

LUNCH MENU

SNACKS

PARMESAN ARANCINI... 10

Saffron aioli

BURNT ENDS..... 12

Brisket, BBQ sauce, crispy onion

THAI CAULIFLOWER..... 10

Cashew coated, cilantro

PAN CON TOMATE 11

Boogie Lab foccacia, shaved tomato, olive oil

GREEK MEATBALLS..... 11

Feta cheese, Tzatziki Sauce

STARTERS FOR SHARING

CRISPY BRUSSELS SPROUTS 15

Lemon garlic aioli

BELGIAN STYLE MUSSELS* 21

White wine broth, tomato, hand cut fries, herb aioli

ZUCCHINI FRIES 17

Hand cut, roasted red pepper dipping sauce

TRIO DIP 18

Caramelized onion, hummus and baba ganoush.

Served with pita bread and sliced cucumber

TUNA NACHOS* 21

Ahi tuna, avocado, kimchi, pickled cucumber, scallion, sesame seeds, spicy mayo, thai sauce, wontons

SIMPLE GRILL

SERVED WITH ONE SIDE

5 oz. Petit Filet* 29

12 oz. NY Strip* 51

10 oz. Churrasco* 46

Salmon 29

Chicken Breast (2pc) 22

MAIN PLATES

RIGATONI POMODORO 18

Ricotta, slow cooked tomato sauce, parmesan

Primavera 23 | Chicken 25 | Shrimp 27

FILET PAPPARDELLE 31

Filet tips, mushrooms, peas, wide egg noodle, demi-glace, touch of cream

HALF CHICKEN 26

Roasted fingerling potatoes, heirloom carrots, spinach, au jus

CIOPPINO* 33

Fish, clams, mussels, shrimp, citrus scented lobster broth, garlic sourdough

FULL RACK OF BABY BACK RIBS 39

Hand cut fries and house slaw

HALF RACK 29

PAN SEARED SALMON 29

Truffle parmesan cauliflower puree, broccolini

BURRITO BOWL 18

Served over brown rice with stewed black beans, fajita vegetables, roasted tomato picante sauce, sour cream, and avocado

Chicken 24 | Shrimp 27 | Steak 34 | Salmon 29

SIDES

Truffle fries with parmesan and fresh cut herbs 12

Truffle Gnocchi with Smoked Gouda 16

Hearth baked Mac and Cheese 14

Sautéed wild mushrooms 15

Roasted fingerling potatoes 13

Sautéed broccolini 16

Asparagus w/shaved parmesan 15

SALADS

CAESAR SALAD	15
Romaine lettuce, shaved parmesan, toasted croutons	
GARBAGE SALAD	18
Cured salami, provolone cheese, red pepper, chickpea, iceberg lettuce, House Ranch dressing	
WEDGE SALAD	18
Bacon, blue cheese crumbles, vine ripe tomato, crispy red onion, iceberg lettuce, blue cheese dressing	
CHICKEN AVOCADO SALAD	23
Grilled chicken breast, romaine lettuce, avocado, cucumber, tomato, radish, asparagus, green goddess dressing	

ADD: Chicken 6 | Shrimp 9 | Steak 16 | Salmon 11

12" PIZZAS FROM THE HEARTH

PLAIN CHEESE	14
Shredded mozzarella, red sauce	
Add pepperoni, salami or sausage 4 each	
MARGHERITA	17
Blistered cherry tomatoes, burrata, basil	
ITALIANO	20
Italian sausage, Tuscan salami, pepperoni, red onion, fresh and shredded mozzarella, red sauce	
VEGGIE	18
Mushroom, red onion, eggplant, roasted pepper, shredded mozzarella, red sauce	
TRUFFLE MUSHROOM	21
Wild mushroom, roasted garlic, shredded mozzarella, goat cheese, truffle essence	
BBQ CHICKEN PIZZA	20
Grilled chicken, smoked Gouda cheese, mozzarella cheese, caramelized red onions, house BBQ sauce, cilantro	
Sub Cauliflower Crust (gluten free)	6

SANDWICHES

ALL SANDWICHES SERVED WITH A CHOICE OF HAND-CUT FRIES OR MIXED GREENS SALAD.

ADD TRUFFLE FRIES 4

57 BURGER*	19
Half pound special grind, two toppings, brioche bun	
MUSHROOM SWISS TURKEY BURGER	17
Half pound, secret sauce, brioche bun	
SMASH BURGER	21
Two patties, caramelized onion, American cheese, Brioche bun, Sauce #4	
CHICKEN MELT	17
Grilled chicken breast, bacon, avocado, fresh mozzarella, red pepper aioli, baguette bread	
"PHILLY" GRILLED CHEESE	23
Shaved rib eye, tomato jam, caramelized onion, smoked Gouda cheese, provolone cheese, Challah bread	
BLACKENED MAHI REUBEN	18
Swiss, sauerkraut, 1000 Island, rye bread	
OPEN FACED EGGPLANT "PARM"	16
Grilled Italian eggplant, pomodoro, basil spread, provolone, fresh mozzarella, sourdough	

TOPPINGS:

Bacon, mushroom, onion, roasted peppers, American, cheddar, provolone, Swiss, blue cheese
Goat 3, Avocado 4

KIDS MENU

HOT DOG WITH FRIES	11
GRILLED CHEESE WITH FRIES	10
SLIDERS WITH FRIES	12
CHICKEN FINGERS AND FRIES	13
PASTA WITH ALFREDO SAUCE, BUTTER OR MARINARA	10
MAC AND CHEESE	12

CHEF-OWNER **MICHAEL ALTMAN** / EXECUTIVE CHEF **TREVOR SIMON**

FOLLOW US: @KITCHEN57MIAMI

WWW.KITCHEN57MIAMI.COM

18% GRATUITY IS AUTOMATICALLY ADDED TO PARTIES OF 6 OR MORE. CORKAGE FEE \$35.

*Consuming raw or undercooked meats, poultry, seafood, shellfish and eggs may increase your risk of foodborne illness, especially if you have medical conditions.

DINNER MENU

SNACKS

PARMESAN ARANCINI... 10
Saffron aioli

BURNT ENDS..... 12
Brisket, BBQ sauce, crispy onion

THAI CAULIFLOWER..... 10
Cashew coated, cilantro

PAN CON TOMATE 11
Boogie Lab foccacia, shaved tomato, olive oil

GREEK MEATBALLS..... 11
Feta cheese, Tzatziki Sauce

STARTERS FOR SHARING

CRISPY BRUSSELS SPROUTS 15
Lemon garlic aioli

BELGIAN STYLE MUSSELS* 21
White wine broth, tomato, hand cut fries, herb aioli

ZUCCHINI FRIES 17
Hand cut, roasted red pepper dipping sauce

CHEESE AND CHARCUTERIE 24
Global cheeses, cured meats, chutney, olives,
walnut cranberry bread and everything crackers

TRIO DIP 18
Caramelized onion, hummus and baba ganoush.
Served with pita bread and sliced cucumber

TUNA NACHOS* 21
Ahi tuna, avocado, kimchi, pickled cucumber, scallion,
sesame seeds, spicy mayo, thai sauce, wontons

SIMPLE GRILL

SERVED WITH ONE SIDE

5 oz. Petit Filet* 29

12 oz. NY Strip* 51

10 oz. Churrasco* 46

Salmon 29

Chicken Breast (2pc) 22

SIDES

Truffle fries with parmesan and fresh cut herbs 12

Truffle Gnocchi with Smoked Gouda 16

Hearth baked Mac and Cheese 14

Sautéed wild mushrooms 15

Roasted fingerling potatoes 13

Sautéed broccolini 16

Asparagus w/shaved parmesan 15

MAIN PLATES

RIGATONI POMODORO 18
Ricotta, slow cooked tomato sauce, parmesan

Primavera 23 | Chicken 25 | Shrimp 27

FILET PAPPARDELLE 31
Filet tips, mushrooms, peas, wide egg noodle,
demi-glaze, touch of cream

SHRIMP CAVATELLI 29
Sautéed shrimp, broccolini, garlic, tomato, pesto
white wine sauce, parmesan cheese

HALF CHICKEN 26
Roasted fingerling potatoes, heirloom carrots,
spinach, au jus

CHICKEN PARM 29
Linguini, ricotta, mozzarella, red sauce

CIOPPINO* 33
Fish, clams, mussels, shrimp, citrus scented lobster
broth, garlic sourdough

FULL RACK OF BABY BACK RIBS 39
Hand cut fries and house slaw

HALF RACK 29

RATATOUILLE 19
Eggplant, zucchini, red onion, tomato, red pepper
and basil. Served with garlic parmesan crostinis

PAN SEARED SALMON 29
Truffle parmesan cauliflower puree, broccolini

BURRITO BOWL 18
Served over brown rice with stewed black beans,
fajita vegetables, roasted tomato picante sauce,
sour cream, and avocado

Chicken 24 | Shrimp 27 | Steak 34 | Salmon 29

SALADS

CAESAR SALAD	15
Romaine lettuce, shaved parmesan, toasted croutons	
GARBAGE SALAD	18
Cured salami, provolone cheese, red pepper, chickpea, iceberg lettuce, House Ranch dressing	
WEDGE SALAD	18
Bacon, blue cheese crumbles, vine ripe tomato, crispy red onion, iceberg lettuce, blue cheese dressing	
CHICKEN AVOCADO SALAD	23
Grilled chicken breast, romaine lettuce, avocado, cucumber, tomato, radish, asparagus, green goddess dressing	

ADD: Chicken 6 | Shrimp 9 | Steak 16 | Salmon 11

12" PIZZAS FROM THE HEARTH

PLAIN CHEESE	14
Shredded mozzarella, red sauce	
Add pepperoni, salami or sausage 4 each	
MARGHERITA	17
Blistered cherry tomatoes, burrata, basil	
ITALIANO	20
Italian sausage, Tuscan salami, pepperoni, red onion, fresh and shredded mozzarella, red sauce	
VEGGIE	18
Mushroom, red onion, eggplant, roasted pepper, shredded mozzarella, red sauce	
TRUFFLE MUSHROOM	21
Wild mushroom, roasted garlic, shredded mozzarella, goat cheese, truffle essence	
BBQ CHICKEN PIZZA	20
Grilled chicken, smoked Gouda cheese, mozzarella cheese, caramelized red onions, house BBQ sauce, cilantro	
Sub Cauliflower Crust (gluten free)	6

SANDWICHES

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MUSHROOM SWISS TURKEY BURGER	17
Half pound, secret sauce, brioche bun	
SMASH BURGER	21
Two patties, caramelized onion, American cheese, Brioche bun, Sauce #4	
"PHILLY" GRILLED CHEESE	23
Shaved rib eye, tomato jam, caramelized onion, smoked Gouda cheese, provolone cheese, Challah bread	
BLACKENED MAHI REUBEN	18
Swiss, sauerkraut, 1000 Island, rye bread	
OPEN FACED EGGPLANT "PARM"	16
Grilled Italian eggplant, pomodoro, basil spread, provolone, fresh mozzarella, sourdough	

TOPPINGS:

Bacon, mushroom, onion, roasted peppers,
American, cheddar, provolone, Swiss, blue cheese
Goat 3, Avocado 4

KIDS MENU

HOT DOG WITH FRIES	11
GRILLED CHEESE WITH FRIES	10
SLIDERS WITH FRIES	12
CHICKEN FINGERS AND FRIES	13
PASTA WITH ALFREDO SAUCE, BUTTER	
OR MARINARA	10
MAC AND CHEESE	12

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BRUNCH MENU

THE CLASSICS

All egg dishes served with cheddar cheese hash brown potato casserole and choice of toast

Sub sliced tomatoes 3.5, cheese grits 4, mixed berries 4.5
Rye bread 2.5, bagel 3.5, English muffin 3

57 SCRAMBLE.....15

Two eggs scrambled, cheddar, bacon

TWO EGGS YOUR WAY.....13

Served scrambled, sunny side, over easy, over medium, over hard or poached

CLASSIC EGGS BENEDICT.....18

Two poached eggs, Canadian bacon, English muffin, hollandaise

Sub Smoked Salmon 6

SUMMER BENEDICT.....21

Two poached eggs, spinach, tomato, bacon crumbles, English muffin, hollandaise

MAKE YOUR OWN OMELETTE.....17

Three egg omelette with your choice of up to three ingredients. Sub egg whites 3

INGREDIENT CHOICES

Onion, pepper, mushroom, scallion, broccoli, spinach, bacon, ham, sausage, cheddar cheese, American cheese, Swiss cheese, mozzarella cheese, feta cheese

Each additional ingredient 1.5

UPGRADE YOUR OMELETTE!!!

Smoked Gouda cheese, goat cheese, avocado 2.5

Smoked salmon 8

FROM THE GRIDDLE

Served with maple syrup and butter

Add chocolate chips, strawberries, bananas, or whipped cream to any of the below 2.5 each

Make it Nutella style!! 4

S'more it up!! 6

Marshmallows, chocolate chips and chocolate sauce

CHALLAH FRENCH TOAST.....16

Topped with powdered sugar

BUTTERMILK PANCAKES.....14

BELGIAN STYLE WAFFLE.....15

CHEF'S PICKS

POPOVERS.....14

Two per order served with homemade berry jam and maple butter (Limited Availability)

YOGURT PARFAIT.....14

Non-fat vanilla Greek yogurt, Granola mix, fresh berries

MONSTER CHICKEN & WAFFLE.....26

Mike's hot honey, maple butter

STEAK FRITES & EGGS.....39

8 oz. Churrasco steak, eggs your way, French fries, Ranchero sauce

SOURDOUGH EGG SANDWICH.....18

Omelette-style egg, Swiss cheese, caramelized onion, ham, red pepper aioli. Served with hash brown potatoes

57 MIGAS.....19

Two sunny side eggs, crisp white corn chips, black beans, chorizo, roasted tomato picante sauce, sour cream, scallion, Mexican blended cheese

SHRIMP AND GRITS.....19

Grilled shrimp, cheesy grits, Cajun cream sauce, green onions. Add egg 3

BURR-AVOCADO TOAST.....16

Smashed avocado, burrata, heirloom tomato, sourdough, balsamic. Add egg 3

SIMPLY AVOCADO TOAST.....14

Add egg 3

BRUNCH SIDES

Bacon.....3.5

Sausage.....4.5

Cheese Grits.....4

Hash Browns.....4

Bagel & Cream Cheese.....4.5

Mixed Berries.....7

Tomato Slices.....3.5

KIDS BRUNCH MENU

PANCAKES.....10

Two mini cakes served with maple syrup and butter

FRENCH TOAST.....12

Two slices topped with powdered sugar and served with maple syrup and butter

SCRAMBLED EGG COMBO.....11

One egg scrambled, hash brown potatoes, bacon

WEEKEND BRUNCH DRINK SPECIALS

Bloody Mary Nara 57s 2x.....	26
Micheladas 2x	17
Bottomless Mimosas	29
(two hour maximum per person)	

STARTERS FOR SHARING

BELGIAN STYLE MUSSELS*	21
White wine broth, tomato, hand cut fries, herb aioli	
JUMBO CHICKEN WINGS	Eight per order
Buffalo with blue cheese dipping sauce	18
Thai chili	19
CRISPY BRUSSEL SPROUTS	14
Lemon garlic aioli	
TRIO DIP	17
Caramelized onion, hummus and baba ganoush. Served with pita bread and sliced cucumber	
ZUCCHINI FRIES	16
Hand cut, roasted red pepper dipping sauce	

12" PIZZAS FROM THE HEARTH

MARGHERITA	16
Blistered cherry tomatoes, burrata, basil	
ITALIANO	19
Italian sausage, Tuscan salami, pepperoni, red onion, fresh and shredded mozzarella, red sauce	
VEGGIE	17
Mushroom, red onion, eggplant, artichoke, shredded mozzarella, red sauce	
TRUFFLE MUSHROOM	20
Wild mushroom, roasted garlic, shredded mozzarella, goat cheese, truffle essence	
BBQ CHICKEN PIZZA	19
Grilled chicken, smoked Gouda cheese, mozzarella cheese, caramelized red onions, house BBQ sauce, cilantro	
Sub Cauliflower Crust (gluten free)	5

MAIN PLATES

HALF CHICKEN	26
Roasted fingerling potatoes, heirloom carrots, spinach, au jus	
RIGATONI POMODORO	18
Ricotta, slow cooked tomato sauce, parmesan	
Primavera 23 Chicken 25 Shrimp 27	
FULL RACK OF BABY BACK RIBS	39
Hand cut fries and house slaw	
HALF RACK	29

SANDWICHES AND SALADS

All sandwiches served with a choice of hand-cut fries
or mixed greens salad. Add truffle fries 4

"PHILLY" GRILLED CHEESE	23
Shaved rib eye, tomato jam, caramelized onion, smoked Gouda cheese, provolone cheese, Challah bread	
57 BURGER*	19
Half pound special grind, two toppings, brioche bun	

TOPPINGS: Bacon, mushroom, onion, roasted peppers,
American, cheddar, provolone, Swiss, blue cheese
Goat 3, Avocado 4

MUSHROOM SWISS TURKEY BURGER	17
Half pound, secret sauce, brioche bun	
BLACKENED MAHI REUBEN	18
Swiss, sauerkraut, 1000 Island, rye bread	
CHICKEN MELT	17
Grilled chicken breast, bacon, avocado, fresh mozzarella, red pepper aioli, baguette bread	
CAESAR SALAD	15
Romaine lettuce, shaved parmesan, toasted croutons	
GARBAGE SALAD	18
Cured salami, provolone cheese, red pepper, chickpea, iceberg lettuce, House Ranch dressing	
WEDGE SALAD	18
Bacon, blue cheese crumbles, vine ripe tomato, crispy red onion, iceberg lettuce, blue cheese dressing	
CHICKEN AVOCADO SALAD	22
Grilled chicken breast, romaine lettuce, avocado, cucumber, tomato, radish, asparagus, green goddess dressing	

ADD: Chicken 6 | Shrimp 9 | Steak 16 | Salmon 11

..... KIDS MENU

Ages 10 and under

HOT DOG WITH FRIES	11
SLIDERS WITH FRIES	12
CHICKEN FINGERS AND FRIES	13
PASTA WITH ALFREDO SAUCE, BUTTER OR MARINARA	10
MAC AND CHEESE	12

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