

Laurent Tourondel

Chef Partner



LT STEAK AND SEAFOOD BREAKFAST



Sandy Rodriguez

Executive Chef

GF gluten-free, **VG** vegan, **VT** vegetarian, **N** contains nuts

daily 7am-11am

SWEET BEGINNINGS

- PASTRY BASKET** **VT N** 23
croissant, pain au chocolat, danish, coffee cake, lemon poppyseed poundcake, madeleine, scone
- CHALLAH FRENCH TOAST** **VT N** 21
confit grapefruit, banana, almonds
- PANCAKES** **VT N** 21
coconut cream, roasted pineapple, shaved coconut fresh passion fruit

- CINNAMON ROLL** **VT** 6
- CROISSANT** **VT** 6
- PAIN AU CHOCOLAT** **VT** 6
- MUFFIN** **VT** 6
choice of raspberry, blueberry, chocolate
- PECAN CINNAMON COFFEE CAKE** **VT N** 6
- LEMON POPPYSEED POUNDCAKE** **VT** 6
- CHOCOLATE BANANA BREAD** **VG N** 6

LOCAL CLASSICS

- THE BETSY BREAKFAST** 32
two eggs any style, homestyle potato, fruit, sausage or bacon toast or bagel, tea or coffee (regular or decaf), juice (fresh orange, grapefruit, or apple)
- TWO EGGS ANY STYLE*** 23
homestyle potato, sausage or bacon, toast or bagel
- THE FRENCH OMELETTE*** **VT GF** 24
fine herbs, boursin cheese, homestyle potato, local greens
- HUEVOS RANCHEROS** **VT GF** 21
oven baked eggs, poblano pepper, corn tortilla, pinto bean avocado, queso fresco
- THE BETSY BREAKFAST SANDWICH*** 23
maple glazed chicken sausage, fried egg, pepperjack cheese chili guava jam, homestyle potato
- AVOCADO TOAST** **VT** 19
7 grain bread, feta, lemon zest, cilantro
ADD two eggs 8 / smoked salmon 12

POPOVER BENEDICT* 22
popover filled with creamed spinach, ham, gruyere cheese, poached egg, smoked bacon, hollandaise
served with breakfast potatoes

- SMOKED SALMON BAGEL*** 21
cream cheese, capers, pickled red onion, cucumber, dill everything bagel
- CUBAN MOLLETES** 22
english muffin, black beans, swiss cheese, ham, fried eggs mashed sweet plantain, pickled mojo, cilantro

SIDES **GF**

- HOMESTYLE POTATO** 6
- APPLEWOOD SMOKED BACON** 9
- CHICKEN OR PORK SAUSAGE** 9
- SLICED AVOCADO** 5
- SMOKED SALMON** 12

COFFEE & TEA

We proudly serve Panther Coffee and Jojo Tea. Both are award winning & local.

- COFFEE** 5
- ESPRESSO** 7
- CAFÉ BOMBON** 9
- CAFÉ LATTE** 8
- CAPPUCCINO** 8
- COLD BREW** 9
- ICED MOCHA** 9
- ICED SALTED CARAMEL LATTE** 8
- ICED BLACK SUGAR LATTE** 8
- PISTACHIO LATTE, HOT OR ICED** 8
- HOT CHOCOLATE** 9
- TEA BY JOJO TEA** 8
- CHAI LATTE** 8
- ICED CHAI** 8
- MATCHA LATTE** 9
- ICED VANILLA MATCHA** 9

HEALTHY START

- SEASONAL FRUIT PLATE** **VG GF** 21
- GREEK YOGURT & HOMEMADE GRANOLA** **GF N** 18
sunflower seed, nuts, honey, coconut oil
ADD banana 3 / berries 8
- ANCIENT ORGANIC OATMEAL** **VG** 15
oat, kamut, rye, spelt, barley, flax seed
ADD banana 3 / berries 8

JUICE

- COLD PRESSED GREEN** 13
cucumber, spinach, celery, lemon, dandelion
- COLD PRESSED CITRUS** 13
pineapple, orange, apple, lemon, turmeric, ghost pepper
- COLD PRESSED ZEST** 13
watermelon, pineapple, apple, lemon, lime, beet
- COLD PRESSED AMBER** 13
apple, carrot, jicama, ginger, turmeric
- FRESH SQUEEZED ORANGE** 11

CLASSIC EARLY DAY LIBATIONS

- TITO'S BLOODY MARY** 19
- MEXICA BLOODY MARIA** 18
- PASSION CHISMOSA** 17
- FRESH FLORIDA MIMOSA** 17
- ESPRESSO MARTINI** 24
- GRUET BLANC DE BLANC** 17

* Consuming raw or undercooked meats, eggs or fish may increase your risk of foodborne illness especially if you have certain medical conditions there is a risk associated with consuming raw oysters. If you have chronic illness of the liver, stomach or blood, or have immune disorders, you are at greater risk of serious illness from raw oysters, and should eat oysters fully cooked. If unsure of your risk, consult a physician.

a 20% service charge will be added to all checks...se agregará un cargo por servicio del 20 % a todos los cheques...
y ap ajoute yon frè sèvis 20% nan tout chèk yo