

Brunch

Available Saturday and Sunday 10:00 am until 2:00 pm.

Brunch Plates

Floribbean Shrimp & Grits (GF) 17

Seared blackened shrimp, cilantro Swiss polenta, and bacon pepper gravy topped with an arugula garnish.

Coconut Rum French Toast 11.50

Served with plantain butter, maple syrup and whipped cream.

Chicken & Waffle Sliders 15.50

Belgian waffle, crispy fried chicken thighs served with plantain butter and habanero maple syrup.

Fruit Platter (GF) 11.50

Seasonal assortment of fresh fruit.

Papa's Platter 12

Two eggs cooked how you wish with home fries, English muffin and choice of bacon or ham.

Ernest's Power Bowl (GF) 14

Black beans, jasmine rice, three fried eggs, chimichurri, guacamole, pico de gallo and sweet plantains.

Truffle Avocado BLT 13.50

Apple cider bacon with leaf lettuce, fresh sliced tomatoes and avocado truffle aioli on toasted Cuban bread.

Eggs Benedicts

All served with home fries.

Classic Benedict* 13

Egg Sous vide to perfection over shaved ham on an English muffin topped with hollandaise.

Havana Dream Benedict' 14

Mojo citrus pulled pork topped with an egg Sous vide to perfection on an English muffin topped with paprika hollandaise.

Yard Bird Benedict* 16

Shredded mojo chicken, sweet plantains, rum onions with an egg Sous vide to perfection on an English muffin topped with hollandaise and jalapeños.

NEW RELEASE -

Fried Green Tomato & Garbanzo Benedict' 14

Fried green tomatoes topped with seared garbanzo patty, red pepper aioli, egg Sous vide to perfection, baby arugula and hollandaise.

Lobster Benedict* 24

Claw and knuckle meat egg Sous vide to perfection in cilantro butter with a poached egg on an English muffin topped with hollandaise.

The Perfect Complement...

Mimosas

Glass 7. Carafe 22.

OJ, Pineapple,

Cranberry or Grapefruit

(GF) These items are Gluten-Friendly.