



Brunch

Saturday-Sunday
11 A.M. - 3 P.M.

Bourbon Caramel French Toast Strata

Honey Butter Bacon or Sausage
\$18

Breakfast Platter

2 eggs (How you like them)-Bacon or Sausage-Potatoes
\$16

Biscuits and Gravy

Just like Mom Made
\$15

Chilaquiles

Tortillas-Salsa Chicken Cheese Beans Scrambled Eggs
\$16

Shrimp & Grits

Chorizo Bell Peppers Garlic Cherry Tomato White Wine
\$25

Egges Benedict

Bacon-Poached Egg-Hollandaise
\$18

Pickled Omelette

Bell Peppers-Pickled Jalapeno-Onion-Chorizo-White Cheddar
\$18

Greek Yogurt Parfait

Yogurt Granolla Fresh Berries
\$10



Small Plates

The Pickled Board! Made for two!

Assorted Pickled Vegetables-Pimento Cheese
Artisan Meats-Cheese-French Bread
\$28

Summerlin's Smoked Fish Dip

A Florida favorite, served with grilled French bread
\$17.

Fried Green Tomatoes

Chipotle Aioli- Pickled Onions
\$15

Smoked Salmon Crostini

Pickled Onions-Capers-Cream Cheese
\$18

Shrimp Gnocchi

Tossed in a lemon Burre Blanc
\$18

Spicy Tuna Bites

Crispy Rice-Sesame Oil-Sriracha
\$16

Truffle Fries

Parmesan-Parsley
\$15

Poke Stack

Avocado-Fresh Mango-wonton
\$20

Deviled Eggs

Yummy!
\$15

Giant Meatballs

San Marzano Tomato sauce-Parm- Baguette
\$17

Shrimp & Grits

Chorizo-Bell Peppers-Tomato-White Wine
\$25



Lunch

11 A.M.- 3 P.M.

Salads

Pickled Blueberry Cobb Salad

Hearts of Romain Pickled Blueberries
Blue Cheese-Pickled Onions-Tomatoes
Blue Cheese Dressing
\$15

Beat and Goat Cheese Salad

Arugula Roasted and Pickled beats
Goat Cheese and candied nuts served
With Balsamic Vinaigrette
\$15

House Salad

Romain tomatoes cucumbers
Croutons- Citrus vinaigrette
\$8

Classic Caesar

House Croutons Fresh Parm
\$15

Entrees

Pineapple Shrimp and Rice.

Thai Pineapple broth fresh Pineapple
Shrimp Basmati Rice
\$20

Fish & Chips

Atlantic Cod House Chips
Homemade Tartar Sauce
\$25

Turkey Club

Shaved Turkey Bacon Lettuce Tomato-Cheddar
\$15

Smash Burger

Brioche Bun American Cheese L.T.O.
\$18

Gourmet Grilled Cheese

Three Cheeses Tomato Caramelized Onions
\$15

Grilled Chicken Press

Roasted Garlic Aioli Arugula Parm
\$15

All sandwiches come with house chips. Add French Fries \$2.00



Bourbon Bar Dinner

Pork Chop

10oz Brined pork Chop-Garlic Mash
\$32

Miso Sea bass

Baby Bok Choy- Carrots
\$45

Fettuccini Alfredo

Chicken \$6 or Shrimp \$8
\$25

Shrimp & Grits

Chorizo-Bell Peppers-Tomato-White Wine
\$25

Filet

7oz Center cut-Garlic Mash
\$45

Pineapple Shrimp and Rice

Thai pineapple Broth-Shrimp-Basmati Rice
\$28

Smashburger

American Cheese LTO
\$18

Fish & Chips

Atlantic Cod, House Chips,
Homemade Tartar Sauce
\$25

Pickled Originals

Homemade Meatloaf

Mashed Potatoes, Brussel Sprouts
\$25

Bourbon Chicken

White Cheddar Grits, Collard Greens
\$25

Pork Belly Dinner

White cheddar grits, Collard Greens
\$25

Sides

\$8

Glazed Carrots	French Fries
Collard Greens	Garlic Mash
Asparagus	White Cheddar Grits
Brussels Sprouts	Baby Bok Choy

Salads

Pickled Blueberry Cobb Salad

Hearts of Romain Pickled Blueberries
Blue Cheese-Pickled Onions-Tomatoes
Blue Cheese Dressing
\$15

Beet & Goat Cheese Salad

Arugula-Pickled beets- Pickled Red Onions
Candied nuts-Goat Cheese-Balsamic Vin
\$15

Classic Caesar

House Croutons Fresh Parm
\$15

House Salad

Romain tomatoes cucumbers
Croutons- Citrus vinaigrette
\$8