

BRUNCH MENU

FOR THE TABLE

chilled fruit bowl 10
sweet yogurt dip

bakery basket 11
butter and jam



FROM THE COOKS

eggs your way 15
choice of breakfast meat
and toast, vegetable hash

parfait french toast 16
wild berry coulis, vanilla yogurt,
crushed granola, maple syrup

avocado toast 15
soft boiled egg, pickled honey tomato relish,
avocado mash, quinoa popcorn,
and vegetable hash

egg sammie 14
arugula, tomato, mustard vinaigrette, chili aioli
smoked gouda, vegetable hash

continental breakfast 13
fresh fruit, choice of croissant or muffin, parfait

SIDES

bacon 5
turkey sausage 5
breakfast sausage 5
fruit 5
bakery items 5
vegetable hash 4

CAFE

latte 4.5
espresso 3.5
macchiato 3.5
irish coffee 9
cappuccino 4
americano 4



BEVERAGE

orange juice 4
milk 4
soy milk 4

BAR

mimosa 7
bloody mary 12
irish coffee 9

FROM THE GRILL

Fried Brussels Sprouts 11
Parmesan

Burrata & Arugula 13
Cherry Tomatoes, Pistachio Pesto,
Quinoa Popcorn

Cobb Wedge Salad 14
(Add chicken 6, add shrimp 8, add steak, 10)
Apple wood bacon, Blue Cheese Dressing,
Cherry Tomatoes, Egg, Green Onions

Jerk Chicken Mac & Cheese 17
Smoked Jerk Spiced Cream Sauce,
Jerk BBQ Chicken

Beach Side Burger 16
Cheddar Cheese, Chipotle Mayo, Lettuce,
Tomato, Grilled Onions, Fries

Mediterranean Grilled Chicken Sandwich 15
Tzatziki, Feta Spread, Tomato, Arugula, Ciabatta
Bread, Fries

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD,
SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS