

-PRESERVATION-

ACQUA PANNA 500ML	4	SAN PELLEGRINO Sparkling: Orange, Blood Orange, Lemonade, Grapefruit	3	SODA Coke, Diet Coke	2.5
SAN PELLEGRINO 250ML	2.5	IZZE	3		
SAN PELLEGRINO 1L	8	Clementine, Peach, Blackberry or Apple			

BOTTLED BEER

AMSTEL LIGHT	5	FLORIDA LAGER	6	Strongbow	8
BLUE MOON	5	DRAGON STOUT	6	Cider	
CORONA	5	STELLA ARTOIS	6		
HEINEKEN	5	HARPOON UFO WHITE	6		
SAM ADAMS LAGER	5	DOGFISH 60 MINUTES IPA	6		
YUENGLING	5	DOGFISH 90 MINUTES IPA	7		
PACIFICO	5	DUVEL	8		

WHITE WINE

BRANCOTT Sauvignon Blanc , Marlborough, New Zealand	9.32	KIM CRAWFORD Sauvignon Blanc, Marlborough, New Zealand		JORDAN Chardonnay, Russian River Valley	54
CHATEAU SAINT MICHELLE Riesling, Columbia Valley, Washington	7.28	RUFFINO Moscato D'Asti, Piedmont, Italy	30	BERTANI Pinot Grigio, Veneto, Italy	30
TORRESELLA Pinot Grigio, Veneto, Italy	7.28	LOUIS LATOUR Chardonnay, Vin de Pays des Coteaux de l'Ardeche	24	SANTA MARGHERITA Pinot Grigio, Alto Adige, Italy	36
GREYSTONE CELLARS Chardonnay, CIA, Napa Valley	7.28	FERRARO CARANO Chardonnay, Sonoma County	28		

BUBBLES

AVISSI Prosecco, Italy	9.32	PERRIER JOUET Grand Brut, Epernay, Champagne, France	65	SIMONNET-FEBVRE Brut Rose, Cremant de Bourgogne	36
FIZZ 56 Branchetto, Piedmont, Italy	32	VEUVE CLICQUOT Yellow Label, Reims, Champagne, France	85		

RED WINE

CUARTO DOMINIO Malbec, Lote 44, Mendoza, Argentina	7.28	STAGS LEAP Cabernet Sauvignon, Artemis, Napa Valley, California	75	SANFORD Flor de Campo, Pinot Noir, Central Coast, California	38
GREYSTONE CELLARS Cabernet Sauvignon, CIA, Napa Valley	7.28	CAYMUS Cabernet Sauvignon, Napa Valley, California	105	FLOWERS Pinot Noir, Sonoma Coast, California	80
JOSH CELLARS Merlot, California	9.3	MOLLYDOOKER Shiraz, The Boxer, South Australia	42	MOUTON CADET Bordeaux, France	20
MARK WEST Pinot Noir, California	7.28	RAMON BILBAO Crianza, Riojan Tempranillo, Haro	35	LAPOSTOLLE Canto de Apalta, Chile	34
ROBERT MONDAVI Merlot, Napa Valley, California	34	SCALA DEI PRIOR Crianza, Spain	56		
DUCKHORN Merlot, Napa Valley, California	80	LUIGI BOSCA Malbec, Argentina	36		
RUTHERFORD HILL Cabernet Sauvignon, Napa Valley, California	42	LOUIS LATOUR Pinot Noir, Burgundy, France	36		

-PRESERVATION-

SOUPS AND SALADS

SMOKED TOMATO	8
Crisp Mozzarella, Basil Mousse	
BRISKET CHILI	8
Smoked Brisket, Red Beans, Cheddar, Cilantro Crema, Scallion	
SMOKED COBB	10
Smoked Chicken, Mesclun Greens, Berkshire Bacon, Bleu Cheese, Tomato, Cucumber, Egg, Smoked Bleu Dressing	
RED LEAF	9
Poached Pear, Pecorino Romano, Pickled Golden Beet, Candied Walnut, Pinot Noir Vinaigrette	

FLATBREAD PIZZA

SMOKED CHICKEN & ROASTED GARLIC SAUSAGE	16
Onion Compote, Grana Padano and Mozzarella, Baby Arugula	
SALAMI COTTO	16
Smoked Beef Salami, Mozzarella, Smoked Tomato, Arugula Pesto	
PORK/BRISKET/CHICKEN	15
Choice of Smoked Meats, Sharp Cheddar, Red Onion, BBQ Sauce, Baby Arugula	

PLATES

HICKORY SMOKED SALMON	12	DIVER SCALLOP	25	HANGAR STEAK	24
Cold Smoked, Mesclun, Pickled Onion, Citrus Dill Creme Fraiche, Rye Toast		(3)Pan Seared, Creole Spice, Romanesco Cauliflower Four Ways, Gremolata		Grilled, Braised Kale, Cauliflower Puree, White Truffle Demi	
CHARCUTERIE	20	BERKSHIRE PORK BELLY	25	CHICKEN ROULADE	22
Selection of (3)Meats and (3)Cheeses, Preserves, Pickles, Crostini		Braised, Bacon Risotto, Brussels, Hickory Honey Glaze		Poached, Porcini Filled, Sauteed Shiitakes, Herbed Couscous, Smoked Chicken Jus	

TORTILLA

SHORT RIB	15	BBQ CHICKEN	12	REDFISH	15
Smoked, Red Wine Demi, Escabeche Jardiniere		Smoked, BBQ Sauce, Pickled Slaw, Cilantro		Beer Battered, Flash-fried, Pickled Slaw, Cilantro	
<i>(3) Per Order, Salsa Naranja, Sour Cream</i>					

SANDWICHES

<i>Choice of Fries or Green Salad</i>					
PORK OR BRISKET	13	BURGER	15	BRISKET CHEESESTEAK	14
Smoked, BBQ Sauce, Pickled Slaw, Brioche Bun		Grilled, Berkshire Bacon, Sharp Cheddar, Onion Compote, Hickory Island, Lettuce, Tomato		Smoked Brisket, "Whiz", Onion Compote, Baguette	
PASTRAMI	13				
Smoked, Pickled Slaw, Hickory Island, Rye Toast					

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

18% Gratuity will be added for parties of 6 or more.

FOR THE KIDS

CHICKEN FINGERS

French Fries

9

PIZZA

Plain or Pepperoni, Smoked Tomato Sauce

10.11

"PB&J"

Nutella, Strawberry Jam, Apple Brioche "NO CRUST!"

8

SHRIMPS

Grilled or Fried, French Fries

13

BRUNCH

BREAKFAST

Accompanied By Home Fries

APPLE PIE FRENCH TOAST 12

Apple Brioche, Apple Butter, Smoked Honey

BLUEBERRY PANCAKES 12

(2) Buttermilk Pancakes, Blueberry Butter, Maple Syrup

BACON BENEDICT 13

Berkshire Bacon, English Muffin, Poached Eggs, Hollandaise

SMOKED SALMON BENEDICT 13

Cold Smoked Salmon, English Muffin, Poached Eggs, Dill Hollandaise

SMOKED SHORT RIB BENEDICT 15

Smoked, English Muffin, Poached Eggs, BBQ Glaze

EGGS YOUR WAY 12

(3) Eggs Any Style, Home Fries, Bacon or Sausage

HANGAR STEAK & EGGS 18

Grilled, Red Wine Demi, Eggs Any Style, Home Fries

LUNCH

Choice of Fries or Green Salad

BURGER 15

Grilled, Berkshire Bacon, Sharp Cheddar, Onion Compote, Hickory Island, Lettuce, Tomato

SMOKED CHICKEN SALAD 12

Berkshire Bacon, Romaine, Tomato, Baguette

PASTRAMI 13

Smoked, Pickled Slaw, Hickory Island, Rye Toast

HOT ITALIAN SAUSAGE 13

Peperonata, Onion Compote, Baguette

ON THE SIDE

PARFAIT 8

Seasonal Fruit, Smoked Honey Granola, Yogurt

BERKSHIRE BACON 4

(3) Thick Sliced

BREAKFAST SAUSAGE 4

(2) Patties

HOME FRIES 3

Parsley, Smoked Ketchup

MELON & BERRIES 5

Vanilla Whipped Cream

At PRESERVATION, we take pride in sourcing only the highest quality ingredients from reputable suppliers in the South Florida area. We have an undying passion for taking these products and transforming them by "Curing, Pickling, and Smoking" on premise to produce a menu that is constantly evolving and progressing towards our guests wants and desires.

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