

BRUNCH



E G G S

**** Served With Breakfast Potatoes**

**** EGGS BENEDICT | 18**

Poached Eggs, Prosciutto, Arugula & Hollandaise
On Bermuda Johnny Bread

Make It Lobster | 10 • Make It Smoked Salmon | 8

**** EGGS FLORENTINE | 19**

Poached Eggs, Creamed Spinach, Grilled Portobello & Hollandaise
On Bermuda Johnny Bread

**** SOUTHERN BREAKFAST | 18**

Poached Eggs, Sausage Patty & Southern Style White Gravy On A
Homestyle Cheddar, Scallions And Bacon Buttermilk Biscuit

**** HUEVOS RANCHEROS | 20**

Corn Tortillas With Refried Pinto Beans, Jack/Cheddar Cheese, Fried
Eggs Enchilada Sauce & Sour Cream

**** AVOCADO TOAST | 17**

Smashed Avocado Infused With Passion Fields Honey, Basil &
Cherry Tomatoes On Your Choice Of Toast

Add Poached Egg | 5 • Add Grilled Portobello | 6

**** 2 EGGS YOUR WAY | 17**

Served With Toast & Choice Of Bacon Or Sausage

**** OMELETTES**

All With Choice Of Toast

Add \$5 Per Topping: Spinach, Asparagus, Tomato, Peppers,
Mushrooms, Bacon, Cheddar Cheese, Provolone

**** LOBSTER OMELETTE | 30**

Lobster, Bacon, White Onion, Chives & Butter

**** FRENCH OMELETTE | 17**

Chives & Butter

**** MUSHROOM OMELETTE | 17**

Buttered Leeks, Aged Cheddar, Mushrooms

**** GOAT CHEESE OMELETTE | 17**

Goat Cheese, Spinach, Onion

OATMEAL | 13

Made With Almond Milk & Fresh Berries

**WHOLE WHEAT BUTTERMILK
PANCAKES | 17**

Mixed Berries, Grade A Maple Syrup &
Whipped Cream

PAIN PERDU | 17

Brioche Bread, Mixed Berries, Grade A
Maple Syrup & Whipped Cream

HOUSEMADE GRANOLA | 15

Served With Yogurt & Mixed Berries

S A L A D S

NICOISE

[GF] [DF] | 24

Arugula, Haricot Verts, Red Onion, Cherry
Tomato, Potatoes, Seared Bermuda
Tuna, and herbed vinaigrette

CRUNCHY CHICKPEA & KALE

[GF][VEG][V][DF] | 18

Light Salad Made of Chickpeas, Kale,
Broccolini, Olives and Passion-Fields'
Honey- Sherry Dressing

HUCKLEBERRY

[GF][VEG][V][DF] | 18

Shredded Cabbage with Kale, Peanuts,
Avocado, Crispy Shallots, Cilantro, &
Sesame - Ginger Dressing

DF - Dairy Free | GF - Gluten Free | NF - Nut Free | V - Vegan | VEG - Vegetarian

Please inform your server of any dietary restrictions or allergies. We use locally sourced, non-GMO and organic produce, organic free-range eggs, organic
flours, antibiotic & hormone free grass-fed meats & sustainably harvested seafood when available

18% Gratuity Charged on all amounts due

BRUNCH



SANDWICHES

*All Sandwiches Served With
Choice of Side Salad, Sweet Potato Fries Or French Fries*

BLACKENED FISH SANDWICH | 24

House Made Raisin Bread, Blackened Fresh Bermuda Fish,
Remoulade, Lettuce, Tomatoes, Avocado

FRIED CHICKEN SANDWICH | 25

Tempura Fried Chicken Breast, Toasted Brioche Bun, Green Lettuce,
Bacon, Avocado, Provolone Cheese

SMOKED PORTOBELLO SUB [DF] [NF] [VEG] 22

House Smoked Portobello Mushrooms, Caramelized Sweet Onion,
Southern Slaw with Remoulade Sauce

BEEF BURGER | 25

Prime Angus Beef, Arugula, Southern Fried Green Tomato, Pimento
Cheese & Mushroom Jam on Toasted Brioche Bun

ULTIMATE GRILLED CHEESE | 25

Choice of Prime Angus house Smoked Beef Brisket or Smoked Pulled
Pork, Rosemary Focaccia Bread, Smoked Gouda Cheese, Cheddar &
Smoked Chipotle BBQ Sauce

BERMUDIAN LOBSTER ROLL | 42

Butter Poached Bermudian Caught Guinea Chick Lobster, Lettuce,
Buttered Rolls, Chives, Hot Sauce

MAINS

BEEF & REEF | 52

Pan Roasted Dry Aged Striploin, Chimichurri, Grilled Zucchini and
Quinoa with Sambal Marinated Grilled Tiger Shrimp, Celeriac Puree,
Cilantro, Mint. Toasted Garlic Bread

BRAISED KING OYSTER [GF][VEG][V][DF] | 35

Pearled Barley, Spice Crusted Braised Heritage Bermuda Carrots,
Tofu, Pumpkin Seed Pesto

SIDES

SMOKED SALMON | 8

APPLEWOOD SMOKED BACON | 7

PORK SAUSAGE | 7

CHICKEN SAUSAGE | 7

BAGEL & CREAM CHEESE | 10

HOUSE MADE BISCUITS & WHITE GRAVY
| 10

MIXED BERRIES | 8

GRADE A VERMONT MAPLE SYRUP | 5

PASSION FIELDS LOCAL HONEY | 5

HOUSE BREAKFAST POTATOES | 6

SLICED AVOCADO | 4

SLICED TOMATO | 2

HUCKLEBERRY TACOS | 25

*All Tacos Served With Side Salad,
Sweet Potato Fries Or French Fries*

THAI SHRIMP TACOS [GF][DF]

Gluten Free Corn Tortillas with Sautéed
Shrimp, Mango, Cabbage Slaw, Avocado
& Sriracha Aioli

VEGAN PORTOBELLO TACOS [GF]

[DF} Gluten Free Corn Tortillas with
Roasted Portobello, Arugula & Cabbage
Slaw, Avocado with Vegan Chipotle Aioli

SMOKED CHICKEN TACO [GF][DF]

Gluten Free Corn Tortillas With House
Smoked Chicken, Cabbage Slaw,
Avocado, Sriracha Aioli

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