

CHAMPAGNE BRUNCH MENU

REFRESHING LIBATIONS

MIMOSA

BUBBLES
FRESH SQUEEZED FLORIDA ORANGES

BLOODY MARY

VODKA + HOUSE MADE BLOODY MARY MIX

HONEY BUNNY

SPRING 44 HONEY VODKA + STRAWBERRY PUREE + PROSECCO

PIMM'S CUP

PIMM'S NO 1 + CUCUMBER + FRESH CITRUS

BLOODY MARY DELUXE (2ppl)

VODKA + MM HOUSE MADE BLOODY MARY MIX
TOPPED WITH CANDIED BACON + CHORIZO
GOUDA PICKLED OKRA + RADISH + OLIVES

HARDCORE GREEN

KALE + CELERY + CUCUMBER, SPINACH
CITRUS + TARRAGON + GREEN CHARTREUSE
CHOICE OF MEZCAL, TEQUILA OR GIN

DESTINATION MICHELADA

SPICES + CITRUS + TAJIN RIM
MODELO ESPECIAL

WHITE SANGRIA

VERMENTINO + COCCHI AMERICAN
LEMON JUICE + FLORIDA CITRUS
CHOPPED PEACH + NECTARINE

READY TO... BRAMBLE?

BEEFEATER GIN + BLACKBERRY + PEACH
LEMON

MIMOSA BOTTLE SERVICE

PROSECCO

POMMERY ROYAL BRUT

LOUIS ROEDERER BRUT PREMIER

MONOPOLE HEIDSIECK & CO

VEUVE CLICQUOT BRUT

RUINART BLANC DE BLANCS

BILLIECART-SALMON BRUT ROSÉ

CHAMPAGNE & SPARKLING BY THE GLASS

2018 COL DE' SALICI
PROSECCO, ITALY

NV POMMERY, BRUT ROYAL REIMS
FRANCE

2018 CASCINETTA VIETTI
MOSCATO D'ASTI, ITALY

WINES BY THE GLASS

2017 GERARD BERTRAND, PINOT NOIR, FRANCE
2016 BUGLIONI, L'IMPERFETTO, ITALY
2016 THE WAYMAKER, BERINGER, RED BLEND, CA
2016 BELLACOSA, CABERNET SAUVIGNON, CA
2017 JUSTIN, CABERNET SAUVIGNON, CA

2019 BRANCOTT, SAUVIGNON BLANC, NZ
2018 PRELIUS, VERMENTINO, ITALY
2018 OVERLOOK CHARDONNAY, CA
2018 FONT FREYE, ROSÉ, PROVENCE, FRANCE

SANGRIA PITCHERS

WHITE SANGRIA

VERMENTINO + COCCHI AMERICANO + LEMON
JUICE + FLORIDA CITRUS CORDIAL
CHOPPED PEACH + NECTARINE

DJ'S STYLE RED SANGRIA

PINOT NOIR + OJ
FLORIDA CITRUS + CINNAMON SYRUP
NECTARINE + PEACH

FRESH JUICES

LEMONADE

16 OZ FRESHLY SQUEEZED LEMON

ORANGE JUICE

16 OZ FRESHLY SQUEEZED ORANGE

DETOX

MAGIC LEMONADE

Fresh Lemon Juice + Butterfly Pea Flower

ONE IN A MELON

Watermelon + Lime + Lavender + Mint + Seltzer

WATERMELON

16 OZ FRESH PRESSED WATERMELON

GRAPEFRUIT

16 OZ FRESHLY SQUEEZED GRAPEFRUIT

COFFEE & TEA

WITH YOUR CHOICE OF WHOLE MILK, ALMOND MILK, OAT MILK, SOY MILK, 2% LOW FAT MILK OR HALF AND HALF CREAMER

ILLY COFFEE

ICED OR HOT

AMERICANO
ESPRESSO
MACCHIATO
CAPPUCCINO
LATTE

HANDCRAFTED HOT TEA

ORGANIC MINT FIELD TEA
(CAFFEINE FREE)

BLACKBERRY SAGE TEA
BLACK TEA EARL GREY
ORGANIC GREEN TEA & CHAMOMILE LEMON

THE REPUBLIC OF TEA

DECAF GINGER PEACH BLACK TEA
(CAFFEINE FREE)

REPUBLIC DARJEELING
POMEGRANATE GREEN TEA
PASSIONFRUIT GREEN TEA
BLACK TEA EARL GREEN TEA
GINGER PEACH SWEET TEA
(REFILL)

BRUNCH MENU

CRUDO

TUNA TARTARE

GINGER ∞ SOY ∞ AVOCADO SMASH
MANGO MOLE ∞ CITRUS FOAM

JUMBO SHRIMP COCKTAIL MP (2 minimum)

SWEET MISO ∞ MM COCKTAIL SAUCE
SPICY REMOULADE

*SEAFOOD TOWER MP

JUMBO SHRIMP COCKTAIL
OYSTERS & ALASKAN KING CRAB LEGS
SERVED WITH YUZU TRUFFLE MIGNONETTE
HORSERADISH ∞ MM COCKTAIL SAUCE

*OYSTERS

(6 minimum)

YUZU TRUFFLE MIGNONETTE ∞ HORSERADISH
MM COCKTAIL SAUCE

ALASKAN KING CRAB LEGS MP 8 OZ & 16 OZ

SALADS & APPETIZERS

MM HOUSE SALAD

ORGANIC GREENS ∞ PECANS ∞ GOAT CHEESE
RED WINE VINAIGRETTE

CHOPPED QUINOA

KALE ∞ PURPLE CABBAGE ∞ SPINACH ∞ CORN
ALMONDS ∞ RICOTTA ∞ ROASTED PEPPERS
DICED CUCUMBER ∞ CHERRY TOMATO
AJI PANCA DIJON DRESSING

TOMATO & RICOTTA SALAD

RED BEETS ∞ CHERRY TOMATO ∞ BALSAMIC
BASIL OIL ∞ WHIPPED RICOTTA ∞ TOASTED HAZELNUTS

GRILLED KALE CAESAR

KALE ∞ ROMAINE ∞ ROASTED PANKO
SOURDOUGH CROUTONS

EMPANADAS (2)

WAGYU GROUND BEEF
MANGO BBQ SAUCE

Add on Any Salad:

CHICKEN ∞ SCOTTISH SALMON
CHOCLO BURGER ∞ BURGER PATTY
CHURRASCO ∞ SLICED AVOCADO

MANGO WEDGE SALAD

FRESH MANGO ∞ CANDIED BACON ∞ BLEU CHEESE CRUMBLES
WALNUTS ∞ CHOPPED EGGS

ROASTED TRUFFLE ROCKFELLER OYSTERS

SPINACH ∞ BACON ∞ TRUFFLE PARMESAN ∞ BEARNAISE

BBQ WAGYU BEEF RIBS

JALAPENO COLE SLAW ∞ RED CURRANT BBQ SAUCE

*WHITE TRUFFLE WAGYU TARTARE

CAPERS ∞ RED ONION ∞ GRILLED CROSTINI ∞ CHOPPED EGG

SANDWICHES

**ALL SANDWICHES COME WITH YOUR CHOICE OF MARKET FRIES OR SWEET POTATO CHIPS.*

*TRUFFLE BREAKFAST FLATBREAD

NAAN FLATBREAD ∞ BROCCOLINI ∞ CHERRY TOMATO
SUNDRIED TOMATO ∞ MUSHROOM ∞ CARAMELIZED ONION
ASPARAGUS ∞ ROMESCO SAUCE ∞ GOAT CHEESE ∞ EGG

*AVOCADO TOAST

WOOD GRILLED MULTI GRAIN TOAST
AVOCADO MASH ∞ WOOD GRILLED TOMATO ∞ EVOO
POACHED EGG

BUFFALO BURGER

GREEN CHILI AIOLI ∞ RED ONION ∞ BACON
SWISS CHEESE ∞ JALAPENO COLE SLAW

TURKEY BRIE

OVEN ROASTED TURKEY BREAST ∞ BRIE
ARUGULA ∞ GREEN APPLE ∞ APRICOT SPREAD
TOASTED BRIOCHE BREAD

VEGETARIAN PERUVIAN

CHOCLO BURGER

SPINACH ∞ OLIVE AIOLI ∞ FRESH TOMATO

CLASSIC BURGER

WAGYU BEEF ∞ VINE RIPENED TOMATO
RED ONION ∞ BACON ∞ CHEDDAR
BRIOCHE BUN ∞ GARLIC AIOLI ∞ MARKET FRIES

BRUNCHY THINGS

PROSCIUTTO POTATO HASH

MUSHROOM ∞ CHORIZO ∞ PROSCIUTTO
ONION ∞ GOUDA CHEESE ∞ CHERRY TOMATO
FRIED EGG

*SHORT RIB & EGGS

SOUS VIDE EGG ∞ PULLED SHORT RIB ∞ SOURDOUGH
CHIMICHURRI BEARNAISE

*CRAB CAKE "BENE"

ASPARAGUS ∞ CRAB & LOBSTER CAKE
POACHED EGG ∞ BEARNAISE

BRIOCHE FRENCH TOAST

FRESH STRAWBERRIES ∞ WHIPPED CREAM ∞ BACON

*8oz PETITE PRIME RIBEYE & EGG

BUTTERMILK SCONE ∞ CORN & SHIITAKE RELISH
TOMATO MARMALADE ∞ SUNNY SIDE UP EGG

WARM CINNAMON ROLL

CREAM CHEESE ICING ∞ RUM CARAMEL
CANDIED PECANS

CRISPY DUCK & WAFFLE

SWEET POTATO WAFFLE ∞ CONFIT DUCK
PLANT CITY STRAWBERRY MARMALADE

BREAKFAST GNOCCHI

PORK BELLY ∞ SUNDRIED TOMATO ∞ MUSHROOMS
BASIL CREAM ∞ SOUS VIDE POACHED EGG

*EGG & CHICKEN CASSOULET

ROASTED CHICKEN ∞ NAVY BEANS ∞ BAKED EGGS

SIGNATURE STEAKS

8 OUNCE PRIME RIBEYE

FILET MIGNON
6 OUNCE / 12 OUNCE

PRIME NEW YORK
8 OUNCE / 16 OUNCE

30 OUNCE WAGYU BEEF
TOMAHAWK RIBEYE 110
AUSTRALIA

8 OUNCE CHURRASCO

WOOD GRILLED ONION ∞ GARLIC CONFIT

MEAT MARKET STEAK

8 OUNCE / 16 OUNCE
PRIME PICANHA ∞ HABANERO CHIMICHURRI

LAND & SEA

BLACKENED SCOTTISH SALMON

SAUTEED BABY SPINACH ∞ ROASTED CORN
MANGO ∞ CRUNCHY ALMONDS

SPINACH RICOTTA RAVIOLI

PARMESAN ∞ EGGPLANT
ROASTED TOMATO ∞ VEGETABLE SAUCE

GRILLED ORGANIC CHICKEN BREAST

ORGANIC BELL AND EVANS CHICKEN BREAST
BOURSIN MASHED POTATOES ∞ CARAMELIZED ONION JUS
WOOD GRILLED LEMON AND BABY VEGGIES

HERB CRUSTED SEABASS

TRUFFLE MASH ∞ WILD MUSHROOMS ∞ SWEET CORN
TOMATO TRUFFLE NAGE ∞ SOY BEANS

SIDES

GRILLED ASPARAGUS & HERB BUTTER

GRATINÉE OF MAC AND CHEESE
MASHED POTATOES

CREAMED SPINACH ∞ BACON ∞ ONION

TRUFFLED CREAM CORN
APPLEWOOD SMOKED BACON

**These items are served raw, undercooked, or to your specification. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions*