

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. Serves two.

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 ^{NEW} 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 ^{NEW} 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

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

\$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