

## BREAKFAST ALL DAY

*Includes your choice of house-roasted potatoes or fruit.*

### THE ULTIMATE BREAKFAST SANDWICH

Scrambled eggs, sausage, bacon, sliced avocado cheddar cheese, served on a warm artisanal pretzel bun. **12**

### VEGAN EVERYTHING BAGEL

#### SANDWICH v

Vegan egg patty, vegan Chao cheese, spicy aioli, vegan sausage patty. **13**

### FRENCH TOAST BREAKFAST

#### SANDWICH NEW

Scrambled eggs, ham, melted swiss in between two slices of french toast topped with powdered sugar. Served with a side of maple syrup. **13**

### PESTO AND EGG BAGEL SANDWICH NEW

Everything bagel, pesto, sliced avocado parmesan, bacon and poached egg **12**

### SOUTHWEST BOWL **10**

Scrambled eggs, bed of spinach, chopped sausage, southwest mix, cheddar cheese, and drizzled with our house-made chipotle aioli

### FRENCH TOAST **11**

Topped with fresh fruit and powdered sugar. Served with a side of syrup and topped with whipped cream.

### PUMPKIN CHEESECAKE STUFFED FRENCH TOAST **12**

Fluffy French toast sandwich with a creamy, pumpkin spiced cheesecake filling inside topped with whipped cream and cinnamon.

### BRUNCH BOARD **27**

An assortment of your favorite breakfast items. French toast sticks, scrambled eggs, house potatoes, choice of breakfast protein, yogurt with strawberries and berries, seasonal fruit. Includes two fresh pressed orange juices.

**Sub OJ for Mimosas! +\$10**

## SPECIALTY DRINKS

FRESH SQUEEZED ORANGE JUICE **5.50**

### SUNRISE JUICE NEW **6**

*Fresh-pressed O.J, beet, tumeric + ginger*

### POSH SPICE JUICE **6.50**

*OMG JUICE CREATION*

*Fresh carrot, pear, apple, lemon, turmeric.*

### HIBISCUS LEMONADE **4.50**

### MINTED HIBISCUS TEA **3.50**

### COCONUT WHITE CHOCOLATE MATCHA **5.50**

## COFFEE MENU

### PECAN PIE COLD BREW NEW

Maple syrup, butter pecan topped with whipped cream, pecans and chocolate shavings. **5.50**

### PUMPKIN CHEESECAKE CHAI NEW

House chai, house-made pumpkin sauce, topped with cheese foam. **5.50**

### PUMPKIN PIE LATTE NEW

Espresso, house-made pumpkin sauce, topped with mini marshmallows and pumpkin pie sauce. **5.50**

### ROSE LAVENDER HONEY LATTE

Rose, lavender, honey, espresso, choice of milk topped with dried flowers. **4.50**

### CINNAMON TOAST CRUNCH LATTE

Vanilla, brown sugar, cinnamon, topped with cereal. **4.50**

### APPLE COBBLER SHAKEN ESPRESSO NEW

Espresso and apple flavor shaken and strained topped with vanilla sweet foam and a dried apple chip. **4.50**



## HANDHELDS

*Includes your choice of garden salad and baked potato chips, fruit or soup.*

### OLE RELIABLE 10

Classic white cheddar grilled cheese. Served warm.

### GRILLED CHICKEN CRANBERRY WRAP 11

Grilled chicken, cranberries, cilantro-lime crema, rice, scallions, glazed pecans.

### CHICKEN BUFFALO CAESAR WRAP <sup>NEW</sup> 12

Chicken, crispy bacon, avocado, tomatoes, scallions, romaine lettuce, parmesan, tossed in a creamy buffalo + caesar dressing.

### CHICKEN PESTO SPINACH ARTICHOKE 13

Grilled chicken, pesto, creamy spinach artichoke, melted mozzarella. Served warm.

### SPICY CHICKEN AVOCADO 13

Grilled chicken, bacon, sliced avocado, swiss, creamy chipotle aioli. Served warm.

### CHICKEN SALAD 12

Creamy chicken salad, pecans, cranberries, tomato, lettuce, served on a warm croissant.

ADD GRAPES .25

ADD APPLE .25

### HOME FOR THE HOLIDAYS 12

Sliced turkey, Cranberry, creamy brie, apple, and bacon on whole grain.

### ALL-AMERICAN CLUB 12

Turkey, ham, bacon, lettuce, tomato, avocado, cheddar cheese, paired with a honey mustard aioli served on toast.

### PROSCIUTTO & BRIE SANDWICH WITH FIG 13

Sliced prosciutto, brie with fig spread topped with arugula and drizzle of olive oil, served on french baguette.

## TOASTS

*Please note, our toasts do not come with sides.*

### AVOCADO EGG BREAKFAST TOAST 11

Avocado spread, tomatoes, arugula, goat cheese, pickled red onions and a poached egg.

### SMOKED SALMON AVOCADO TOAST 12

Cream cheese, smoked salmon, mashed avocado, sliced tomato, cucumber, capers and dill on whole wheat bread.

## SOUPS & SALADS

*Add your choice of protein to any salad!*

## BOWLS

### THREE BIRDS SALAD 10

Mixed greens, strawberries, glazed pecans, feta, red onion, house-made balsamic vinaigrette.

### GREEN GODDESS 11

Mixed greens, cilantro lime rice, avocado, cucumbers, kalamata olives, feta, Served with pita bread. Paired with our house-made balsamic vinaigrette.

### HARVEST SALAD <sup>NEW</sup> 12

Mixed greens, crisp apples, dried cranberries, feta cheese, pecans paired with our apple cider vinaigrette.

### CHICKEN AVOCADO

### CAPRESE SALAD 12

Mixed greens, grilled chicken, fresh mozzarella, diced tomato, creamy avocado slices, topped with a balsamic marinade.

### GRILLED HONEY SRIRACHA RICE BOWL 13

Grilled chicken, bed of spinach, cilantro lime rice, avocado, scallions, feta, honey sriracha dressing.

### WILD WEST BOWL 13

Grilled chicken, bacon, spinach, cilantro lime rice, black beans, corn, peppers, avocado, red onion topped with spicy aioli + blue cheese dressing.

### TOMATO BISQUE 3.50

### SEASONAL SOUP 4



## TO SHARE

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### PROSCIUTTO CAPRESE CROSTINI NEW 10

Flavorful tomatoes, basil pesto, mozzarella, with a drizzle of balsamic on toasted baguette.

### MEDITERRANEAN PLATTER VG 13

Hummus, sliced cucumbers, grape tomatoes, kalamata olives, peppers, pita bread, drizzled with olive oil, feta cheese, and paprika.

### “THAT’S WHAT CHEESE SAID” BOARD VG 14

Assorted cheeses, seasonal fruits, olives, fruit preserves, glazed pecans, artisan bread glazed with honey.

### ANTIPASTI 18

Artisan cheeses, cured meats wrapped in mozzarella, seasonal fruit and jam, glazed pecans, olives, artisan bread.

## ALL DAY HAPPY HOUR

12 P.M - Close

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### \$8 APPETIZERS

+ *Parmesan Truffle Fries*

+ *Mini Grilled Cheese sticks with small tomato bisque*

+ *Buffalo Cauliflower Bites*

+ *Sweet Raspberry Phyllos*

+ *Olive Oil Bread Dip*

### \$20 BUDLIGHT PITCHER

### \$25 RED SANGRIA PITCHER

### \$7 HOUSE WINE

*Chardonnay*

*Cabernet*

*Prosecco*



## BEER & WINE LIST

### WINE BY THE GLASS / BOTTLE

ROSE.....	9 30
Proud Pour, CA	
PINOT GRIGIO.....	9 30
Gorgo Delle Venezie	
SAUVIGNON BLANC.....	11 32
Proud Pour, CA	

### DRAFT

BLUE MOON.....	7.50
SAM ADAMS SEASONAL.....	5
BUDLIGHT.....	5

### BOTTLED / CANNED

MICHELOB ULTRA.....	4.50
YUENGLING.....	4.50
STELLA ARTOIS.....	4.50
STELLA ARTOIS APPLE CIDRE.....	6
HEINEKEN.....	4

### BUBBLES FOR TWO!

Bottle of  
Prosecco  
+  
Fresh pressed  
orange juice

\$30

### LOCAL BREWS

CROOKED CAN CLOUD CHASER.....	5
CROOKED CAN FLORIDA SUNSHINE....	4
MORTORWORKS HIYA GOURDIE.....	5
Pumpkin Ale	
CIGAR CITY JAI ALAI.....	6
IPA	

## FALL SIPPIES

### WHITE CRANBERRY ORANGE MIMOSA

Topped with rosemary and  
an orange wedge. 10

### PUMPKIN PIE MIMOSA

Topped with whipped  
cream. 10

### CARAMEL APPLE CIDER MIMOSA NEW

11

### RED SANGRIA

Topped with seasonal  
fruit. 12