

## LOCAL FARM EGGS

Matador Breakfast*	25
Huevos Rancheros, Farm Egg, Fresh Corn Tortilla, Fire Roasted Salsa, Freshly Squeezed Orange Juice, Coffee or Tea	
Two Eggs Any Style, Crunchy Herbed Potatoes, Tomato Salad Choice of Toast*	18
Omelet with Spinach, Goat Cheese and Pickled Chili* Crunchy Herbed Potatoes, Tomato Salad, Choice of Toast	19
Egg White Omelet with Fresh Herbs* Mixed Greens, Tomato Salad, Choice of Toast	17
Poached Eggs with Roasted Mushrooms, Parmesan and Herbs*	16
Eggs Benedict with Country Ham*	19

## PANCAKES, WAFFLES AND FRENCH TOAST

Coconut Pancakes with Grapefruit and Lavender Maple Syrup	16
Waffle with Warm Blueberries and Whipped Cream	14
Crunchy Mexican Spiced French Toast with Apples	16

## SMOKED MEATS AND FISH

Pork or Chicken Sausage	6
Country Ham	7
Smoked Bacon	6
Smoked Salmon with Horseradish, Crème Fraiche and Bagel*	18
Smoked Fish Dip, House Made Pita, Pickle Fresno	11

## CEREAL, YOGURT, FRUIT AND PASTRIES

Cereal	6
Steel Cut Oatmeal, Dried Fruit, Spiced Brown Sugar	7
Greek Yogurt Parfait, Kumquat Compote, Granola	12
Seasonal Fruit Plate	14
Pastry Basket with Jam	10

## STARTERS

Sweet Pea Guacamole with Warm Crunchy Tortillas	14
Chicken Soup with Vegetables and Lime	12
Spicy Tuna Tartare, Black Olive, Cucumber and Avocado*	20

## PIZZAS

Spinach with Manchego and Espelette Pepper	17
Avocado, Jalapeno Pepper, Cilantro, Lime and Onion	14
Mushroom, Three Cheese, Garlic-Parsley Oil Farm Egg*	17
Black Truffle and Fontina Cheese	24

## MAINS

Grilled Salmon Salad, Lettuce, Radishes Toasted Sesame, Carrot Ginger Dressing*	24
Crispy Free Range Chicken Salad, Cabbage, Kale Citrus Dressing and Market Vegetables	19
Crispy Florida Mahi Mahi Sandwich Chipotle Mayonnaise and Arugula	21
Cargill Ranch Cheeseburger with Mole and Pickled Chili*	22
Sautéed Organic Mushroom Tacos Mole, Kale and Lime	14
Crispy or Griddled Florida Black Grouper Tacos Aioli, Cabbage-Chili Pickle	16
Chipotle Chicken Tacos, Grilled Jalapeno Salsa	15
Sweet Pea Empanadas, Yogurt, Chili Dip	12
Achiote Pork Taco, Pickled Red Onion, Cilantro	16
Roasted Free Range Turkey Cuban Sandwich, Ham Aged Cheddar and Gruyere Cheese, House Made Pickles	19
Potato Puree with Queso Fresco and Sea Salt	8

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of food borne illness

## COCKTAILS

<b>BLOODY MARY</b> Vodka, House Bloody Mary Mix	17
<b>BELLINI'S</b> Traditional & Raspberry Lychee	17
<b>MIMOSA</b> Prosecco La Gioiosa, Orange Juice	14
<b>BOTTOMLESS BEVERAGE</b> Includes Choices listed above	45/EA
<b>CARAFE OF RED APPLE SANGRIA</b> (28oz)	42

## CHAMPAGNE

Brut, Veuve Clicquot, Yellow Label, NV, FR	140
Brut, Lanson Black Label, NV, FR	90
Brut Rose, Taittinger, FR	140
Brut Rose, Perrier Jouet Bele Epoque, 2004, FR	325

## WHITE

	GL	BTL
Sauvignon Blanc, Cape Mentelle, AU	13	55
Pinot Grigio, Borgo Conventi, Collio, IT	15	60
Chardonnay, Bon Anno, Napa, CA	15	60

## ROSE

VIE VITE, Cotes de Provence, FR	17	68
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## RED

Malbec, Alma Negra "M Blend", Mendoza, AR	15	60
Tempranillo, Ysios Reserva, Rioja, SP	21	84
Pinot Noir, Smoke Tree, Sonoma, CA	18	70

## JUICES

Orange - Grapefruit - Pineapple - Cranberry - Apple	8
Fresh Pressed Juice - Super Green or Carrot	13

## SMOOTHIES

Banana, Granola, Honey, Milk	10
Strawberry, Blackberry, Raspberry, Blueberry, Honey, Milk	10

Chef de Cuisine Jeremy Ford      Chef Jean-Georges Vongerichten

## BRUNCH