



[sample brunch menu]

tang mimosas

orange tang & sparkling wine 5

"bk hash browns"

oven roasted ketchup, dry rub 6

candied applewood smoked bacon

brown sugar, smoked sea salt 6

shellfish ceviche

shrimp, sea scallop, coconut milk, red onion, raw corn, cilantro 13

local burrata

charred escarole, 'caesar dressing', lemon, lucini olive oil 15

heirloom tomatoes

nuoc cham, roasted peanuts, ginger, frozen coconut milk, basil 12

beet 'tartare'

japanese mandarin, black pepper cream, garden herbs, cucumber 11

watermelon/feta salad

'preserved lemon' vinaigrette, radish, shallot, watercress 12

'sticky bun' waffle

cinnamon belgian waffle, spice streusel, whipped cream, pecan 11

cap'n crunch pancakes

condensed milk 'syrup' candied cap'n crunch, vanilla butter 13

cuban bread 'torrejas'

guava/iron beer syrup, whipped cream cheese, maria cookie sugar 12

chicken & waffles

foie gras waffles, candied bacon, maple, hot-ranch 16

'calentado'

pork shoulder, rice & beans, sweet plantains, chimmi, fried eggs 15

carbonara eggs benedict

72 degree eggs, bacon, black truffle, parmigiano, toast 16

steak & eggs

10 oz. teres major, two fried eggs, potatoes 'mackillop' 19

we respectfully decline changes & substitutions

in our efforts to be a 'greener' restaurant we serve unlimited flat & sparkling vero water at a charge of .75 cents a person

[20% gratuity will be added to parties of five or more]

*** please note that we no longer accept american express cards ***