

BRUNCH

STARTERS

Oysters on the Half Shell ✓ champagne mignonette, lemon cheek	25 • 45	Yellowfin Tuna Tartare ✓ GF yuzu ginger dressing, avocado crema, wonton crisps	21
Smoked Fish Dip house-smoked dip with bright lemon aioli and crispy tostones	16	Goat Cheese Croquettes ⑤ our iconic bites since 2012 crisp, creamy, and served with a warm guava dip	14
Local Caesar baby gem lettuce, signature caesar, 24 month parm, boquerones	17	Fried Calamari homemade marinara, lemon aioli	19

LUNCH MAINS

Nicoles Maine Event (Lobster Roll) poached maine lobster, la provence brioche roll, lemon aioli, fries	39	Faroe Island Salmon Bowl organic quinoa, hass avocado, pickled shallots, Redlands tomatoes, cucumber	26
Pestolicius bucatini pasta, lemon basil pesto, local stracciatella by Mozzarita, crispy garlic panko	23	Breakfast Smash Burger double patties, american cheese, caramelized onions, hash brown, secret sauce, sunnyside egg, crispy fries	23
Shrimply Tropical Salad GF charred mango with tajin, Key West pink shrimp, plantain chips, toasted coconut, citrus vinaigrette, Florida avocado, torn herbs, hazelnuts	25	BLT? Cluck Yeah grilled chicken breast, la provence ciabatta, garlic & herb aioli, lettuce, tomato, bacon. smoked gouda & cheddar	22
Local House Salad ⑤ GF boston lettuce, frisee, arugula, shaved watermelon radish and fennel, cucumber, pickled shallots, tomatoes, lemon vinaigrette chicken +10 • salmon +12 • shrimp +12	17	Tuna Melt la provence multigrain, american cheese, house made tuna spread, tomato, side salad	21

MORNING FAVORITES

All of our dishes featuring eggs are made with pasture-raised goodness.

Summer Superfoods Bowl ⑤ GF greek yogurt, pineapple, banana, mango, granola, coconut, honey • sub: chia pudding +2	17	The Local Breakfast GF two eggs any style, bacon or sausage, home fries, bread choice: white, multigrain, gluten-free, bagel or croissant +2	17
Buttermilk Pancakes topped with blueberry compote, chantilly, lemon zest	18	Steak & Wake Burrito spinach wrap filled with eggs, filet mignon, smoked gouda, sharp cheddar, crispy tots & chipotle aioli cheese tuck +2 • guacamole +3	21
Gluten-Free French Toast GF candied walnuts, caramelized bananas, side of fruit	19	Sunrise Sammie everything bagel, scrambled egg, applewood smoked bacon, american cheese, secret sauce	17
Stuffed French Toast la provence brioche, nutella, bananas	19	Egg Whites & Veggies Omelette ⑤ peppers, mushrooms, scallions, avocado, tomato, multigrain toast	19
Classic Benedict canadian bacon, tomatoes, sautéed spinach, on english muffin, topped with hollandaise, home fries	18	Avocado Toast ✓ la provence multigrain, hass avocado, two eggs, Scottish Smoked Salmon, capers	19
Ocean Benedict ✓ Scottish smoked salmon, tomatoes, sautéed spinach, home fries	21	Seafood Scramble Maine lobster, Indonesian blue crab, herbs, la provence multigrain toast	29
Buttery Lobster Benedict butter poached maine lobster, old bay, herbs, home fries	33		
Ribeye & Eggs Prime ribeye with eggs your way, home fries, and chimichurri	33		

SIDES

Seasonal Fruit	11	Chicken Sausage	5
House Salad	8	Smoked Bacon	5
Crispy Fries truffle +3 sweet potato +1	9	Home Fries	5
		Saucy Tater Tots	12

GOOD TO KNOW

⑤ vegetarian GF gluten free option | please inform your server of any allergies

✓ Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions

Please note a 20% gratuity is included on all bills

DRINKS

SIGNATURE COCKTAILS

Sister Margarita <i>tequila, passion fruit, agave, lime, tajin</i>	16	Bloody Mary <i>homemade mix, celery, bacon, olives, jalapeño</i>	16
Down The Rabbit Hole <i>bourbon, strawberries, fresh mint, ginger ale</i>	17	Kiwi Crush <i>vodka, kiwi, agave, lemon juice, elderflower</i>	18
Wake Me Up <i>vodka, bailey's, espresso, agave, mini pancakes</i>	18	I'm Feeling Pine Today <i>tequila, grand marnier, coconut milk, pineapple, lime, agave</i>	17
Tropical Garden <i>gin, fresh watermelon, elderflower, rosemary</i>	16	Shady Paloma <i>vodka, grapefruit, lime, angostura bitters, agave</i>	16
I Will Be There <i>vodka, blueberries, chambord, lemon juice</i>	17	Meet Me At 4th & Ocean <i>tequila, fresh watermelon, havana, lime juice</i>	18
Mimosa or Bellini <i>prosecco, cold pressed OJ or peach juice</i>	14 • 45	Berry Me Softly <i>rum, blueberries, coconut milk, lime juice, agave</i>	16

WINE

BUBBLES	GLASS	BTL	MOCKTAILS	
Santa Margherita Prosecco NV	15	55	Tropic Like It's Hot <i>passion fruit, fresh mint, agave, sparkling water</i>	12
Ca Del Bosco Franciacorta NV		95	Heatwave <i>fresh watermelon, coconut water, mint, lime</i>	12
Veuve Clicquot Champagne NV		140	Neon Zen <i>matcha, citrus, agave, mint, sparkling water</i>	12
ROSE			La Playa <i>pineapple, orange juice, coconut milk, lime</i>	12
Whispering Angel Provence 2023	17	69	FRESH & NATURAL	
Fattoria Sardi Rose Tuscany 2022	15	60	House-Made Juice <i>pick one: watermelon, grapefruit, pineapple, orange</i>	8
WHITE			Lemonade <i>add berries +2</i>	7
Erste+Neue Pinot Grigio Alto Adige 2023	16	56	Fountain Of Youth <i>carrot, orange, ginger</i>	10
Dante Chardonnay California 2021	15	52	Drink Your Greens <i>spinach, kale, pineapple</i>	10
Pazo Cilleiro Alvarinho Portugal NV	14	45	Fruit for Thought Smoothie <i>seasonal fruit from Lion's Farm</i>	12
Brancott Estate Sauvignon Blanc NZ 2023	16	63	<i>milk +1 oat or almond +2 protein +3</i>	
Joh. Jos. Christoffel Erben Riesling	21	115	Wellness Shot <i>orange & ginger</i>	5
Jadot Chablis 2022		52	COFFEE & TEA	
Les Champ Clos Sancerre 2023		64	<i>add vanilla, caramel, or hazelnut +1 • almond or oat milk +1</i>	
Mesa "Giunco" Vermentino Sardegna 2022		53	American • Drip	4.50
Vernaccia di San Gimignano Tuscany 2022		65	Espresso	4
Verdicchio Castelli di Jesi Marche 2022		65	Double Espresso	7
Far Niente Chardonnay Napa Valley 2023		150	Cappuccino	6
RED			Macchiato	4.50
Jadot Gamay Beaujolais 2022	15	45	Latte	6.50
Michael Pozzan Pinot Noir Russian RV 2020	17	52	Jojo Tea <i>english breakfast, earl gray, green tea, chamomile</i>	5
Alta Mora Etna Rosso 2020	18	75	Matcha	6
Justin Cabernet Sauvignon Napa Valley 2021	17	58	Iced Tea	6
Antinori Peppoli Chianti Classico 2022	18	72		
Nieto Senetiner Malbec Mendoza 2023		47		
Chateau Saint Sulpice Bordeaux Rouge 2020		58		
Giacomo Grimaldi Barolo 2018		95		
Brunello Di Montalcino 2018		125		
Antinori Badia Chianti Classico Badia		165		
Antinori Guado al Tasso Tuscany 2020		270		

B E E R

Cotta • Italian Blonde Ale	9
Jai Alai • IPA	9
La Rubia • Blonde	9
Heineken • Lager	8
Corona • Lager	8
Estrella Damm • Lager	9
Non-Alcoholic	7