

BRUNCH MENU

FOR THE TABLE

Chilled Fruit Bowl 10
Sweet Yogurt Dip

Bakery Basket 11
Butter and Jam



FROM THE COOKS

Eggs Your Way 16
Choice of Breakfast Meat
and Toast, Vegetable Hash

Parfait French Toast 16
Wild Berry Coulis, Vanilla Yogurt,
Crushed Granola, Maple Syrup

Avocado Toast 17
Soft Boiled Egg, Pickled Honey Tomato Relish,
Quinoa Popcorn, Avocado, Vegetable Hash

Egg Sammie 16
Arugula, Tomato, Mustard Vinaigrette,
Chili Aioli Smoked Gouda, Vegetable Hash

Continental Breakfast 14
Fresh Fruit, Choice of Croissant or Muffin, Parfait

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

SIDES

bacon 6
turkey sausage 6
breakfast sausage 6
fruit 5
bakery items 6
vegetable hash 6

CAFE

latte 6.5
espresso 5
macchiato 6.5
cappuccino 6.5
americano 5
hot chocolate 5



BEVERAGE

orange juice 5
milk 5
soy milk 6
almond milk 6

BAR

mimosa 12
bloody mary 14
irish coffee 12

FROM THE GRILL

Fried Brussels Sprouts 11
Parmesan

Burrata & Arugula 15
Cherry Tomatoes, Pistachio Pesto,
Quinoa Popcorn

Cobb Wedge Salad 14
(Add chicken 7, add shrimp 9, add steak 16)
Apple Wood Bacon, Blue Cheese Dressing,
Cherry Tomatoes, Egg, Green Onions

Mac & Cheese 13
(Add chicken 7, add shrimp 9, add steak 16)
Smoked Jerk Spiced Cream Sauce

Beach Side Burger 18
Cheddar Cheese, Chipotle Mayo, Lettuce,
Tomato, Grilled Onions, Fries

Mediterranean Grilled Chicken Sandwich 17
Tzatziki, Feta Spread, Tomato, Arugula, Ciabatta
Bread, Fries

Steak & Eggs 32
Eggs Your Way, Ribeye Steak, Potato Wedges