

BRUNCH SPECIALS

NEW DRINK SPECIALS

12

Mexican Lime Refresher

Tequesta, agave wine based "tequila" and sweet and sour with a salt rim

Baba Yaga

Klir Red, agave wine based "vodka", michelada mix and spices with tajin rim

19

Local Eggs Benedict

crispy hash browns, broccolini, red bell peppers, spinach, gold bar squash, hollandaise sauce, microgreens, aleppo, served with 2 sides or a cup of soup

dairy, egg

17

Breakfast Tacos

steak & chorizo, scrambled eggs, poblano pepper & onions, pepper jack cheese, corn tortillas, cilantro, tomatillo sauce. choice of two sides or a cup of soup

dairy

15

LOCAL Tomato Toast

heirloom tomato, pickled green tomato, zucchini butter, everything spice, balsamic reduction, jalapeno-cheddar sourdough, topped with over easy fried egg

wheat, dairy, seeds

18

Veggie Omelette

shiitake mushrooms, onions, tomato, spinach, pepper jack cheese, chimichurri sauce, served with a side fruit cup

dairy

20

Gulf Shrimp "Smashed" Pita

naan, smashed shrimp burger, pickled green tomato & jalapeno, cabbage slaw, chile threads, pineapple crisp, coconut cream, herbs

10

Spicy Summer Guacamole

tajin, corn, lime, cilantro, wheat tostada

wheat

11

Custard Bread Pudding

topped with strawberry coulis and chocolate ganache

dairy, wheat

DAILY SPECIALS

NEW DRINK SPECIALS

12

Mexican Lime Refresher

Tequesta, agave wine based "tequila" and sweet and sour with a salt rim

Baba Yaga

Klir Red, agave wine based "vodka", michelada mix and spices with tajin rim

10

Spicy Summer Guacamole

tajin, corn, lime, cilantro, wheat tostada

wheat

10

Papas ala Brava

crispy red potatoes, queso fresco, jalapeno aioli, aleppo pepper, micro greens

dairy, soy

17

Local Breakfast Plate

french toast, two eggs over easy, thick cut bacon, crispy potatoes with garlic and parmesan

dairy, egg, wheat

24

Steak & Eggs

44 farms steak with sunny side up eggs, crispy potatoes and chimichurri

Egg, Gluten Free

20

Gulf Shrimp "Smashed" Pita

naan, smashed shrimp burger, pickled green tomato & jalapeno, cabbage slaw, chile threads, pineapple crisp, coconut cream, herbs

19

Agedashi Breakfast Bowl

scrambled eggs, spinach, crispy potatoes and tofu, chorizo mushrooms, cherry tomatoes, asparagus, green onions, tossed with Gochujang sauce and sesame seeds

21

Pan Seared Duck

red rice, dates, broccoli, sauteed red onion, pistachios, ras el hanout vinaigrette, micro greens

nuts

11

Custard Bread Pudding

topped with strawberry coulis and chocolate ganache

dairy, wheat