



THE COTTAGE



Menu Available Saturday and Sunday from 9:00am- 2:00pm

Brunch Offerings

Avocado Truffle Toast

Grilled seven grain, parmesan truffle butter, cherry tomatoes, pickled onions, watermelon radish, herb salad, lemon extra virgin olive oil, topped with a poached egg 19

Smoked Salmon Bruschetta

Meyer lemon dill cream cheese, capers, shaved red onions, chopped egg, avocado, cornichons 20

The Patio Breakfast *gf*

2 Eggs your way, breakfast potatoes, applewood smoked bacon 15

Bungalow Benedict

Canadian bacon, Florida citrus hollandaise, chives, on a croissant served with breakfast potatoes 18

Beach Benedict

Jumbo lump crab and shrimp, smoked gouda hollandaise, fresh dill, on a croissant served with breakfast potatoes 20

OmeLet It Be *gf*

3 Egg omelet, breakfast potatoes, applewood bacon 16
(Includes 2 ingredients, additional ingredients \$.75 each)

Choice of: turkey sausage, bacon, onions, bell peppers, tomatoes, mushrooms, baby spinach, avocado, cheddar

Tropical Acai Bowl *gf*

Toasted coconut, mixed berries, pineapple, house granola, toasted pepitas, coconut yogurt 18

Sriracha Honey Bacon *gf*

Crispy bacon with sriracha honey glaze 9

Dulce Cabaña

Ask your server about our featured sweet of the week

Sides

- Applewood Smoked Bacon 7
- Turkey Sausage 7
- Cottage Breakfast Potatoes 7
- Truffle Fries 9
- French Fries 7
- Fresh Fruit and Berries 8
- Corn Bread 6

Brunch Cocktails

Blueberry Breeze Bellini

Fresh blueberry puree topped with Prosecco garnished with fresh mint and blueberries 13

Fleur de Hemingway

Siesta Key Silver Rum, St. Germaine, ruby red grapefruit juice, fresh lime and a dash of agave nectar 15

Pirate's Kiss

Hard Truth Toasted Coconut Rum, pineapple juice, coconut cream, passion fruit puree with jalapeno 14

Maracuya Paloma

Partida reposado tequila, Passoa passionfruit liqueur, fresh lime, ruby red grapefruit juice, jalapeno infused agave nectar, served with a Tajin chili lime rim 15

Artisan Juices *N/A*

Bucha Berry

Lemon Berry Kombucha muddled with blackberry, raspberry and blueberry 10

Turmeric Sunrise

Natalie's orange juice, turmeric and ginger simple syrup, lime juice topped with club soda 10

Spa Day Refresh

Cucumber, lime juice, mint leaves, ginger root, splash of blue agave and topped with coconut water 10

Cold Brew Coffee

Venetian Roasters cinnamon pecan brownie cold brew with vanilla almond milk garnished with cacao nibs 8

gf- Gluten Friendly: While we offer gluten friendly options, we are not a gluten-free kitchen. Please communicate any allergies to service staff or management.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.





THE COTTAGE



Menu Available Saturday and Sunday from 9:00am- 2:00pm

Lobster Bisque *gf*

Lobster, crab, sherry cream, aromatics 13

Patio Salad *gf*

Mixed Greens, candied Georgia pecans, avocado, dried cranberries, bleu cheese, super herb tarragon vinaigrette 17

Superfood Salad *gf*

Mixed greens, roasted cauliflower, red quinoa, mango, sweet potato, beets, queso fresco, shaved coconut, dried cranberries, wild blueberry vinaigrette 18

Add your choice of protein to any salad

Chicken 7- Shrimp 8- Scottish Salmon 13- Tuna Poke 11- Marinated Tofu 6

Short Rib Bites

Crispy onion crust, pulled short rib, bacon onion jam, sharp cheddar, cojita, truffle aioli, herb infused au jus 19

Poke Bowl

Marinated ahi tuna, sushi rice, avocado, mango, onion, cucumber, edamame, wonton noodles, wasabi aioli 19

Billionaire Burger

Short rib-chuck-brisket blend, melted sharp cheddar, bacon onion jam, truffle aioli, lettuce, tomato, on toasted buttery brioche 25

Add your choice of sunny egg 2- applewood bacon 3- tempura avocado 3

Grouper Sandwich

Choice of blackened, grilled or tempura battered, house tartar, lettuce, tomato, onion, toasted buttery brioche bun 24

Cottage Chicken Sandwich

Blackened chicken breast, applewood bacon, pepper jack cheese, mango-pepper jelly, lettuce, tomato, onion, brioche bun 18

Blackened Tuna Club

Seared rare, stacked with avocado, applewood bacon, leaf lettuce, tomato, Meyer lemon aioli, griddled Texas toast 25

All sandwiches served with seasoned fries, add truffle fries 3/ Substitute Gluten Free bun, add 2

***gf-** Gluten Friendly: While we offer gluten friendly options, we are not a gluten-free kitchen.
Please communicate any allergies to service staff or management.*

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

