



SATURDAY BRUNCH 10AM - 2PM

# Brunch

## Starters

Walk Around Bacon.....8  

Cinnamon Rolls (4 ct.).....8

House Country Loaf.....8

1/2 loaf of our housemade bread, served with honey butter & strawberry preserves

Seafood Gumbo.....9

Gulf Coast grouper, shrimp, andouille sausage, okra, long grain rice

Soup of the Day.....7

Hummus Platter.....12

Hummus, olives, roasted peppers, artichokes, carrots, celery, micro pea tendrils, toasted pita bread

Charcuterie & Cheese.....18

Soppresatta, Spanish chorizo, humbolt fog, shropshire, grapes, fig jam, crostinis

## Entrees

Blossom Benedict.....19

English muffin, smoked salmon, poached farm fresh eggs, hollandaise, breakfast potatoes

Cornmeal Waffles.....14

Anson Mills cornmeal, fresh berries, powdered sugar, warm maple syrup

Scrambled Eggs Mexicana.....12

Refried beans, jalapeños, tomatoes, onion, cilantro, ancho salsa, toasted sourdough

Mixed Berry Salad.....12 

Field greens, Marcona almonds, seasonal berries, citrus vinaigrette, crumbled goat cheese

Caesar Salad.....10

Romaine lettuce, Parmigiano-Reggiano, fresh croutons, housemade Caesar dressing

Garden Salad.....11

Organic greens, radish, cucumber, cherry tomatoes, carrots, candied pecans, ricotta salata cheese, citrus vinaigrette

**Add farm raised chicken breast, gulf shrimp, or grass-fed steak to a salad.....10**

Today's Omelet.....15 

Farm fresh eggs & Chef's choice of ingredients, served with breakfast potatoes

Avocado Toast.....12

Avocado, lemon, organic cherry tomatoes, diced onion, toasted sourdough, arugula, queso fresco

**Farm Fresh Quiche.....15**

Housemade quiche with farm fresh eggs, served with a side of mixed berry salad

**Jumbo Lump Blue Crab Cake.....16**

Apple fennel salad, greens, toasted walnuts & Waldorf sauce

**Haystack.....15**

Biscuit, hashbrowns, sausage gravy, American cheese, two farm fresh eggs prepared your way

**Florida Farm Breakfast.....15** 

Two farm fresh eggs, breakfast potatoes, sausage or bacon, toasted sourdough

**B.L.A.S.T. Wrap.....15**

Bacon, lettuce, avocado, shrimp, tomato, wrapped in a flour tortilla with basil mayonnaise

**Seared Florida Coast Grouper.....24**  

Tomato-caper salsa, summer squash, Israeli couscous, garden pesto

**Grass Fed & Finished Smash Burger.....15**

Two 3oz. grass fed & finished ground beef patties, American cheese, lettuce, tomato, sliced onion, Blossom sauce, housemade pickles, on a brioche bun

*Kids*

**Kid's Breakfast.....8**

Scrambled eggs, fruit & biscuit



**Kid's Waffle.....8**

Half waffle, powdered sugar, warm maple syrup & fresh fruit

*Fresh Sides*

**Breakfast Potatoes with Rosemary, Parsley & Thyme.....5**  

**Fresh Fruit.....6**

**Smoked Bacon (4 ct.).....7**  

**Housemade Sausage.....5**  

**Farm Fresh Eggs.....3**  

**Biscuit & Gravy.....6**

**Housemade Bread.....8/15**

1/2 or full loaf served with honey butter & strawberry preserves

*Join Us for Lunch & Dinner!*

**LUNCH**  
Tuesday - Friday  
11AM - 2PM

**DINNER**  
Thursday - Saturday  
5:30PM - 8:30PM

 Gluten Free Menu Items

 Dairy Free Menu Items

\*Warning: Consuming raw or undercooked meats, poultry, seafood, or eggs increases the risk of food borne illness