

BRUNCH

Florida Stone Crab Claws with Mustard Aioli	MP
Seasonal Fruit Plate with Organic Berries	21
Vanilla Chia Bowl, Dates, Cacao, Brazil Nuts, Hemp Seasonal Fruit & Organic Berries	21
Crunchy Mexican Spiced French Toast with Caramelized Apples	24
Coconut Pancakes with Grapefruit and Lavender Maple Syrup	24
Seasonal Assorted Croissants	9
House Made Cinnamon Bun, Cream Cheese Glaze	16
Avocado Toast with Chilli, Cumin on Seven Grain Bread Add Two Poached Eggs* 8 Smoked Salmon 11	21
Huevos Rancheros, Farm Egg, Corn Tortilla Fire Roasted Salsa*	24
Omelet with Spinach, Goat Cheese and Pickled Chili Crunchy Herbed Potatoes, Tomato Salad, Choice of Toast*	26
Egg White Omelet with Fresh Herbs* Mixed Greens, Tomato Salad, Choice of Toast	27
Eggs Benedict, Country Ham, White Corn Arepa Citrus-Chili Hollandaise*	29

LIGHT & BRIGHT

Spring Pea Guacamole with Toasted Sunflower Seed Warm Crunchy Tortillas	21
Hamachi Crudo with Aji Amarillo, Corn Nuts, Lime and Cilantro	26
Tuna Tartare, Salsa Matcha, Avocado, Cucumber and Mint*	29

SALADS

Baby Gem and Strawberry Salad, Gorgonzola Dolce Minus 8 Beer Vinaigrette, Basil	25
Heart of Palm Salad, Heirloom Tomato Young Coconut Dressing and Avocado	24
Add Grilled Chicken, 12 Grilled Salmon 19 or Grilled Shrimp 21	

Chef Jean-Georges Vongerichten

Chef de Cuisine Lateisha Wilson

GOLDEN & CRISPY

Crunchy Potato Nuggets, Spicy-Tangy Sauce, Rosemary Aioli	19
Cinco Jotas Ham and Manchego Cheese Fritters	19
Octopus and Squid "A La Plancha" with Romesco Sauce	29
Everything Crusted Calamari with Jalapeño Salsa Verde	26
Spiced Ground Beef and Celery Root Empanadas, Tomato Salsa	23

PIZZAS

Mushroom and Organic Farm Egg	28
Avocado, Jalapeño, Cilantro, Lime and Onion	29
Black Truffle and Fontina Cheese	29
Smoked Salmon, Dill, Mascarpone and Everything Crust	29

TORTILLAS & SANDWICHES

Sautéed Mushroom Tacos, Red Mole and Mint	28
Crispy Fish Tacos, Aioli, Cabbage-Chili Pickled	32
Chipotle Chicken Tacos, Grilled Jalapeño Salsa	29
BLT Taco, Roasted Tomato, Bacon and Arugula	29
Roasted Free Range Turkey Cuban Sandwich Ham, Gruyère Cheese and House Made Pickles	36
Housemade Chorizo Burger, Tomatillo Relish Roasted Jalapeño, Spicy Mayonnaise	32

SIDES

Pork or Chicken Sausage	9
Country Ham or Applewood Smoked Bacon	9

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

An automatic service charge of 18% will be applied to your check but can
be adjusted at your discretion.

MATADOR ROOM

2.15.25