

DETOX

12

GULF GLOW

ginger, turmeric
carrot, lime

NAPLES GREEN

cucumber, kale, spinach,
ginger, lemongrass, apple

CITRUS HEATWAVE

orange, grapefruit,
lemon, honey, chili

SMOOTHIES

14

STRAWBERRY & BANANA

strawberry, banana
yogurt, vanilla

ORANGE

orange, honey,
coconut yogurt

PROTEIN

mixed berries, vanilla protein,
greek yogurt, spinach, kale

JUICES

Freshly Squeezed Juice.....	12	Juice of the Day	12
Orange Grapefruit Apple		Green Juice	12

COFFEE

Crafted in Italy, Lavazza coffee offers a rich aroma and smooth flavor from one of the world's finest roasters.

Single Espresso.....	6	Large Pot Coffee (for 3-4).....	16
Double Espresso.....	8	Small Pot Coffee (for 1-2).....	12
Americano, Latte, Flat White		Nitro Cold Brew.....	10
Cappuccino	8	Hot Chocolate.....	8

TEAS & INFUSIONS

Sourced from Asia's finest gardens, JING Tea is crafted with purity and balance by masters of modern tea.

6

English Breakfast | Early Grey | Matcha | Jade Sword
Jasmine Silver Needle | Chamomile | Peppermint
Lemongrass & Ginger | Rooibos

SOFT DRINKS

Coke Diet Coke Coke Zero		Aqua Panna S. Pellegrino	12
Sprite Tonic Ginger Ale		Coconut Water	12
Lemonade	7		

FROM THE BAKERY

Croissant.....8	Muffin.....8
Pain au Chocolat.....8	Cinnamon Roll8
Almond Croissant (N)8	Pastry of the Day (N).....8

STARTERS

Seasonal Fruit Plate & Berries (V) ♥ 21

Organic Berry Bowl (V) ♥ 18

Florida Berry Parfait (GF) ♥
house-made granola, berry puree, & mint 21

Anson Mills Oatmeal (GF, V)
strawberry rhubarb compote, toasted almonds 19

Overnight Chia (N, GF, V) ♥
almond milk, peanut butter, & banana 18

EGGS

Organic Eggs Any Style
organic eggs any style, choice of breakfast meat,
potato rosti, roasted tomato
lemon parsley gremolata, red watercress 28

Egg White Frittata (GF) ♥
oven roasted tomato, zucchini
caramelized onion, goat cheese 30

Classic Omelette (GF)
fines herbs and gruyere cheese 28
add jambon de paris +4

BENEDICT

all served with petit green salad

Ham Benedict
32

Salmon Benedict
32

SPECIALTIES

Buttermilk Pancakes
lemon blueberry compote, whipped cream
maple syrup 28

Smoked Salmon Lox
herbed cream cheese, smoked salmon
lettuce, tomato, onion, capers 32

Waffle (N)
banana “foster”, toasted hazelnuts 26

Pain Perdu (N)
wild berry crème anglaise
candied pecans, maple syrup 26

Avocado Toast (V) ♥
toasted sourdough, cherry tomatoes,
picked shallots, micro basil 24
add poached eggs +8

Breakfast Sandwich
shaved prime rib, fried egg, tomato compote,
crispy onions, brioche bun 26

THE MERCANTILE

all served with coffee or tea

Naples Classic
eggs any style, bacon, parfait, choice of pastry & toast
orange juice 56

Fresh Start (N, V) ♥
avocado toast, chia pudding,
green juice 48

Sweet Sunrise
buttermilk pancakes, fruit plate
grapefruit juice 52

SIDES

12

House Potatoes (GF, V) | Baked Tomatoes (V)
Sauteed Mushroom (GF, V) | Sauteed Spinach (GF, V)
Applewood Smoked Bacon (GF) | Pork or Chicken Sausage (GF)
Side Avocado (GF, V) | Fresh Fruit (GF, V) | Turkey Bacon (GF)

CEREAL

choice of organic milk or dairy alternatives
12

All Bran Flakes | Corn Flakes | Special K
Honey Nut Cheerios | Cheerios
Home Made Granola (N) 16

TOAST

White | Whole | Multigrain (V)
6

BAGELS

Plain | Sesame | Everything (V)
10



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Gluten-Free (GF)|Contain Nut (N)|Vegan (V)|Balance by Four Seasons ♻️
Our mindfulness and contribution to sustainability are connected in our efforts to make a difference by sourcing locally and seasonally when available, using only cage-free eggs and sustainably certified fish, and reducing waste while minimizing environmental impact.
Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness..