

THE
YELLOW PONY
OCALA, FL

STARTERS

Artisan Cheese Selection ^{VG}
mustard, dried fruit, crackers 22
add chef's charcuterie
selection 13

Spinach & Artichoke Dip ^{VG}
bbq chips 12

Soft Pretzel ^{VG}
beer cheese, stout mustard 12

Candied Bacon & Cashews ^{GF}
spices 10

Chicken Wings
whiskey bbq, buffalo or honey
garlic, ranch or blue cheese 14

Black Bean Hummus ^V
roasted vegetables, olive
tapenade, peppers, taro chips 15

Brisket Nachos
corn tortilla chips, crema, avocado,
black beans, fresh jalapeño,
pico de gallo 26

FLATBREADS

Wild Mushroom Flatbread ^{VG}
fontina, truffle, arugula 15

Daily Flatbread
please inquire ^{MKT}

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.

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

RAW

Bao Bun*
ahi tuna, cucumber slaw, kimchi,
togarashi, spicy mayo 23

California Roll ^{GF}
cucumber, crab, avocado,
masago 17

Premium Ahi Tuna Poke*
avocado, radish, wakame salad,
ginger soy, rice 25

GREENS

add chicken 7 | add salmon 10

Classic Caesar Salad ^{VG}
romaine, dressing, parmesan,
garlic croutons 13

Country Cobb ^{GF VG}
peas, corn, avocado, tomato,
garlic buttermilk dressing 15

Kale & Quinoa Salad ^V
smoked almonds, roasted corn,
heirloom tomato, red onion,
champagne citrus vinaigrette 17

Dressings:
ranch, blue cheese, balsamic,
thousand island, honey mustard,
spicy ranch, cheddar ranch



SANDWICHES

Smoked Bologna Sandwich

bacon, lettuce, tomato, pimento cheese 18

Lobster Roll

brown butter, cucumber-fennel slaw, homemade bun 38

Tatanka Blue Burger*

8oz bison, blue cheese, balsamic onions, lettuce, tomato 23

Cowboy Burger*

cheddar, whiskey bbq, fried onions 21

Classic Burger*

american cheese, bacon, tomato, lettuce, onion 19

Honey-Dipped Fried Chicken

chow chow, brioche bun 17

Smoked Reuben

house-smoked pastrami, thousand island, swiss cheese, sauerkraut, rye 19

ENTRÉES

Popcorn Grits Burnt Ends GF

smoked brisket, white grits, roasted corn, okra 28

Market Fish of the Day

please inquire MKT

Braised 8 oz.

Beef Short Ribs GF

roasted vegetables, mashed potatoes, horseradish jus 32

Fish 'N Chips

beer batter, tartar sauce, lemon, malt vinegar french fries 28

Grilled 12 oz New York

Strip Loin* GF

marble potatoes, mushrooms, onions, broccolini, peppercorn whiskey sauce 48

DESSERTS

Citrus & Berry Crumble

kumquat, vanilla ice cream 11

S'More Brownie

chocolate, graham, marshmallow 13

Pie of the Week

please inquire 10

SIDES

Grilled Broccolini vg

chili aioli 10

Lobster Mac & Cheese

cavatappi, three-cheese sauce 20

Tater Tots

cheddar ranch, scallions 8

Garlic Parmesan

French Fries vg 9

Regular French Fries v 7

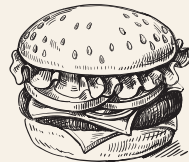
Beer-Battered Onion Rings vg 9

spicy ranch 9

Mashed Potatoes GF VG 8

Truffle Fries vg 11

Sweet Potato Fries vg 9



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