

# MORNING EATS

## BOTTOMLESS

MIMOSAS OR BLOODY MARYS 22

GREY GOOSE MARYS 28

## BREAKFAST CLASSICS

### OATMEAL 10

nuts, raisins, brown sugar, blueberries

### GREEK YOGURT 12

seasonal fruit, crunchy granola, honey drizzle

### NOVA PLATE 19

nova scotia salmon, sliced red onion & tomato, capers, hardboiled egg, lemon, bagel & cream cheese

### AVOCADO TOAST\* 16

thick sliced multigrain, smashed avocado, over easy egg, sea salt & lemon

### FRENCH TOAST 16

wild berries, mascarpone, maple syrup

### BRISKET HASH\* 17

potatoes, sautéed onions & carrots, roasted peppers, sunny side egg

### EGGS BENEDICT\* 18

canadian bacon, poached eggs, breakfast potatoes, hollandaise sauce

### ALL AMERICAN\* 18

two eggs any style, breakfast potatoes, choice of bacon or pork sausage & toast

## SIDES

TOASTED BAGEL & CREAM CHEESE 5

APPLEWOOD SMOKED BACON 5 // MAPLE PORK SAUSAGE 5

CHOICE OF TOAST: WHITE, WHEAT OR ENGLISH MUFFIN 5

## BEVERAGES

FRESH SQUEEZED FLORIDA ORANGE JUICE 6

EVIAN STILL WATER OR PERRIER SPARKLING WATER 8

CAPPUCCINO 6 // ESPRESSO 5 // HOT CHOCOLATE OR HOT TEA 4

FRESH BREWED COFFEE 4 // JUICE tomato, apple, cranberry or grapefruit 5

Executive Chef Kelley Randall • Executive Sous Chef Phillip Coggins

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition. Please inform us of any allergies or dietary requirements before ordering. \$5 share charge. 20% gratuity will be added to parties of 6 or more. Our menu is subject to change based on seasonal availability.

