# TRAVELER'S TABLE

## Brunch Menu

## SOMETHING TO START

**PAN DE COCO**
*pandan sweet dough, caramelized coconut, brown sugar, honey simple, toasted coconut 14*

**WATERMELON & AVOCADO SALAD (VG)**
*watermelon, avocado, pickled melon rind, chili-lime pique, cilantro, mint, chili salt 15*

**SHIITAKE EDAMAME DUMPLINGS (VG)**
*steamed vegetable dumplings, garlic, ginger, cilantro, pickled shiitakes, chilis, lime juice, mushroom soy, chili crisp, garlic chips, fried shallots 16*

**CRAB SAMOSAS**
*flaky curried crab pastry, raita, spicy mango chutney 19*

**SNAPPER CEVICHE***
*Gulf snapper, leche de tigre, ají amarillo, hominy, watermelon, lime, jalapeño, avocado mousse, tortilla chips 16*

**JUMBO LUMP CRAB CAKE**
*jumbo lump blue crab, Delaware spice, poblano, basil, beurre blanc 17*

**ROASTED VIET CAJUN OYSTERS**
*Gulf oysters, lemongrass, shallots, garlic butter, lime juice, fish sauce, parmesan, crispy shallots 20*

**OXTAIL EMPANADAS**
*braised oxtails, aged gruyère, spicy mango chutney 18*

## CLOSER TO HOME

**LOUISIANA FRIED CHICKEN***
*crispy chicken thigh, parmesan-brie grits, buttermilk biscuit, chicken sausage gravy, Crystal butter, sunny side up egg 21*

**LOBSTER ROLL EGGS BENEDICT***
*Maine lobster, Delaware spice, dill, milk aioli, clarified butter, poached eggs, hollandaise sauce, brioche 27*

**GREEK STRAPATSADA**
*scrambled eggs, feta cheese, oregano, basil, roasted cherry tomatoes, htipiti spread, grilled sourdough 17*
**Make It Vegan – No Charge**

**DUCK CHILAQUILES***
*mesquite-smoked duck, salsa roja, Mexican chorizo, queso blanco, cotija, avocado purée, goat cheese crema, tortilla chips, sunny side up egg, serrano, onion, cilantro 27*

**JERK CHICKEN & WAFFLES**
*(Add Egg* 2)*
*crispy chicken thigh, scotch bonnet glaze, sweet plantain relish, buttermilk waffles, roasted pineapple chantilly cream. Jamaican rum syrup 24*

**BRAISED OXTAIL OMELETTE**
*three eggs, braised oxtails, aged gruyere, curried horseradish hollandaise, parmesan-brie grits, roasted broccolini, chimichurri 26*

**TRAVELER'S TABLE BREAKFAST BOARD***
*Greek scrambled or two eggs any style, chicken & sage sausage or applewood-smoked bacon, parmesan-brie grits or crispy breakfast potatoes, pan de coco or home-made biscuit, tropical fruit 25*

## BACK FROM ABROAD

**AUSTRALIAN AVOCADO TOAST (VG)**
*(Add Egg* 2) (Add Smoked Salmon 8)*
*avocado smash, dukkah spice blend, lemon, red pepper flakes, radish, roasted broccolini, ciabatta, Vegemite vinaigrette 18*

**LOMO SALTADO**
*beef tenderloin, soy sauce, ají Amarillo pepper, red onions, tomatoes, red bell peppers, cilantro, white rice, crispy fries, aji verde salsa, sunny side up egg 28*

**UBE PANCAKES**
*purple sweet potatoes, plums, brown sugar boba, lavender chantilly cream, coconut syrup 17*

**DRAGON FRUIT FRENCH TOAST**
*crème brûléed milk bread, dragon fruit crème anglaise, chantilly cream, tropical fruit, dragon fruit 18*

**LAMB SHAKSHUKA***
*braised lamb, shirred eggs, lamb sausage, spiced tomato-bell pepper purée, goat cheese, tomatoes, harissa yogurt, grilled country bread 26*
**Substitute North African-spiced Tofu 18**

**KOREAN "STICKY" RIB FRIED RICE***
*baby back ribs, kimchi fried rice, gochujang, cabbage, green papaya-carrot-pineapple slaw, sunny side up egg 27*

**THAI "CRYING TIGER" STEAK & EGGS***
*beef tenderloin, tamarind, lime leaf, bird's eye chili, fish sauce, peanuts, hazelnuts, coconut-lemongrass sticky rice, sunny side up egg 29*

## SIDES

**TROPICAL FRUIT CUP** *5*
**ROASTED BROCCOLINI** *8*
**CRISPY BREAKFAST POTATOES** *6*
**PARMESAN-BRIE GRITS** *5*
**HOMEMADE BISCUITS** *6*
**HOMEMADE BISCUITS & GRAVY** *7*
**2 EGGS*** *(any style) 5*
**CHICKEN & SAGE SAUSAGE** *6*
**APPLEWOOD-SMOKED BACON** *6*

## HOUSEMADE DESSERTS

**PASSION FRUIT-MANGO MOUSSE (VG)**
*vanilla diplomat vegan cream, passion fruit gelée, mango coulis, hazelnut-almond dacquoise 15*

**BURNT BASQUE CHEESECAKE**
*kumquat-apricot chutney, Earl Grey-peach coulis, Biscoff crumble 15*

**ORANGE TORTA CAPRESE**
*orange-chocolate flourless cake, almond Chantilly cream, candied orange slices, toasted almond, vanilla ice cream, chocolate soil 15*

**NEW ORLEANS BOURBON BREAD PUDDING**
*salted caramel, banana, pecan praline, French vanilla bean ice cream 15*

20% Gratuity Added to Parties of 10 or More

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of a foodborne illness. Please note that some food items we prepare may contain nuts or trace amounts of nuts. Please alert your server with any concerns.

# TRAVELER'S TABLE

## Brunch Cocktails

## SHOTS HEARD 'ROUND THE WORLD

**SHOT** *9* **COCKTAIL** *14* **FLIGHT** *24*

**GOOD MORNING VIETNAM**
*Hennessy VS, espresso, condensed milk, coffee beans*

**OAXACAN SUNRISE**
*Licor 43 Horchata, espresso, Mexican "Abuelita" chocolate rim*

**CHURRO DEL DIABLO**
*Espresso-aged rum, Irish cream, RumChata, cinnamon-sugar rim, churro*

## SOMETHING BUBBLY TO START

**GLASS** *9* **FLIGHT** *19* **CARAFE** *32*

**CARIBBEAN QUEEN**
*Sparkling wine, orange, passion fruit, pineapple juices*

**LOST IN THE TROPICS**
*Sparkling wine, peach purée, papaya purée, lemon juice*

**BREAKFAST AT TIFFANY'S**
*Sparkling wine, elderflower liqueur, crème de violet, grapefruit juice, lavender bitters*

## VAYA CON MARGARITAS

**(FLIGHT OF 3)** *32*

**THE PLUMED SERPENT**
*Tequila, orange liqueur, watermelon purée, lime juice, chili salt, watermelon slice* *15*

**TRANQUILO ES MIO**
*Tequila, orange liqueur, tamarind syrup, lime juice, cantaloupe syrup, dehydrated lime* *15*

**HAPPY WIFE, HAPPY LIFE**
*Tequila, orange liqueur, pineapple juice, agave, chili salt, charred pineapple slice* *15*

**HURRICANE MIMOSA**
*White rum, sparkling wine, passion fruit juice, orange juice, grenadine, cherry, orange peel* *13*

**THE SECRET GARDEN**
*Blanco Tequila, Ancho Reyes, fresh cucumber, simple syrup, lime, tajin rim* *16*
*Make it spicy – Add Habanero Tincture*

**BAYOU BLOODY MARY**
*Vodka, tomato juice, crab boil, hot sauce, Worcestershire, pineapple-lime juice, cumin, baby corn, olives* *14*

**TRAVELER'S TABLE ESPRESSO MARTINI**
*Vodka, Licor 43, Irish cream, simple syrup, black walnut bitters, espresso* *16*

**OUR MAN IN HAVANA**
*Coconut rum, light rum, passion fruit, mango, mint, lime, soda water, dehydrated lime, mint sprig* *15*

**DUBAI CHOCOLATE**
*Bourbon, pistachio syrup, chocolate bitters, chocolate-pistachio rim* *16*

**A SUNNY PLACE FOR SHADY PEOPLE**
*Dark rum, light rum, guava, pineapple, orange, lime, coconut cream, cinnamon syrup, toasted coconut, cinnamon stick* *16*

**FLOR DE AMOR**
*Reposado tequila, elderflower liqueur, hibiscus simple, lime juice, elderflower foam, hibiscus salt, dehydrated lime, candied hibiscus flower* *17*

**THE YEAR OF LIVING DANGEROUSLY**
*Mezcal, grapefruit juice, prickly pear juice, soda, lime, jalapeño, salt, grapefruit slice* *15*

**COME AND TAKE IT**
*Texas bourbon, créme de mûre, pecan syrup, lemon juice, candied pecan dust, pecan praline* *15*

**THE FRENCH CONNECTION**
*Gin, cognac, elderflower liqueur, sparkling wine, blood orange purée, lemon, honey, dehydrated blood orange slice* *16*

## NO PROOF

**LA VIDA TRANQUILA**
*Ritual tequila alternative, hibiscus simple, lime juice, hibiscus salt, dehydrated lime, candied hibiscus flower* *12*

**TO HAVE AND HAVE NOT**
*Ritual rum alternative, passion fruit, mango, mint, lime juice, soda, dehydrated lime, mint sprig* *12*

## COFFEES

**CAFÉ DE OLLA** *4*
**AMERICANO** *5*
**ESPRESSO** *4*
**DOUBLE ESPRESSO** *5*
**CAPPUCCINO** *6*
**LATTE** *6*

## COOLERS & TEAS

**HOUSEMADE LEMONADE** *5*
**WATERMELON LEMONADE** *6*
**ICED BLACK TEA** *4*
**HOT TEA** *4*
*(Chamomile, Peppermint, Jade Cloud Green, Jasmine Green, Earl Grey, English Breakfast)*

## SODAS & BOTTLED BEVERAGES

**FOUNTAIN SODAS** *4*
**TOPO CHICO** *5*
**ACQUA PANNA** *6*
**SAN PELLEGRINO** *6*