



## STARTERS

**HONEY BUTTER PARKER HOUSE ROLLS 9**

**TATER TOTS & BLACK TRUFFLE CATSUP 11**

**CANDIED THICK-CUT HERITAGE BACON 12**

**CRISPY CHEESE & PINEAPPLE 14**

**WATERMELON 'CAPRESE' LOCALLY MADE BURRATA, FLORIDA BASIL, MINT & OLIVE OIL 18**

**HEIRLOOM TOMATOES FISH SAUCE VINAIGRETTE, HERBS, PEANUTS & COCONUT MILK 16**

**BRUSSELS SPROUT 'CAESAR' COOKED & RAW, PARMIGIANO REGGIANO & GARLIC BREADCRUMB 18**

**ICEBERG 'SLICE' BUTTERMILK DRESSING, PICKLED ONION, TOMATO & THICK-CUT BACON 17**

**LOCAL LETTUCE SALAD RAW APPLES, CHEDDAR, TOASTED HAZELNUT & SHERRY DRESSING 16**

**LOADED TATER TOTS BLACK TRUFFLE CREAM, APPLEWOOD BACON & PARMIGIANO REGGIANO 17**

**YELLOWFIN TUNA TARTARE CILANTRO, JALAPENO, CUCUMBER, YUZU-MISO & CRISPS 26**

## BRUNCH PLATES

**BREAKFAST SANDWICH SCRAMBLED EGGS, HERITAGE BACON, POTATO 'STIX', CHEDDAR & CHIVE 17**

**'EGGS ON EGGS' SOFT EGGS, BRIOCHE, EVERYTHING CRÈME FRAICHE & AMERICAN CAVIAR 24**

**SMOKED SALMON TARTINE 'MAITRE 'D' CREAM CHEESE, RED ONION & HEIRLOOM TOMATO 18**

**CRISPY ROCK SHRIMP SALAD OAK LETTUCE, BRUSSEL SPROUTS, CARROT, CILANTRO & MISO 25**

**'CARBONARA' BENEDICT HERITAGE BACON, BLACK TRUFFLE FONDUTA, SOFT EGGS & CIABATTA 21**

**GRILLED CHICKEN SANDWICH LETTUCE, TOMATO, BACON, GREEN GODDESS AIOLI & FRIES 23**

**CLASSIC CHEESEBURGER CHEDDAR, SHAVED ICEBERG, TOMATO, ONION, BRIOCHE BUN & FRIES 24**

**'FRENCH DIP' BURGER VERMONT CHEDDAR, CARAMELIZED ONION, BEEF 'AU JUS' & FRIES 27**

**BUTTERMILK FRIED AMISH CHICKEN & WAFFLES SMOKY MAPLE SYRUP & CARROT 'HOT SAUCE' 29**

## SWEET PLATES

**FRENCH TOAST BRIOCHE, CINNAMON CRUMBLE, CREAM CHEESE, MAPLE & SALTY BUTTER 17**

**CAP'N CRUNCH PANCAKES VANILLA BUTTER, CONDENSED MILK 'SYRUP' & CANDIED CEREAL 19**

**DIRT CUP CANDIED HAZELNUT, CHOCOLATE & CRY BABY CREAMERY HAZELNUT ICE CREAM 15**

**CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.**

**CHEF/OWNER** GIORGIO RAPICAVOLI **CHEF DE CUISINE** MANNY PERDOMO **SOUS CHEF** DANIEL LASH



## BRUNCH COCKTAILS

**MIMOSA \$13**

PROSECCO & FLORIDA ORANGE JUICE

**BELLINI \$13**

PROSECCO, CRÈME DE PECHE & PEACH

**SPRITZ \$14**

PROSECCO, APEROL & ORANGE

**BLOODY MARY \$16**

HOUSEMADE MARY MIX, TITO'S VODKA & OLIVE

## SPECIALTY COCKTAILS \$17

**THE BLACK PARADE**

BOMBAY SAPPHIRE GIN, ST. GERMAIN, STRAWBERRY & BLACK PEPPER

**MR. PINK**

HAVANA CLUB BLANCO, CHINOLA PASSIONFRUIT & COCONUT CORDIAL

**THE FLYING V**

BRUGAL 1888 RUM, CAFFE AMARO, GIFFARD BANANA LIQUEUR & LIME

**ACAPULCO GOLD**

PATRON TEQUILA, ANCHO REYES, PINEAPPLE, JALAPENO & HOUSE 'TAJIN'

**THE BIRDS & THE BEES**

VIDA MEZCAL, ORANGE BLOSSOM HONEY, FLORIDA GRAPEFRUIT & SEA SALT

## BEER

**SOUR ALE 8**

TRIPPING ANIMALS 16 OZ. DRAFT

**IPA 8**

LINCOLN'S BEARD BREWING CO. 16OZ. DRAFT

**DARK LAGER 8**

MONOPOLIO 16 OZ. DRAFT

**LAGER 8**

LOST CITY BREWING 12 OZ. / CAN