

Brunch

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

Brunch Plates

Coconut Rum French Toast 11.50

Served with plantain butter, maple syrup and whipped cream.

Chicken & Waffle Sliders 15.50

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

Coconut Guava Chia Bowl 15

Coconut & chia seed pudding topped with guava sauce, granola, blueberries, strawberries, and grilled pineapple. Served with a side of toast with almond butter spread.

Papa's Platter* 12.50

Two eggs cooked how you wish with home fries, English muffin and choice of bacon, ham or substitute an 8 oz. sirloin steak for \$8.

Ernest's Power Bowl* (GF) 14.50

Three fried eggs over black beans, jasmine rice, chimichurri, guacamole, pico de gallo and maduros.

Truffle Avocado BLT 15

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

Shrimp Stack Sandwich 18

Seared shrimp patty served on toasted brioche bun with remoulade, bacon, sliced avocado, grilled pineapple salsa, lettuce, and tomato.

Eggs Benedict*

All served with home fries.

Classic Benedict* 13.50

Two poached eggs over shaved ham on an English muffin topped with hollandaise.

Havana Dream Benedict* 14.50

Two poached eggs topped with mojo pulled pork on an English muffin topped with hollandaise.

Fried Green Tomato & Garbanzo Benedict* 15

Fried green tomatoes topped with seared garbanzo patties, red pepper aioli, two poached eggs, baby arugula, and hollandaise.

Lobster Benedict* 27

Claw and knuckle meat poached in cilantro butter, two poached eggs on an English muffin, topped with hollandaise.

The Perfect Complement...

Mimosas

Glass 8 Carafe 28

Upgrade Carafe to La Marca Prosecco 40.

Choose up to two juices:

orange, pineapple, cranberry or grapefruit

(GF) These items are Gluten-Friendly.