Skillet

vanilla bean ice cream 15

### Citrus Strawberry Crumble Skillet GF

coconut gelato 15

### Caramel Banana Cake Skillet

dulce de leche gelato 15

### Cheesecake Of The Week

please inquire

## SIDES

### Grilled Broccolini VG

chili aioli 12

### Mac & Cheese

cavatappi, cheese sauce 12

### Tater Tots VG

cheddar ranch, scallions 11

### Garlic Parmesan French Fries VG 11

### Regular French Fries VG 7

### Beer-Battered Onion Rings VG

spicy ranch 12

### Mashed Potatoes GF VG 11

### Truffle Fries VG 15

### Sweet Potato Waffle Fries VG 10

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Proudly serving the *Certified Angus Beef®* brand,  
raised by family farmers and ranchers.