
Brunch



SNACKS

- Fruit and Berries** GF, V 16
seasonal selection
- Housemade Granola** GF, V 14
greek yogurt, local honey, berries
- Wood Grilled Dates** GF 13
whipped sheep's milk cheese, hazelnut, grape saba
- Grilled Thick-Cut Bacon** GF 19
embered maple syrup, smoked sea salt
- Black Truffle & Potato Croquetas** 14
truffle crème fraîche
- Steak Tartare** 23
pickled shallot, citrus oil, toasted flatbread

BRUNCH FAV'S

- Two Eggs Your Way** 20
applewood smoked bacon or chicken sausage, toast, house potatoes
- Broken Eggs** 26
fried eggs, truffled crème fraîche, iberico ham, shoestring fries
- Breakfast Wrap** 21
scrambled eggs, applewood bacon, white american, house potatoes
- Fried Egg Sandwich** 21
brioche bun, griddled chicken sausage, jalapeño pesto, parmigiano
- 'Brunch' Burger** 27
white american, grilled bacon, sunny side up egg, shoestring fries
- Grilled Chicken Sandwich** 24
cilantro salsa verde, pickled onion, gem lettuce
- Steak Frites** 39
skirt steak, grilled maitre'd butter, shoestring fries, add sunny side up egg +3
- Iberico Steak & Eggs** 27
pork churrasco, umami butter, sesame fried eggs

GRIDDLED SWEETS

- Griddled Pancakes** VEG 16
european butter, vanilla bean syrup, berries
- Coconut French Toast** VEG 18
brioche, rum roasted pineapple, lime, passion fruit custard
- Key Lime Pancakes** VEG 18
vanilla bean whipped cream, key lime curd, graham cracker crumble

GREENS

- Avocado 'Caprese'** 19 GF
local burrata, florida basil, aged balsamic
- Little Gem Lettuce** 17 GF
parmigiano vinaigrette, roasted garlic croutons

TOASTS

- Brioche Toast** 13
local stracciatella, housemade jam, vanilla bean salt
- Avocado Toast** VEG 20
local sourdough, florida basil, parmigiano & aged balsamic
- Smoked Salmon Toast** 22
herbed cream cheese, pickled shallot, chive, "biscayne bay" spice
- Cinnamon Toast** 9
buttered brioche, cinnamon sugar, embered maple

BEVERAGES



- 'Bottle Service'** 45
mionetto prosecco, house arrangement of syrups and purées, house fresh and dehydrated fruits



- Bloody Mary** 16
tito's handmade vodka, bloody mix, chef giorgio's 'biscayne bay' spice mix
make it a bloody maria with espolòn tequila blanco or dos hombres mezcál

- Passionfruit Spritz** 16
aperol, chinola passionfruit liqueur, mionetto prosecco, soda water

- Breakfast Old Fashioned** 16
coconut cartel añejo rum, embered maple syrup, angostura, espresso liqueur, chocolate bitters

- Café Colada** 18
dos hombres mezcál espadin, j.f. haden's espresso liqueur, espresso, coconut cream, pineapple

- Cold Carajillo** 16
torres 10 spanish brandy, giffard madagascar vanilla liqueur, espresso, cream, cinnamon

GF: gluten free, VEG: vegetarian, V: vegan

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.