

BRUNCH

Seasonal Fruit Plate	14
Greek Yogurt Parfait, Seasonal Compote, Granola	12
Coconut Chia Pudding, Fresh Berries, Hemp, Brazil Nuts	14
Huevos Rancheros, Farm Egg, Fresh Corn Tortilla Fire Roasted Salsa*	22
Omelet with Spinach, Goat Cheese and Pickled Chili Crunchy Herbed Potatoes, Tomato Salad, Choice of Toast*	19
Eggs Benedict, Country Ham, White Corn Arepa Citrus-Chili Hollandaise*	23
Coconut Pancakes with Grapefruit and Lavender Maple Syrup	16
Waffle with Warm Blueberries and Whipped Cream	15
Pork, Chicken Sausage, Country Ham Applewood Smoked Bacon	7

LIGHT & BRIGHT

Guacamole with Pistachio, Sun Gold Tomato Salsa Warm Crunchy Tortillas	14
Heart of Palm, Heirloom Tomato Young Coconut and Avocado Salad	16
Tuna Tartare, Chipotle Aioli, Chilies and Chives Warm Crunchy Tortillas*	20
Raw Shaved Florida Red Snapper with Green Chili Dressing Crunchy Rice and Herbs*	19
Maitake Mushroom with Goat Cheese Fresno Pepper Vinaigrette	16

PIZZAS

Spinach with Manchego Cheese and Espelette Pepper	17
Avocado, Jalapeño, Cilantro, Lime and Onion	14
Mushroom, Three Cheese, Garlic-Parsley Oil, Farm Egg*	17
Black Truffle and Fontina Cheese	24
Brussels Sprouts, Ricotta Cheese, Garlic, Chilies, Lemon	20

GOLDEN & CRISPY

Crunchy Potato Nuggets, Spicy-Tangy Sauce Rosemary Aioli	8
Cinco Jotas Jamon and Manchego Cheese Fritter Paprika Emulsion	15
Peekytoe Crab and Corn Fritter Chipotle Aioli and Cilantro	15
Crunchy Calamari, Aji-Amarillo Dip, Cilantro and Basil Salt	17
Charred Octopus, Yogurt-Seed Dressing Crispy Potatoes and Sprouts	21

SALADS

Tender Lettuce and Sprouts, Sherry Shallot Vinaigrette	15
Radicchio and Market Vegetable, Basil, Mustard Dressing	15
Endive with Pear, Apple, Blue Cheese and Herbs	15
Add: Grilled Chicken 9    Grilled Salmon 12    Grilled Shrimp 15	

TORTILLAS & SANDWICHES

Sautéed Organic Mushroom Tacos, Mole, Kale and Lime	14
Crispy or Griddled Florida Black Grouper Tacos Aioli, Cabbage-Chili Pickle	16
Chipotle Chicken Tacos, Grilled Jalapeño Salsa	15
Achiote Pork Tacos, Pineapple and Fresno Chili Relish	16
Crispy Florida Mahi Mahi Sandwich Chipotle Mayonnaise and Arugula	21
Roasted Free Range Turkey Cuban Sandwich, Ham Aged Cheddar and Gruyere Cheese, House Made Pickles	19
Pepper Jack Cheeseburger, Smashed Avocado Crunchy Onions and House Dressing*	22

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of food borne illness

## COCKTAILS

BLOODY MARY Belvedere Vodka, House Bloody Mary Mix	16
BELLINI Raspberry Lychee	16
MIMOSA Prosecco La Gioiosa, Orange Juice	16
BOTTOMLESS BEVERAGE Includes Choices listed above	35/EA

## CHAMPAGNE/SPARKLING GL

Prosecco, La Gioiosa, Treviso, NV, IT	14
Brut, Moet & Chandon Imperial, NV, FR	21
Brut Rose, Mumm, NV, FR	28
Brut, Dom Perignon, FR	60
Brut, Krug Grand Cuvee NV, FR (2 glasses)	140

## WHITE GL BTL

Sauvignon Blanc, Cloudy Bay, Marlborough, NZ	19	89
Pinot Grigio, Tomassi "Le Rosse", Venetie, IT	16	60
Chardonnay, BonAnno, Napa, CA	16	60

## ROSE

Chateau Minuty "M", Cotes de Provence, FR	17	65
Syrah Blend, Hampton Water by Bon Jovi, Languedoc, FR	19	77

## RED

Malbec, Terrazas "Las Compuertas" Mendoza, USA	24	97
Pinot Noir, White Hart, Santa Lucia, CA	18	70

## SANGRIA

68 Pitcher / 18 Glass

PASSION FRUIT Torre La Moreira Albarino, Passion Fruit, Orange, White Peach, Blackberry, Pineapple, Ginger

RED APPLE Mars & Venus Tempranillo, Laird's Applejack Brandy  
Lemon, Apple, Hibiscus

ROSE Borsao Rose, Rum, Strawberries, Lime

A service charge of 18% will be added to your check

Chef Jean-Georges Vongerichten