

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 Vegtables-Pimento Cheese Artisan Meats-Cheese-French Bread \$28

Summerlin's Smoked Fish Dip

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

Smoked Salmon Crostini

Pickled Onions-Capers-Cream Cheese \$18

Spicy Tuna Bites

Crispy Rice-Sesame Oil-Sriracha \$16

Poke Stack

Avocado-Fresh Mango-wonton \$20

Giant Meatballs

San Marzano Tomato sauce-Parm- Baguette \$17

Fried Green Tomatoes

Chipotle Aioli- Pickled Onions \$15

Shrimp Gnocchi

Tossed in a lemon Burre Blanc \$18

Truffle Fries

Parmesan-Parsley \$15

Deviled Eggs

Yummy! \$15

Shrimp & Grits

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



<u>Lunch</u>

11 A.M.- 3 P.M.

<u>Salads</u>

Pickled Blueberry Cobb Salad

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

House Salad

Romain tomatoes cucumbers Croutons- Citrus vinaigrette \$8

Beat and Goat Cheese Salad

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

Classic Caesar

House Croutons Fresh Parm \$15

Entrees

Pineapple Shrimp and Rice.

Thai Pineapple broth fresh Pineapple Shrimp Basmati Rice \$20

Turkey Club

Shaved Turkey Bacon Lettuce Tomateo-Cheddar \$15

Gourmet Grilled Cheese

Three Cheeses Tomato Caramelized Onions \$15

Fish & Chips

Atlantic Cod House Chips Homemade Tartar Sauce \$25

Smash Burger

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

Grilled Chicken Press

Roasted Garlic Aioli Arugula Parm \$15

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



<u>Dinner</u>

Pork Chop

10oz Brined pork Chop-Garlic Mash \$32 Filet

7oz Center cut-Garlic Mash \$45

Miso Sea bass

Baby BoK Choy- Carrots \$45 Pineapple Shrimp and Rice

Thai pineapple Broth-Shrimp-Basmatti Rice \$28

Fettuccini Alfredo

Chicken or Shrimp \$25 **Smashburger**

American Cheese LTO \$18

Sides (\$8)

Glazed Carrots French Fries

Collard Greens Garlic Mash

Asparagus White Cheddar Grits

Brussels Sprouts Baby Bok Choy