

BREAKFAST

CLASSIC

ALL-AMERICAN BREAKFAST - 8

two eggs, fingerling breakfast potatoes, choice of bacon, ham, or sausage; choice of toast, English muffin, or bagel

SHORT STACK - 8

choice of buttermilk or gluten-free, Vermont maple syrup, choice of blueberry, chocolate chip or banana (2)

TRADITIONAL EGGS BENEDICT - 12

poached egg, Canadian bacon, English muffin, hollandaise choice of toast, English muffin, or bagel

FRESH FRUIT PLATE - 10

seasonal fruits and berries, choice of toast, English muffin, or bagel

STEEL-CUT OATMEAL - 8

[400 calories]

cinnamon and brown sugar, choice of raisins, berries or banana

OMELETS

HAM & VERMONT CHEDDAR - 12

KALE - 12

[350 calories]

sweet onion, heirloom tomato and Garrotxa cheese

EGG WHITE - 12

[225 calories]

chicken & apple sausage, roasted pepper and scallions

SMOKED SALMON - 14

capers, heirloom tomato, cream cheese and chives

BUILD-YOUR-OWN - 12

choose your combination of spinach, heirloom tomato, onion, ham, bacon, sausage, mushroom, cheese and peppers

BEVERAGES

FRESH FLORIDA ORANGE OR GRAPEFRUIT JUICE 3

CRANBERRY, APPLE OR TOMATO JUICE 3

LAVAZZA COFFEE OR [BRAND] TEA 4

CAPPUCCINO, ESPRESSO OR CAFÉ LATTÉ 5

MILK, CHOCOLATE MILK OR HOT CHOCOLATE 3

MODERN

CHALLAH FRENCH TOAST - 8

banana and caramelized walnut sauce

BROCCOLI FRITTATA - 8

bacon, potato, onion and Gruyère cheese

CRAB CAKE BENEDICT - 8

crab cake, poached egg, herb hollandaise

CRUNCH GRANOLA & GREEK YOGURT

PANNA COTTA - 8

berry consommé with fresh and dried fruit

STEAK & EGGS - 8

grilled beef tenderloin medallions, poached egg, potato pancakes, sautéed spinach and béarnaise sauce

FRESH BERRY & YOGURT PARFAIT - 8

[450 calories]

granola, berries and Greek yogurt

BELGIAN WAFFLE - 8

Vermont maple syrup and butter

FRESH FRUIT & YOGURT SMOOTHIE - 8

seasonal fruit and Greek yogurt

BISCUITS & HOUSE-MADE SAUSAGE

GRAVY - 8

two fried eggs

two sausage links - 4

SMOKED SALMON GRAVLAX PLATTER - 8

heirloom tomato, onion and capers and a bagel with cream cheese

ETC...

APPLEWOOD-SMOKED BACON 4

SAUSAGE LINKS 4

CHICKEN & APPLE SAUSAGE 4

GRILLED HAM 4

FINGERLING BREAKFAST POTATOES 3

SINGLE EGG 3

HALF GRAPEFRUIT 3

HALF-STACK OF PANCAKES [2] 5

SELECTION OF COLD CEREALS 4

BAGEL WITH BUTTER OR CREAM CHEESE 4



LUNCH

STARTERS

WARM BREADED GOAT CHEESE - 12
panko-crust, petite salad, sherry vinaigrette, garlic
crostini

CRISPY CALAMARI - 10
spicy aioli

FLORIDA SHRIMP COCKTAIL - 15
mango cocktail sauce

FRIED GREEN TOMATOES - 10
green onion aioli

SOUP DU JOUR - 6

SALADS

chicken breast - 6 | local catch - 10 | Florida shrimp - 10

MIXED BABY GREENS - 11
heirloom tomato, cucumber, Vermont cheddar, roasted
almonds, mustard-balsamic vinaigrette

GREEN GARDEN SALAD - 11
spinach, haricot verts, asparagus coins, broccoli florets,
green goddess dressing

TUSCAN KALE SALAD - 12
toasted pine nuts, golden raisins, Garrotxa cheese,
lemon vinaigrette

CAESAR SALAD - 12
roasted garlic croutons, white anchovy, parmesan
cheese

SANDWICHES

choice of - house salad | fresh fruit | french fries

TEMPURA GROUPER DOG - 16
escabeche, green onion aioli

GRILLED CHICKEN SANDWICH - 15
Red Dragon cheddar, Boston lettuce, heirloom tomato, bacon,
garlic aioli, pretzel bun

SEAFOOD SALAD LETTUCE WRAPS - 18
Boston lettuce, tarragon, heirloom tomato

FLAME-GRILLED, ALL-NATURAL ANGUS BURGER - 15
brioche bun, Boston lettuce, heirloom tomato, onion, choice of
cheese | applewood bacon - 2

GRILLED LOCAL CATCH SANDWICH - 18
brioche bun, Boston lettuce, heirloom tomato, onion, spicy
mango ketchup

CALIFORNIA LUMP CRAB BURGER - 18
cucumber, avocado, wasabi aioli, pickled ginger

MAIN PLATES

ANGEL HAIR - 16
heirloom tomato, pancetta, garlic, extra virgin olive oil, herbs

SPAGHETTI & MEATBALLS - 18
San Marzano tomato sauce, freshly grated parmesan

BLACKENED SALMON - 18
roasted broccoli & cauliflower, eggplant-tomato relish



DINNER

APPETIZERS

WARM BREADED GOAT CHEESE - 12
panko-crusted, petite salad, sherry vinaigrette, garlic crostini

CRISPY CALAMARI - 10
frisee, pine nuts, lemon

PAN-SEARED NEW ENGLAND SEA SCALLOPS - 16
McCoy's rum butter, crispy yucca

FLORIDA SHRIMP COCKTAIL - 15
mango cocktail sauce

FRIED GREEN TOMATOES - 10
stone fruit chow chow, Vermont cheddar

LUMP CRAB CAKES - 15
bloody mary gazpacho, avocado purée

SALADS

chicken breast - 6 | local catch - 10 | Florida shrimp - 10

MIXED BABY GREENS - 11
heirloom tomato, cucumber, Vermont cheddar, roasted almonds, mustard-balsamic vinaigrette

SEAFOOD SALAD - 18
Boston lettuce, pretzel crostini, heirloom tomato, tarragon

TUSCAN KALE SALAD - 12
toasted pine nuts, golden raisins, Garrotxa cheese, lemon vinaigrette

HEARTS OF ROMAINE - 12
corn, sweet peppers, garbanzos, sunflower seeds, garlic croutons, herbed buttermilk dressing

A LA CARTE

ROASTED GARLIC BONIATO MASH 4
CAULIFLOWER MASH 4

LOBSTER MAC & CHEESE 10

ANGEL HAIR WITH EXTRA VIRGIN OLIVE OIL 4

BLACK PEPPER AND PARMESAN FRIES 4

WILTED SPINACH 4

HARICOT VERTS 4

"GARLICKY" BROCCOLI RABE 4

SUMMER SQUASH 4

ROASTED BROCCOLI & CAULIFLOWER 4

SOUP

FLORIDA SEAFOOD CHOWDER - 9
summer corn, heirloom tomato, scotch bonnet pepper

SUMMER VEGETABLE SOUP *AU PISTOU* - 6
garbanzos, parmesan cheese

PASTA

ANGEL HAIR - 16
heirloom tomato, pancetta, garlic, extra virgin olive oil, herbs

WHOLE WHEAT PENNE VERDURE - 18
grilled chicken, zucchini, yellow squash, piquillo pepper, garlic, white wine

SPAGHETTI & MEATBALLS - 18
San Marzano tomato sauce, parmesan

HOUSE-MADE GNOCCHI - 22
Florida rock shrimp, littleneck clams, saffron, spinach, white wine, shallots

MAIN PLATES

FLORIDA POMPANO - 25
lemon, white wine, parsley leaf salad

CHERRY-BRINED PORK LOIN - 15
peach chutney

ALL-NATURAL CHICKEN BREAST - 15
warm tomato-anchovy vinaigrette

BEEF TENDERLOIN - 29
red pepper confit, cabernet reduction

GRILLED NEW ENGLAND SEA SCALLOPS - 25
blistered heirloom tomato, pesto butter

PAN-SEARED GROUPER - 25
carrot hummus, lemon nage

BLACKENED SALMON - 18
eggplant-tomato relish

