

BRUNCH

Seasonal Fruit Plate with Organic Berries	17
Coconut Chia Pudding with Organic Berries Hemp Brazil Nuts	17
Huevos Rancheros, Farm Egg, Fresh Corn Tortilla Fire Roasted Salsa*	23
Omelet with Spinach, Goat Cheese and Pickled Chili Crunchy Herbed Potatoes, Tomato Salad, Choice of Toast*	22
Eggs Benedict, Country Ham, White Corn Arepa Citrus-Chili Hollandaise*	24
Coconut Pancakes with Grapefruit and Lavender Maple Syrup	20
House Made Cinnamon Bun, Cream Cheese Glaze	15

BREAKFAST SIDES

Pork Sausage	8
Chicken Sausage	8
Country Ham	8
Applewood Smoked Bacon	8

LIGHT & BRIGHT

Sweet Pea Guacamole with Toasted Sunflower Seeds Warm Crunchy Tortillas	15
Spicy Tuna Tartare with Black Olive Cucumber and Avocado*	23
Raw Shaved Florida Red Snapper with Green Chili Dressing Crunchy Rice and Herbs*	21
Maitake Mushroom with Goat Cheese Fresno Pepper Vinaigrette	19
Shishito Peppers, Sea Salt and Sesame	12

SALADS

Lettuce Heart Salad, Radishes Pumpkin Seed-Oregano Vinaigrette	17
Roasted Beet and Citrus Salad Celery, Cilantro and Chilies	18
Add Grilled Chicken 10 Grilled Salmon 14 Grilled Shrimp 16	

GOLDEN & CRISPY

Crunchy Potato Nuggets, Spicy-Tangy Sauce, Rosemary Aioli	12
Cinco Jotas Ham and Manchego Cheese Fritters	15
Everything Crusted Calamari, Avocado-Jalapeño Salsa Verde	22
Charred Octopus, Crispy Potatoes, Smoked Paprika and Herbs	22

PIZZAS

Avocado, Jalapeño, Cilantro, Lime and Onion	20
Black Truffle and Fontina Cheese	25
Fresh Fig and Prosciutto	20
Fresh Ricotta and Broccoli Rabe with Dried Chorizo	22

TORTILLAS & SANDWICHES

Sautéed Organic Mushroom Tacos, Mole, Kale and Lime	17
Griddled Florida Black Grouper Tacos Aioli, Cabbage-Chili Pickle	22
Chipotle Chicken Tacos, Grilled Jalapeño Salsa	19
Glazed Short Rib Tacos, Habanero Relish, Crunchy Onions	26
Crispy Chicken Sandwich, Cherry Pepper Mayonnaise Yuzu Pickles	20
Pepper Jack Cheeseburger, Smashed Avocado Crunchy Onions and House Dressing*	26

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

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

Chef Jean-Georges Vongerichten

Chef Ilkay Suuctugu

DESSERT

Warm Valrhona Chocolate Cake, Vanilla Ice Cream	12
Pumpkin Tres Leches Cake, Spiced Meringue Pumpkin Seed Praline	11
Warm Apple Pie, Maple Pecan Ice Cream	15
Citrus Pavlova, Pomegranate Sorbet	12
Cookie Plate: Salted Chocolate Chip, Dulce de Leche Alfajor and Cranberry Linzer Cookie	15