

KITCHEN 57

eat. drink. gather.

PAN CON TOMATE 11

Boogie Lab focaccia, shaved tomato, olive oil

THAI CAULIFLOWER 10

Cashew coated, cilantro

SNACKS

THAI PORK BELLY 12

Cheshire pork, kimchi, wonton

GREEK MEATBALLS 11

Feta cheese, Tzatziki Sauce

BURNT ENDS 12

Black Angus beef brisket, BBQ sauce, crisp onion

TO START

CRISPY BRUSSELS SPROUTS 16

Lemon garlic emulsion

BELGIAN STYLE MUSSELS* 22

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

ZUCCHINI FRIES 17

Hand cut, roasted red pepper crema

STRACCIATELLA 16

Pistachio, honey, sourdough

CHEESE AND CHARCUTERIE 24

Global cheeses, cured meats, chutney, olives, Sweety drops, 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 and your choice of one of our house sauces. Each additional sauce +2

5oz Petit Filet* 31

10oz Churrasco* 46

14oz Stock Yards Prime Ribeye* 57

14oz Cheshire Double Cut Pork Chop* 35

Atlantic Salmon 32

Chicken Breast 24

Chimichurri | Rosemary demi-glace
House Curry | Lemon butter sauce

SIDES

Sautéed wild mushrooms 15

Sautéed broccolini 16

Sautéed jumbo asparagus 15

★ 57 SIGNATURES ★

CHICKEN PARM 29

Oven roasted and hearth baked with fresh ricotta and Grande mozzarella. Served with linguini pasta

HALF CHICKEN 27

Roasted creamer potatoes, heirloom carrots, spinach, au jus

CIOPPINI* 33

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

MAIN PLATES

FULL RACK OF BABY BACK RIBS 39

Hand cut fries and house slaw

HALF RACK 29

PAN SEARED SALMON 31

Truffle parmesan cauliflower puree, broccolini

FILET PAPPARDELLE 32

Tenderloin tips, mushrooms, peas, onions, wide egg noodle, cabernet demi-creme

VEGAN PICADILLO 26

Plant-based, jasmine rice, avocado, Aji Panca, tostones

RIGATONI POMODORO 20

Fresh ricotta, San Marzano tomatoes, parmesan

Primavera 25 | Chicken 27 | Shrimp 31

Patatas Bravas 14

Truffle fries with parmesan and fresh cut herbs 12

Hearth baked Mac and Cheese 14

LUNCH

SALADS & PIZZAS

CAESAR SALAD 15

Romaine lettuce, shaved parmesan, toasted croutons

GARBAGE SALAD 18

Cured salami, provolone cheese, fresh mozzarella 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 7 | Shrimp 11 | Steak 16 | Salmon 13

Our house made pizza dough uses imported Caputo "00" and semolina flours from Italy and is cold fermented for 48 hours. Each pizza is hand stretched to 12" and baked in the hearth oven at 515 degrees.

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

PLAIN CHEESE 14

Shredded mozzarella, red sauce

Add pepperoni, salami or sausage 4 each

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

TWISTED CUBAN 23

Pulled pork, pastrami, Swiss cheese, pickles, mustard emulsion, Focaccia bread

"PHILLY" GRILLED CHEESE 23

Shaved rib eye, tomato jam, caramelized onion, Grande mozzarella, provolone cheese, Challah bread

BLACKENED MAHI REUBEN 18

Swiss, sauerkraut, 1000 Island, rye bread

OPEN FACED EGGPLANT "PARM" 16

Grilled Italian eggplant, pomodoro, provolone, fresh mozzarella, sourdough

TOPPINGS

Bacon | mushroom | onion | roasted peppers | American | cheddar | provolone | Swiss | blue cheese

Goat 3 | Avocado 4

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.

KITCHEN 57

eat. drink. gather.

SNACKS

TRUFFLE POPCORN 10

Parmesan cheese

PAN CON TOMATE 11

Boogie Lab focaccia, shaved tomato, olive oil

THAI CAULIFLOWER 10

Cashew coated, cilantro

THAI PORK BELLY 12

Cheshire pork, kimchi, wonton

GREEK MEATBALLS 11

Feta cheese, Tzatziki Sauce

BURNT ENDS 12

Black Angus beef brisket, BBQ sauce, crisp onion

TO START

CRISPY BRUSSELS SPROUTS 16

Lemon garlic emulsion

BELGIAN STYLE MUSSELS* 22

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

ZUCCHINI FRIES 17

Hand cut, roasted red pepper crema

STRACCIATELLA 16

Pistachio, honey, sourdough

CHEESE AND CHARCUTERIE 24

Global cheeses, cured meats, chutney, olives, Sweety drops, walnut cranberry bread and everything crackers

TRIO DIP 18

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

OCTOPUS TACOS (2) 18

Crispy potato, cilantro crema, pickled onion

TUNA NACHOS* 21

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

SIMPLE GRILL

Served with one side and your choice of one of our house sauces. Each additional sauce +2

5oz Petit Filet* 31

10oz Churrasco* 46

14oz Stock Yards Prime Ribeye* 57

14oz Cheshire Double Cut Pork Chop* 35

Atlantic Salmon 32

Chicken Breast 24

Chimichurri | Rosemary demi-glace
House Curry | Lemon butter sauce

SIDES

Sautéed wild mushrooms 15

Sautéed broccolini 16

Sautéed jumbo asparagus 15

★ 57 SIGNATURES ★

CHICKEN PARM 29

Oven roasted and hearth baked with fresh ricotta and Grande mozzarella. Served with linguini pasta

HALF CHICKEN 27

Roasted creamer potatoes, heirloom carrots, spinach, au jus

CIOPPINO* 33

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

MAIN PLATES

BRANZINO 35

Butterflied, oven roasted root vegetables and squash medley, tomato coulis

FULL RACK OF BABY BACK RIBS 39

Hand cut fries and house slaw

HALF RACK 29

PAN SEARED SALMON 31

Truffle parmesan cauliflower puree, broccolini

FILET PAPPARDELLE 32

Tenderloin tips, mushrooms, peas, onions, wide egg noodle, cabernet demi-creme

VEGAN PICADILLO 26

Plant-based, jasmine rice, avocado, Aji Panca, tostones

RIGATONI POMODORO 20

Fresh ricotta, San Marzano tomatoes, parmesan

Primavera 25 | Chicken 27 | Shrimp 31

Patatas Bravas 14

Truffle fries with parmesan and fresh cut herbs 12

Hearth baked Mac and Cheese 14

D
E
N
E
R

SALADS & PIZZAS

CAESAR SALAD 15

Romaine lettuce, shaved parmesan, toasted croutons

GARBAGE SALAD 18

Cured salami, provolone cheese, fresh mozzarella 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 7 | Shrimp 11 | Steak 16 | Salmon 13

Our house made pizza dough uses imported Caputo "00" and semolina flours from Italy and is cold fermented for 48 hours. Each pizza is hand stretched to 12" and baked in the hearth oven at 515 degrees.

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

PLAIN CHEESE 14

Shredded mozzarella, red sauce

Add pepperoni, salami or sausage 4 each

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

TWISTED CUBAN 23

Pulled pork, pastrami, Swiss cheese, pickles, mustard emulsion, Focaccia bread

"PHILLY" GRILLED CHEESE 23

Shaved rib eye, tomato jam, caramelized onion, Grande mozzarella, provolone cheese, Challah bread

BLACKENED MAHI REUBEN 18

Swiss, sauerkraut, 1000 Island, rye bread

OPEN FACED EGGPLANT "PARM" 16

Grilled Italian eggplant, pomodoro, provolone, fresh mozzarella, sourdough

TOPPINGS

Bacon | mushroom | onion | roasted peppers | American | cheddar | provolone | Swiss | blue cheese

Goat 3 | Avocado 4

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.

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 SCRAMBLE15	
Two eggs scrambled, cheddar, bacon	
TWO EGGS YOUR WAY13	
Served scrambled, sunny side, over easy, over medium, over hard or poached	
CLASSIC EGGS BENEDICT18	
Two poached eggs, Canadian bacon, English muffin, hollandaise	
Sub Smoked Salmon 6	
SUMMER BENEDICT21	
Two poached eggs, spinach, tomato, bacon crumbles, English muffin, hollandaise	
MAKE YOUR OWN OMELETTE17	
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 TOAST16	
Topped with powdered sugar	
BUTTERMILK PANCAKES14	
BELGIAN STYLE WAFFLE15	

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

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

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

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