

# Brunch

11:00am to 3:00pm Sundays

\$15 Bubbly Package Available

Brunch menu

\$39

Includes pastries & fruits display, one appetizer, one entrée, tea or coffee

## Appetizers

- The Royal Blues Tower** 18  
Freshly baked pastries with granola, greek yogurt, and fresh fruit display
- Italian Burrata** 16  
Florida heirloom tomatoes
- Key West shrimp cocktail** 17
- Quinoa and candy beets salad** 14
- Beausoleil Oysters 6ct** 18  
Fingerlime, Champagne mignonette

## Sweet Corner

- Ricotta Pancakes** 13
- Belgium Waffles** 13  
Fresh strawberries, whipped cream, chocolate sauce
- French Toast** 13  
Mixed Berries, whipped cream

## Entrées

*Regular or egg whites any style*

- Farm Eggs Kale** 13  
Shiitake mushrooms, fingerling potatoes
- Farm Eggs Bacon & Sausage** 15  
Purple potatoes, baked tomato
- Farm Eggs Cured Salmon** 19  
Potato salad, fennel, black garlic
- Carnaroli Risotto** 21  
Seasonal Mushrooms
- Snapper** 21  
Zucchini squash, red bell pepper emulsion, almonds
- Tuna Niçoise** 21  
Tomatoes, olives, potatoes, fennel, basil, anchovies
- Add \$5 with the Brunch Package*
- Maine Lobster Eggs Benedict** 24
- Rib Eye** 29  
Artichokes, seasonal vegetables

We serve organic ingredients, local fresh fish and all natural meats  
Consuming raw and undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.