

TRAVELER'S
TABLE

Brunch Menu

SOMETHING TO START

BREAKFAST BREAD PUDDING

griddled bourbon bread pudding, banana, salted caramel sauce, vanilla crème anglaise, fresh blackberries, powdered sugar 12

GUAVA EMPANADAS

vanilla cream cheese filling, guava paste, cheddar cheese, honey glaze, spiced rum-caramel sauce 12

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

SNAPPER CEVICHE*

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

JUMBO LUMP CRAB CAKE

jumbo lump blue crab, Delaware spice, poblano, basil, beurre blanc 17

CRAB SAMOSAS

flaky curried crab pastry, raita, spicy mango chutney 19

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

CRAWFISH & GRITS

crawfish tails, andouille sausage, creole cream sauce, stone mill grits, green onions 23

LOBSTER ROLL EGGS BENEDICT*

Maine lobster, Delaware spice, dill, milk aioli, clarified butter, poached eggs, hollandaise sauce, brioche 27

HUEVOS A LA MEXICANA

(Add Mexican Chorizo 5)

scrambled eggs, tomatoes, onions, lime pepper, serranos, refried black beans, cotija, pico de gallo, blue corn tortillas 17

Make It Vegan – Sub Scrambled Tofu & Remove Cotija – 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*

Huevos a la Mexicana or two eggs any style, chicken & sage sausage or applewood-smoked bacon, parmesan-brie grits or crispy breakfast potatoes, guava empanada 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

JAPANESE MUSHROOM TOAST (VG)

(Add Egg* 2) (Add Smoked Salmon 8)

oyster mushrooms, tofu-yuzu-miso smash, frisée, tomato, shishito peppers, wafu dressing 19

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

PARMESAN-BRIE GRITS 5

2 EGGS* (any style) 5

ROASTED BROCCOLINI 8

HOMEMADE BISCUITS 6

CHICKEN & SAGE SAUSAGE 6

CRISPY BREAKFAST POTATOES 6

HOMEMADE BISCUITS & GRAVY 7

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

MEXICAN-STYLE CHOCOLATE CAKE

chile de árbol-chocolate ganache, mezcal crème anglaise, chocolate "soil", pumpkin-peanut palanqueta 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

Branch 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

CLASS 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

CHASING THE DRAGON

*Tequila, orange liqueur, Velvet Falernum, dragon fruit syrup, lime juice, tiki bitters,
black lava sea salt, dehydrated dragon fruit 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*

KOMODO DRAGON

*Prickly pear-rose gin, elderflower liqueur, lychee liqueur,
lime juice, rambutan 15*

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*

A SUNNY PLACE FOR SHADY PEOPLE

*Dark rum, light rum, guava, pineapple, orange, lime,
coconut cream, cinnamon syrup, toasted coconut,
cinnamon stick 16*

LOW PROOF

WINE MERCHANT OF VENICE

*Strawberry-infused Aperol, sparkling wine, basil tincture,
soda water, orange slice, strawberry 14*

ISLANDS IN THE STREAM

*Rum Haven coconut rum, Velvet Falernum, coconut water,
lime juice, toasted coconut, dehydrated lime 14*

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*

FOREIGN CORRESPONDENT

Gin, tonic, lime juice, simple syrup, cucumber, rosemary 14

THE FRENCH CONNECTION

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

DUBAI CHOCOLATE

*Bourbon, pistachio syrup, chocolate bitters,
chocolate-covered pistachios 16*

A SIDECAR NAMED DESIRE

*Cognac, orange liqueur, genepy, passion fruit purée, lemon juice,
simple syrup, sugar rim, lemon wheel 18*

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