

# KITCHEN 57

eat. drink. gather.

## PAN CON TOMATE 11

Boogie Lab foccacia, 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, Sweetie 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

## CIOPPINO\* 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

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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.

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## SNACKS

### TRUFFLE POPCORN 10

Parmesan cheese

### PAN CON TOMATE 11

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Cashew coated, cilantro

### THAI PORK BELLY 12

Cheshire pork, kimchi, wonton

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Feta cheese, Tzatziki Sauce

### BURNT ENDS 12

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## TO START

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Lemon garlic emulsion

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Pistachio, honey, sourdough

### CHEESE AND CHARCUTERIE 24

Global cheeses, cured meats, chutney, olives, Sweetie 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

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### CIOPPINO\* 33

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## 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

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DINNER

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### 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

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Swiss, sauerkraut, 1000 Island, rye bread

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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

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

## 12" PIZZAS FROM THE HEARTH

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

## MAIN PLATES

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

## SANDWICHES AND SALADS

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

<b>"PHILLY" GRILLED CHEESE</b> .....	23
Shaved rib eye, tomato jam, caramelized onion, smoked Gouda cheese, provolone cheese, Challah bread	
<b>57 BURGER*</b> .....	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

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

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

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