

BREAKFAST MENU

BREAKFAST BUFFET

Full breakfast buffet 21

CAGE FREE EGGS

Pastrami benedict 15

Two poached eggs, hash browns,
whole grain mustard hollandaise, marble rye

Egg white omelet 16

Feta, grilled scallions, avocado, hash browns

Vermont white cheddar cheese omelet 16

Cider cured bacon, baby spinach, mushrooms, hash browns

Two eggs any style 15

Hash brown potatoes, bacon, chicken or pork sausage

Plantain, yucca and spinach hash 14

Sweet peppers, onions, spinach, two eggs, sriracha crema

Palm Terrace scramble 14

Cage free eggs, arugula, sun-dried tomatoes,
artichoke hearts, chicken sausage, side of fresh fruit

LOCAL SPECIALTIES

Chorizo sofrito & tostones 16

Two eggs any style

Chicken & waffles 14

Fried chicken, two sunny side up eggs, maple butter sauce

Popcorn shrimp scramble tacos 15

Flour tortillas, jack cheese, pickled tomatoes, sriracha crema, rajas

Cast iron egg white frittata 16

Roasted padron peppers, tomatoes, aged provolone, hash browns

INDULGE

Salted caramel glazed candied pecan buttermilk pancakes 14

Vanilla bean royal icing, barrel aged bourbon soaked golden raisins

Croissant French toast 14

Blueberry fondue, lemon anglaise

Oreo Belgian waffle 14

Whipped cream, marshmallow crème

FRUIT AND YOGURT

Seasonal fruit, Greek yogurt, granola 12

Yogurt parfait, mascarpone, berries, granola 7

CEREALS

Kellogg's whole grain and family favorites 6

Anson Mills steel-cut oatmeal 8

House made granola 8

SIDES

Florida fresh egg 3

Buttermilk pancake 5

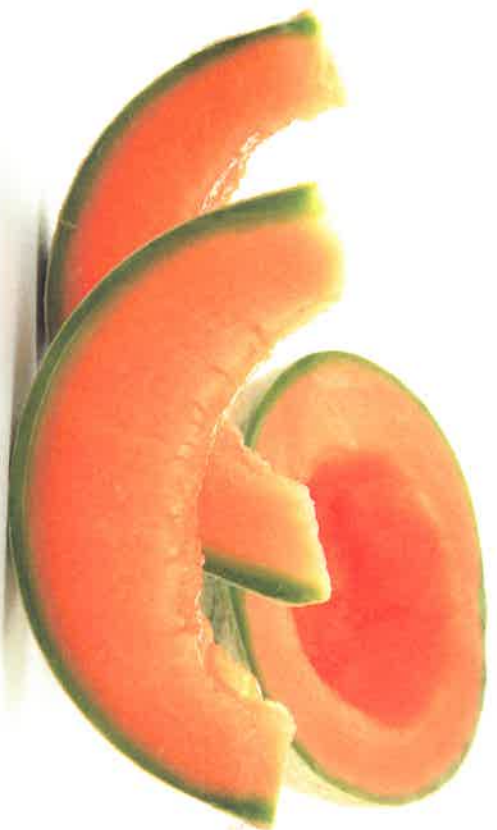
Cider cured bacon 5

Hickory smoked pork sausage 5

Hash brown potatoes 5

Patisserie selections 4

Croissant, bagel, Danish or toast



18% service charge and 6% sales tax added to all checks
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs
may increase the consumers' risk of foodborne illness.