



• BRUNCH • Saturday & Sunday 7:00AM - 4PM

## BEGINNINGS

**BRÛLÉED FLORIDA GRAPEFRUIT** *caramelized brown sugar* \$6 (gf, df, v)

**ACAI BOWL** *blueberry, banana, honey granola, toasted coconut* \$14 (df)

**FRESH FRUIT BOWL** *seasonal assortment* \$14 (gf, df, v)  
(+ banana, pomegranate, hemp, goji, acai, flax, toasted almonds, shaved coconut // 1 each)

## BOWLS + SANDWICHES

**SPINACH POWER BOWL** *toasted quinoa, spinach pureé, avocado, pine nuts, poached egg, sesame, hemp seeds* \$19 (gf)

**TUNA POKE** *avocado, tomato, sour apple, pineapple, yuzu-chili, brown rice, crispy taro* \$24 (df)

**GRILLED SHRIMP SALAD** *farro, market veggies, falafel, feta, sunny-side egg, sesame seeds, sumac vinaigrette* \$26

**COCONUT KALE CHICKEN SALAD** *quinoa, heirloom tomato, sweet potato, toasted coconut, avocado, shallot vinaigrette* \$25 (gf, df)

**THE CLASSIC BURGER** *7oz classic beef blend, American cheese, pickles, mustard-mayo* \$25  
(plain fries +3 // truffle fries +5 // Nueske's bacon +3 // fried egg +3)

**ORIGINAL CRISPY CHICKEN SANDWICH** *Boston lettuce, tomato, spicy buttermilk dressing, brioche bun* \$21

**LOBSTER ROLL** *fresh Maine lobster, truffle lemon aioli, brioche bun* \$28

**THE BEYOND BURGER** *plant-based patty, lettuce, tomato, onion, vegan aioli, semolina bread* \$21 (df, v)

## EGGS

**EGG WHITE OMELETTE** *roasted mushrooms, goat cheese* \$20

**CLASSIC EGGS BENEDICT** *Canadian bacon, hollandaise* \$22  
(sub Nova Scotia smoked salmon +2)

**SHAKSHUKA** *baked egg, ground turkey, crispy artichoke, spiced Mediterranean ragu, feta, challah bread* \$24

**3 EGGS ANY STYLE** *Neuske's smokehouse bacon* \$21

**STEAK & EGGS** *6oz charred NY strip skirt steak, 2 sunny-side up eggs* \$26 (df)

**BEC OMELETTE** *bacon, aged cheddar, caramelized onion* \$20

**EGG WHITE & GRILLED CHICKEN BURRITO** *organic chicken, avocado, spicy ranch, spinach wrap* \$22

**BENEDICT OF THE WEEK** *market driven, please ask your server for details* \$24

## HOUSE SPECIALTIES

**SMASHED ORGANIC AVOCADO TOAST** *pomegranate, almonds, roasted tomato, poached egg, seven grain bread* \$19  
(egg +3 // feta +2)

**CINNAMON ROLL PANCAKES** *brown sugar-cinnamon swirl, cream cheese frosting, candied almonds* \$20

**BELGIAN WAFFLES** *mixed berry butter, strawberry, banana* \$19  
(gluten free +3)

**CRÈME BRÛLÉE FRENCH TOAST** *lemon blueberry compote, maple glazed walnut* \$25

**CROQUE MADAME** *ham, gruyere, bechamel, fried egg* \$21

**FRIED CHICKEN & WAFFLES** *honey butter, maple syrup* \$28

**SMOKED SALMON PLATTER** *toasted bagel, sliced onion, capers* \$21

## SIDES

**2 EGGS** *any style* \$9 (gf, df)

**NEUSKE'S BACON** \$9 (gf, df)

**HOMEMADE CHICKEN SAUSAGE** \$9 (gf, df)

**SWEET POTATO-QUINOA HASH BROWN** \$9 (gf, df)

**PARMESAN TRUFFLE FRIES** *18 month parmesan* \$12

**HOME FRIES** \$8

**ENGLISH MUFFIN** \$3 // **TOASTED BAGEL** \$5 // **GLUTEN FREE TOAST** \$5 (gf)