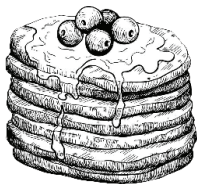


LOCAL

Provisions

STACKS



S'MORES PANCAKES 14

Three large, buttermilk pancakes, piled high and layered with chocolate ganache, fresh marshmallow, and graham cracker crumbs

BLUEBERRY AND BRÛLÉE'D ORANGE PANCAKES 13

Pancakes Gator style! Stack of cakes, topped with fresh Florida blueberries and citrus segments, coated in sugar and toasted to perfection

EGGS

STEAK & EGG HASH 15

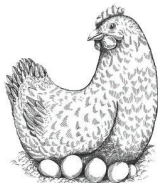
Florida beef tenderloin tips on an over easy egg served atop a cast iron cooked potato hash topped with grilled tomatoes

BREAKFAST BURRITO 11

Sausage, scrambled eggs, local goat cheese, fresh tomato and gently cooked arugula wrapped in a tomato and herb tortilla

HAM, EGG & CHEESE CROISSANT 10

A classic breakfast sandwich, made with honey and maple baked ham, scrambled eggs and cheddar cheese served on a buttery croissant



SIGNATURES

KIMCHI CHICKEN BISCUIT 14

Hand battered, fried chicken breast served on a fresh baked biscuit, topped with house made kimchi and teriyaki butter

CROQUE MADAME 12

A classic, French style ham and Swiss sandwich, topped with a creamy cheese sauce and fried egg

LOX OVER TOAST 17

House cured salmon served on sourdough bread and topped with fresh shallot, capers and herbs

BISCUITS AND PROSCIUTTO GRAVY 10

Two fresh baked biscuits smothered in a brown butter, sage, and prosciutto gravy

CHICKEN AND WAFFLES 15

Belgian-style waffles and crispy hand breaded, dark meat chicken quarter served with a spiced local honey drizzle

SHRIMP 'N TRUE GRIT 17

Colossal Florida Gulf shrimp, blackened and served over a bed of cheesy sausage and prosciutto grits, topped with a creamy pepper gravy

AVOCADO TOAST 12

Fresh sourdough toast topped with avocado and balsamic-strawberry and arugula salad, and goat cheese chèvre

BRUNCH

CLASSICS



LOCAL BURGER 9

Local Florida raised ground beef, American cheese, house pickles, lettuce, tomato and onions on a brioche bun

THE ROMAN BURGER 10

Two local, all beef patties topped with provolone cheese, grilled salami, thinly shaved onions, tomato, lettuce, mayonnaise and a house made hoagie dressing

THE GREEN TOMATO BLT 9

Mix of local lettuce, grilled green tomatoes and our house cured bacon on toasted wheat bread and finished with our house dijonnaise

SALADS

CANTALOUPE & ROASTED TOMATO ANTIPASTO 15

Bruleed cantaloupe crescent, tomato medley, prosciutto, mixed olives and bleu cheese served with a house-made white balsamic vinaigrette

LOCAL'S CHICKEN SALAD 11

House-made chicken salad over local mixed greens topped with tomato, red onion, cucumber and toasted walnuts

BLACKBERRY & ARUGULA SALAD 13

Blackberries, goat cheese and pistachios over arugula served with our house-made citrus vinaigrette

WATERMELON SUNFLOWER SALAD 14

Watermelon, green apples, goat cheese and sunflower seeds over mixed greens served with a house-made white balsamic vinaigrette

CAESAR SALAD 9

House-made Caesar dressing and chopped romaine lettuce, finished with shaved parmesan and croutons

A LA CARTE

PANCAKE 4

BACON 4

TWO EGGS 3

BISCUIT 4

SIDE HASH 5

TOAST 3

GRITS 6

SAUSAGE PATTY 4

COCKTAILS

MIMOSAS 4

Refreshing blend of fresh squeezed Florida orange juice and our house champagne

BLOODY MARY 12

A savory vegetable juice mixture with Tito's vodka and a house-made Wasabi Celery Epsoma with a salt rim

