

EGGS & SUCH

THE SURFCOMBER 15

two pasture raised eggs any style
smoked bacon, sausage, or chicken apple sausage
breakfast potatoes and toast

OLD SCHOOL EGGS BENEDICT 17

hollandaise, english muffin, canadian bacon
breakfast potatoes covered in crab +9

LAKE MEADOW FARM OMELET 15

baby spinach, tomato, smoked bacon, cheddar
breakfast potatoes and toast

STEAK N’ EGGS 19

red wine sauce, breakfast potatoes,
two eggs any style

— “THE” BREAKFAST SANDWICH 17 —

maple bourbon bacon, over easy egg, avocado
heirloom tomato, toasted challah, breakfast potatoes

FARM & GREENS

KALE CAESAR 14

shaved parmesan, pita crouton, cracked black pepper

MEDITERRANEAN GARBANZO SALAD 15

homemade citrus labneh, cucumber, cherry tomato
arugula, pita chips

CHICKEN AND WAFFLE 17

cinnamon waffle, maple berry mustard glaze

POKÉ TUNA TACOS 16

yuzu avocado crema, soft herbs, cucumber

THE WAFFLE BURGER 19

grapefruit compote, bacon, fried egg, provolone cheese

SMOKED BRISKET QUESADILLA 14

black bean and tomato relish, egg

SMASH BURGER 17

two wagyu patties, aged cheddar cheese
toasted brioche bun

All salads can add: all natural chicken breast +8
fresh mahi mahi +10 or gulf shrimp +12

BOTTOMLESS MIMOSAS \$30

BOOZY BRUNCH COCKTAILS

MORNING MULE 18

deep eddy lemon, green tea simple
st. germaine, ginger beer

SURFIN’ ON COLLINS 17

plymouth, passion fruit, lemon juice, simple syrup
cucumber, peach, mint, fever tree soda

*Created by: Kevin Poutanen

BLOODY MARY 16

infused grey goose, maple bourbon bacon jam
cold pressed tomato, pickle juice, black pepper

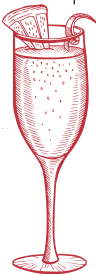
RED BOTTOM 17

grey goose, pineapple mango juice, lime juice, honey
grenadine, q ginger beer

*Created by: Giovanni Gonzalez

EYE OPENER 15

tia maria, gosling’s, freshly chilled coffee, cream



BREAKFAST BREADS

— FRESH DOUGHNUTS 12 —

house-made ricotta doughnuts
served with espresso hazelnut and dulce de leche

CINNAMON WAFFLE 13

cream cheese glaze, cinnamon toast streusel

SMOKED SALMON TOSTADA 16

bagel tostada, heirloom tomato, bibb lettuce
capers, shaved red onion, herb cream cheese

AVOCADO TOAST 15

cherry tomato, cucumber, watermelon radish
multigrain baguette, chili flake

CHORIZO BISCUITS N’ GRAVY 16

buttermilk biscuits, chorizo, espelette, fines herbes

SIDES

Two Eggs any Style 8

Smoked Bacon or Country Pork Sausage 6

Chicken Apple Sausage 6

Greek Yogurt, Local Honey, Almond Granola 7

Fresh Fruit Small 9 Large 14

White, Wheat or Rye Toast 5

Bagel or Freshly Baked Croissant 6

Crispy Breakfast Potatoes 6

Buttermilk Pancake 7

French Fries or Yucca Fries 6

FRESH PRESSED JUICES 13

BACK TO THE ROOTS

red beet, carrots, turmeric, ginger, orange

POPEYES’ SECRET

cucumber, ginger, lemon, pear, spinach

PINEAPPLE EXPRESS

green apple, cucumber, pineapple

RISE AND SHINE

florida orange, carrot, ginger

PINK PARADISE

pear, grapefruit, green apple

COFFEE & TEA

GINGER PEACH ICED TEA 4

ORGANIC TEAS 4

Choice of: mint melange, chamomile citrus
tropical green, organic breakfast, earl grey

FARM & FINCA COFFEE 5 ESPRESSO 5.5

CAFÉ CON LECHE 6

CUBAN COLADA 7

CAPPUCCINO OR LATTE 6

Add flavors +1

Vanilla, Mocha, Caramel



Consuming raw or undercooked meats and seafood increases your risk of foodborne illnesses. Please inform your server of any allergies or dietary restrictions upon ordering. 19% gratuity has been included in your check for your convenience.