

Chefs on the Run

Est. 2011

Your Taste Buds Will Thank You

Chef Jodrick's Collection

All burgers are served on a
challah bun with French fries
lettuce, tomatoes, onions, pickles
upon request.

I Just Want A Burger \$13

Our most requested burger ever!
Choose from one of these cheeses:
2x American cheese, Havarti, or
BelGioioso™ provolone cheese.

Black & Blue & Oink \$15

(rare) Lightly blackened Gorgonzola bleu
cheese mousse, Havarti cheese, AWSB

¡NO Burger (Award winning) \$18

AWSB, white cheddar, Irish white
cheddar, sweet BBQ, pickled red onions,
Rugged Sauce™.

El Jim \$14

BelGioioso™ provolone provolone cheese,
Gorgonzola blue cheese mousse, pickled
red onions, Tres Chiles butter sauce.

What Diet Bro? \$22

1lb beef, AWSB, pastrami, American
cheese, white cheddar, roasted Panela
cheese, grilled onions, criolla sauce, free
range fried egg.

Chef La (South Florida Top Rated) \$15

Hot pastrami, creole mustard, grilled onions,
BelGioioso™ provolone cheese.

El Parce \$14

Roasted Panela cheese, sweet pineapple
purée, criolla sauce, crispy plantain hay.

¡Ay Dios Mio! \$18

Roasted Panela cheese, AWSB, criolla sauce,
plantain hay, pickled red onions, free range
fried egg.

The All American \$16

2x American cheese, AWSB, sweet BBQ
sauce, lime ranch, grilled onions.

Mac Jones \$18

Chef Jodrick's blackened spice, AWSB,
American cheese, roasted Panela cheese,
chipotle Mac n'cheese, truffle oil, Pecorino

ADD ONS

Extra Cheese \$1

(American Havarti, Provolone)

- * White Cheddar \$2
- * Panela Cheese \$2
- * AWSB \$2.50
- * Huevo Frito (Free Range Fried Egg) \$2
- * Grilled Onions \$2
- * Pickled Red Onions \$1

A serious burger requires serious
beef, so each burger from Chef
Jodrick's Burger Collection is
powered by Schweid & Sons
Certified Angus Beef,
because quality matters.



**Consumer Advisory: Consumption of undercooked meat, poultry,
eggs, or seafood may increase the risk of food-borne illnesses.**

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Tapas Pa' Picar

Surullitos \$6

Deep fried cheese polenta sticks, criolla sauce.

Habanero Chicken 🔥 HOT 🔥 \$9

Deep fried boneless chicken, Tres Chiles butter, lime ranch.

Alcapurrias \$6

Green banana-malanga fritters, picadillo red pepper aioli.

Bolitas De Queso \$8

Smoked gouda, Edam cheese, Guava Yabba glaze.

Macarrones Con Res \$9

Award winning Chipotle mac n' cheese, braised pulled oxtail short rib beef, tomato-sofrito, truffle oil, Pecorino parmesan cheese.

Greek Tabouleh Salad \$7

Tri-color quinoa tabouleh (parsley, lemon juice, EVOO), tomatoes, European cucumbers, feta cheese,

Sides

French Fries \$3

Parmesan Truffle Fries \$6

Sweet Potato Fries \$4.50

House Made Tostones \$3.50

Pan Cooked Brussel Sprouts \$6

Sauté Herb Butter Broccoli \$7

Arroz Con Gandules \$3.50

Herbal Jasmine Rice \$2

Chipotle Mac n' Cheese \$4

Plain Mofongo \$5

All house made sauces are 50¢.

Un Sanguichito

Tripleta \$12

Puerto Rican street food style 3-meat sandwich, BelGioioso™ provolone cheese, grilled onions, Chimichurri aioli, lettuce, tomatoes, tandoori naan.

Ño! Chicken Sanguich \$13

Hand-breaded fried chicken, AWSB, sweet BBQ sauce, BelGioioso™ provolone cheese, white cheddar cheese, Spiceology™ pickled red onions, Rugged Sauce™, challah bun.

Greek Steak Tabouleh \$12

CAB churrasco steak, grilled onions, tri-color quinoa tabouleh mix, house lettuce mix, grape tomatoes, European cucumbers, feta cheese, lemon yogurt sauce, tandoori naan.

🔥 ¡Ay Ay Ay! 🔥 \$12

Hand-breaded fried chicken, tossed in Chef Jodrick's Tres chiles butter, grilled onions, BelGioioso™ provolone cheese, Gorgonzola blue cheese mousse, lettuce, tomato, pickles on challah bun.

El Chef La Sanguich \$16

This is our Chef's go-to sandwich packed with his favorite flavors: A la plancha chimichurri CAB churrasco steak, BelGioioso™ provolone cheese, crusted feta cheese, Spiceology™ pickled red onions, crispy plantain hay, chimichurri aioli, lemon yogurt, tandoori naan.

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Algo Healthy

Vegetarian, Vegan, Gluten Free

Garden Salad \$8 Side Salad \$4

Spring lettuce blend, grape tomatoes, European cucumbers. Choose from one of these dressings: Sesame ginger, lime ranch, balsamic vinaigrette, or lemon yogurt.

Chef La Salad \$13

Chef Jodrick's signature salad, Lettuce blend, a la plancha chicken, AWSB smoked cheese, grape tomatoes, European cucumbers, red onions, FR fried egg.

De Milo Salad \$14

Spring lettuce blend, grape tomatoes, European cucumbers, tri-color quinoa tabouleh mix, Spiceology™ pickled red onions, feta cheese, lemon yogurt, grilled chicken.

Ave Maria Chef \$17

Chef Jodrick's unique poultry burger blend, Havarti, AWSB pineapple jam purée, AWSB, mushrooms, Spiceology™ pickled red onions, garden salad.

Plant Based Mofongo Bowl 🌿 \$17

Sauté fresh vegetables served with our Citrus Chimichurri.

Asian Veggie Bowl \$16

Sauté vegetables tossed in Chef Jodrick's Asian Demi glaze, soy lime aioli, Sriracha, Rosemary Jasmine rice.



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Pa' Tomar

Florida Craft Beers

\$4

La Rubia ABA (5% APV)
Wynwood Brewery

Vibin' Lager (5% APV)
Funky Buddha Brewery

Hop Gun IPA (7% APV)
Funky Buddha Brewery

De La Casa

Sangria De Venus
\$12

Special house blend
finished with a
Hibiscus flower hint.

La Blanquita \$12
Moscardo wine blend
with a light peach
finish

Ask about 2 for \$20

Agua (Bottled Water)

Sparkling \$3
Flat \$3

20 oz Bottles



Coca-Cola Classic
Coke Zero
Diet Coke
Sprite
Ginger Ale
California Raspberry Tea
Green Tea
👉 Tea (Arnold Palmer)

\$3