

BRUNCH

Saturday & Sunday: 11:00am-3:00pm

CHIA PUDDING D, GF, N, V	15
warming spices, coconut & vanilla, banana, shaved dark chocolate, toasted pistachio	
BREAKFAST SALAD D, GF, V	13
arugula, soft-boiled egg, bacon lardons, peewee potatoes, grapefruit vinaigrette, feta cheese	
AFRO BEETS D, V, N	18
spring green pea hummus, peppadews, herby crème fraîche, pumpkin seed matcha, pita	
SHAKSHUKA D	24
spicy tomato, merguez sausage, feta cheese, sous vide egg, herb salad, grilled pita	
SHRIMP AND GRITS GF	24
spiced tomato, anson mills grits, smoky pork sausage, fermented chili sauce	
CRAB GALETTE BENEDICT D, SFS	26
old bay hollandaise, english muffin, applewood-smoked bacon	
FRENCH TOAST D, V	18
fresh berry compote, cardamom crème anglaise, brioche	
FLAKY CINNAMON ROLLS D, V	12
cream cheese icing, maple sugar, rum raisin	
LOADED HOME FRIES GF	23
apple & chicken sausage, pepper melange, caramelized shallots, soft-boiled egg, tender herbs	
BUTTERED LOBSTER ROLL D, SFS	49
brown butter mayo, truffle shavings, fine herbs, merolin imperial gold caviar	
PALM SUGAR WINGS (5) GF	18
fish sauce, pickled serrano, cilantro	

SIDES

BACON GF	5
MERGUEZ SAUSAGE GF	7
SMOKED SALMON GF	6
CHICKEN SAUSAGE GF	6
TOAST & HONEY BUTTER	6

COCKTAILS

	glass / pitcher
MIMOSA	12 / 50
sparkling wine & orange juice	
BELLINI	12 / 50
sparkling wine & peach nectar	
ISLAND SPRITZ	14 / 60
sparkling wine, st-germain elderflower, guava	
SUN SETTER SANGRIA	14 / 60
chardonnay, cabernet sauvignon, apple brandy, peach nectar, passion fruit	
BLOODY MARY	14 / 60
haku vodka, filthy bloody mix	

MIMOSA BOTTLE SERVICE

your choice of juice: orange, peach, guava or lychee

Segura Viudas Cava, Penedès, Spain 45

Veuve Clicquot Yellow Label Brut Champagne NV, France 175