



## STARTERS

**HONEY BUTTER PARKER HOUSE ROLLS 9**

**TATER TOTS & BLACK TRUFFLE CATSUP 11**

**CANDIED THICK-CUT HERITAGE BACON 12**

**CRISPY CHEESE & PINEAPPLE 14**

**LOCALLY MADE BURRATA** "PAN CON TOMATE", SULLIVAN ST. FILONE & SHERRY VINEGAR **19**

**PERUVIAN CORN 'CEVICHE'** CILANTRO, AJI AMARILLO, LIME & CRISPY CANCHA CORN **16**

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

**'CHOPPED' SALAD** HOUSE VINAIGRETTE, APPLEWOOD SMOKED BACON & FARMER'S CHEESE **17**

**LOADED TATER TOTS** BLACK TRUFFLE CREAM, APPLEWOOD BACON & PARMIGIANO REGGIANO **18**

**CRISPY FLORIDA ROCK SHRIMP** ORANGE 'SRIRACHA', HOUSE HOISIN & BLACK SESAME **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, LOCAL LETTUCE, 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

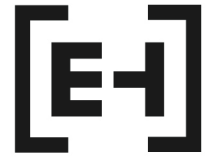
**FRENCH TOAST** BRIOCHE, CINNAMON CRUMBLE, CREAM CHEESE, MAPLE & SALTY BUTTER **17**

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

**DIRT CUP** CHOCOLATE, TOASTED HAZELNUT, SALTED CARAMEL & VANILLA 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 \$18

### **THE BLACK PARADE**

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

### **MR. PINK**

HAVANA CLUB BLANCO, CHINOLA PASSIONFRUIT & COCONUT CORDIAL

### **THE 1965**

BRUGAL 1888 RUM, GIFFARD BANANA LIQUEUR, BANANA BITTERS & LIME

### **DOLORES STREET**

PATRON TEQUILA BLANCO, ANCHO REYES, LYCHEE & SWEET AND SOUR SALT

### **THE BIRDS & THE BEES**

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

## BEER

**LAGER** OFF SITE NANO BREWERY 16 OZ. / DRAFT **8**

**AMBER ALE** UNSEEN CREATURES BREWING CO. 16 OZ. / DRAFT **8**

**IPA** LINCOLN'S BEARD BREWING CO. 16 OZ. / DRAFT **8**

**BLONDE ALE** MAGIC 13 BREWING CO. 12 OZ. / CAN **7**

**SOUR ALE** TRIPPING ANIMALS CO. 16 OZ. / CAN **10**

## ZERO-PROOF \$11

### **MAUI WOWIE**

SEEDLIP SPICE 94, GRENADINE, LEMON, PINEAPPLE & TONIC

### **ICEBERG THEORY**

SEEDLIP GARDEN 108, CUCUMBER, MINT, LIME & SODA WATER

### **PARROTHEAD**

SEEDLIP GROVE 94, CITRUS, AGAVE NECTAR & SPICED SALT