

BREAKFAST



FOOD. THOUGHTFULLY SOURCED. CAREFULLY SERVED.

GOOD FOR YOUR HEALTH, OUR COMMUNITIES AND OUR PLANET

BREAKFAST BUFFET* \$20.95

Assorted pastries, sliced seasonal fruit, american breakfast classics, eggs cooked your way; includes coffee & juice

EGGS BENEDICT* \$16.00

Shaved Canadian bacon and hollandaise sauce

CORNED BEEF HASH* \$16.00

Fresh made hash, soft poached cage free eggs; includes breakfast potatoes and choice of toast



FRESH LOCAL INGREDIENTS THAT REFLECT THE SEASON AND THE LOCAL FLAVORS

REGIONAL

BUTTERMILK PANCAKES

\$13.00

Choice of chocolate chips or blueberries

BRIOCHE FRENCH TOAST

\$14.00

Vanilla-molasses batter, orange confit

SMOKED SALMON

\$15.00

Bermuda onion, capers, tomato, toasted bagel, cream cheese

KEY LIME WAFFLES

\$13.00

Vanilla mascarpone, toasted coconut, roasted pineapple compote

GREEK YOGURT

PARFAIT \$8.00

Seasonal berries, organic honey, house-made granola

BREAKFAST B.L.T.*

\$13.00

Fried egg, bacon, lettuce, tomato, dijonnaise; breakfast potatoes

COMFORT

STEEL CUT OATMEAL

\$8.00

Pineapple chutney, coconut milk, roasted macadamia

Macerated berries, orange blossom honey cream

Brown sugar, raisins and milk

EGG WHITE

OMELET* \$15.00

Brie, avocado, tomato, dijonnaise; includes breakfast potatoes and choice of toast

HAM AND CHEESE

OMELET* \$15.00

Fresh cured ham, house cured bacon, monterey jack and cheddar cheeses; includes breakfast potatoes and choice of toast

TWO CAGE FREE EGGS ANY STYLE*

\$14.00

Breakfast potatoes, choice of meat

HUEVOS RANCHEROS*

\$15.00

Two eggs over easy, corn tortillas, stewed salsa, black beans, oaxaca cheese; includes breakfast potatoes and choice of toast

QUENCH

Anti-Stress Smoothie \$6.00

Anti-Oxidant Smoothie \$6.00

Island Juice \$6.00

Agave Juice \$6.00

Starbucks® Coffee \$3.50

Orange, Cranberry, Apple, Pineapple, Tomato, or V8 juice \$3.00

Tazo Teas \$4.00

Grande Cappuccino or Latte \$4.00

Bottled Aquafina or Perrier \$3.00

ALTERNATIVES

Chicken Sausage \$5.00

With feta, spinach and cranberry

Naturally Cured Bacon \$5.00

2 Organic Eggs* \$7.00

Bacon, Ham, Sausage \$5.00

Homestyle Potatoes \$5.00

Bagel with Cream Cheese \$5.00

Danish, Croissant, Breakfast Muffin \$3.00

Seasonal Fruit \$5.00

WE ONLY SERVE CAGE-FREE EGGS, HORMONE-FREE MILK AND NATURALLY CURED BACON

Soups

Spiced Tomato Soup (vegan)

Conch Chowder
local cream, chorizo, sweet
conch

cup 6 bowl 9
served with asiago parmesan

Salads

Caesar
baby romaine, parmesan,
focaccia crumble

10
add
grilled chicken 3
blackened salmon 5
shrimp 7

Cobb (*gf*)
chicken, organic bibb lettuce,
smoked bacon, avocado,
tomato, egg, blue cheese,
cabernet vinaigrette
14

Lettuce Wrap*
grilled chicken, hummus,
roasted pepper, carrots, goat
cheese
14

Grilled Tofu*
bok choy, peanuts, bean
sprouts, cilantro, orange
ginger wasabi vinaigrette
14

Poached Scottish Salmon*
organic breen, grapefruit,
organic toy box tomatoes,
lemon vinaigrette
16

Healthy Balance*

6

Energize your day
8oz portions

Anti-Stress Smoothie
peach, non-fat yogurt, organic chia seeds

Antioxidant Smoothie
raspberry, blueberry, blackberry, non-fat
yogurt

Island Juice
mango, lime, orange

Agave Juice
strawberry, organic agave nectar

Specialties & Sandwiches

Fish Tacos (*gf*)
mahi mahi, shredded cabbage, cilantro lime
salsa
13

Achiote Chicken Quesadilla
chipotle tortilla, oaxaca cheese, roasted
salsa, sour cream
14

Grass Fed Angus Burger
brioche bun, red onion jam, adams reserved
cheddar, bibb lettuce, tomato, pickle, fries
14

Portobello Burger* (*vegetarian*)
brioche bun, roasted red pepper, provolone,
hummus, bibb lettuce, tomato, pickled onion,
pickle, carrots and celery sticks
13

BLT
crispy beer brined pork belly, lettuce, tomato,
pickled onion, mayo, fries
14

Caprese
chicken, buffalo mozzarella, basil pesto,
balsamic glaze, ciabatta, chips
13

Blackened Grouper Sandwich
cherry pepper remoulade, tomato, butter
lettuce, ciabatta, fries
16

Reuben
pastrami, seeded rye, sauerkraut, smoked
gouda, spiced thousand island, fries
14

Build Your Own Salad*

12

Choose a lettuce:
baby romaine, organic bibb

Choose your toppings:
organic tomatoes, grapefruit, bean sprouts, peanuts
carrots, avocado, hard-boiled egg,
blue cheese, smoked bacon, focaccia crumbles
grilled chicken 15
blackened salmon 17
gulf shrimp 19

Choose your dressing:
cabernet vinaigrette, caesar dressing,
blue cheese, buttermilk ranch

Food. Thoughtfully Sourced. Carefully Served.

Below is a list of several producers that are best representative of this commitment.
3 Boys Farm – Ruskin, FL www.3boysfarm.com, Cahaba Club Farm – Odessa, FL www.cahabaclub.com, King Family Farm – Bradenton, FL,
Niman Ranch www.nimanranch.com, Clean Fish www.cleanfish.com

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

Parties of 6 or more may include 18% Service Charge

(*) Healthy choices

**Food.
Thoughtfully Sourced.
Carefully Served.**

In providing the most flavorful and nutritious dining options, we select ingredients from local, sustainable, and organic producers. We partner with farmers and farms who share our view of quality as well as our responsibility to the environment, to our community, and our customers.

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www.3boysfarm.com

Cahaba Club Farm – Odessa, FL
www.cahabaclub.com

King Family Farm – Bradenton, FL

Niman Ranch
www.nimanranch.com

Clean Fish
www.cleanfish.com

**Prix Fixe Menu:
3 courses for 32**

Choose one for each course...

choice of soup or caesar salad

baby back ribs, half chicken, or scottish salmon

choice of bentley's gelatos or key lime tart

Starter

Mushroom Fondue (gf, vegetarian)
cepes, mitake, beech wood, oyster, sherry wine cream
10

“The Kitchen Sink”

house pickles, spiced olives, whole grain mustard, flatbread, chef's charcuterie
12

Wings

honey bbq or buffalo, cabbage slaw
10

Achiote Chicken Quesadilla

chipotle tortilla, oaxaca cheese, fire roasted salsa and sour cream
13

Crab Cake

florida blue crab, tomato espeliate, cherry pepper aioli, house corn chips
13

Soup & Salad

Conch Chowder

local cream, chorizo, sweet conch

Spiced Tomato Soup (vegan)

all soup served with asiago parmesan bread
6c 9b

Tomato & Mozzarella Salad (gf)

Heirloom tomato, fresh mozzarella, fried basil, balsamic vinegar caviar
9

Caesar

Baby romaine, parmesan, focaccia crumble
10

Beet (vegetarian*)

spiced walnuts, orange, beet vinaigrette, lemon yogurt
12

Organic Bibb & Spinach (gf)

blueberry, almond, granny smith apple, olive oil & lemon juice
12

Specialty Entrees

Blackened Gulf Grouper

fried green tomato, braised kale, green tomato jam
30

Pan Seared Scallops

cornbread, green apple puree, pecan streusel
26

Scottish Salmon

black bean garlic sauce, edamame, almond, seaweed salad
22

Fried Gulf Shrimp

jasmine rice, sweet bell peppers, chorizo, creole sauce
24

Steak

7 oz. Filet Mignon, potato hash with jalapeños, fried shallot vinaigrette
32

Baby Back Ribs

house dry-rub, sweet cornbread, house made pickles, coleslaw, watermelon rind jam
22

Half Chicken (gf)

white bean cassoulet, natural pan jus
18

Potato Gnocchi (vegetarian)

butternut squash, grilled endive, walnuts, house ricotta
14

Bucatini Pasta

béchamel, spiced grass-fed beef, tomatoes, parmesan
14

Sides

Crispy Brussels (vegetarian)

roquefort blue cheese vinaigrette
8

Sautéed Spinach (gf, vegan)

7

Potato Hash (vegan)

6

Truffle Fries (vegetarian)

Parmesan, parsley and white truffle oil
9

Healthy Balance

Energize Your Day

8oz portions
6

Anti-Stress smoothie

peach, nonfat yogurt, organic chia seeds

Antioxidant smoothie

raspberry, blueberry, blackberry, nonfat yogurt

Island Juice

mango, lime, orange

Agave Juice

strawberry, organic agave nectar

Create Your Own *

Main Dish

grilled
pan-Fried
steamed

catch of the day 24

filet mignon 32

organic chicken 20

shrimp 24

grilled tofu 18

3 cage free eggs (any style) 15

Sauce

chicken jus,
basil pesto
tomato sauce
extra virgin olive oil

Sides

green salad
roasted potatoes
mushroom medley
frisée salad
edamame
brussel sprouts

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