

## Starters

### Whipped Brie | 17

Walker Farms local honey, fresh blueberries, candied pepitas, crostini

### Hummus Platter | 18

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

### Charcuterie & Cheese | 26

soppresatta, spanish chorizo, humbolt fog, shropshire, grapes, fig jam, crostinis

### Shishito Peppers | 14

togarashi seasoning, lime

### Jumbo Lump Blue Crab Cake | 19

roasted corn-coconut salad, arugula, remoulade

## Entrees

### Blossom Benedict | 20

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

### Traditional Eggs Benedict | 18

English muffin, house cured ham, poached farm fresh eggs, hollandaise, breakfast potatoes

### SWFL Omelet | 18

bacon, housemade guacamole, pico de gallo, shredded mozzarella, sour cream, served with breakfast potatoes & toast

### Florida Farm Breakfast | 17

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

### Cornmeal Waffle | 14

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



## BRUNCH MENU

### House Made Soups

### Seafood Gumbo | 10

gulf coast grouper, shrimp, andouille sausage, okra, long grain rice

### Soup of the Day | Cup 7 Bowl 8

housemade, fresh, chef's choice

### Farm Favorites

#### Cinnamon Rolls | 13

four housemade cinnamon rolls, freshly baked and served warm with icing

#### Walk Around Bacon | 12

five slices of thick candied bacon with brown sugar

#### House Made Bread

#### half loaf | 8 full loaf | 15

housemade bread, served warm with local honey butter & strawberry preserves

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



Items from the Farm



\*\*Gluten Free



Contains Nuts



Dairy Free



Vegan

### Haystack | 17

housemade biscuit, hash browns, sausage gravy, American cheese, two farm fresh eggs prepared your way

### B.L.A.S.T. Wrap | 19

bacon, lettuce, avocado, royal red shrimp, tomato, in a flour tortilla with basil mayonnaise

### Huevos Rancheros | 17

two fried corn tortillas, refried beans, two farm eggs over medium, tomato salsa, avocado, queso fresco, sour cream, breakfast potatoes

### Avocado Toast | 12

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

### Quinoa Bowl | 18

quinoa, sautéed heirloom tomatoes, zucchini, eggplant, spinach, avocado, fresh mozzarella, two farm eggs cooked to order

### Seared American Red Snapper | 29

roasted eggplant, zucchini, baby heirloom tomatoes, spinach, tomato-caper salsa

### Original Smash Burger | 18

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

### The Cure | 26

two 3oz. grass fed & finished beef patties, American cheese, smoked bacon, over medium egg, guacamole, lettuce, tomato, onion, Blossom sauce, brioche bun

## Kids

### Kids Breakfast | 8

biscuit, scrambled eggs, fresh fruit

### Kids Waffle | 8

half waffle, powdered sugar, warm syrup, fruit

## Salads

Add farm raised chicken breast or grass-fed steak to any salad | 10 Royal Red Shrimp (5) | 15

### Caesar Salad | 12

romaine lettuce, parmigiano-reggiano, fresh croutons, house made caesar dressing

### Mixed Berry Salad | 16

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

### Garden Salad | 12

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

## Daily Specials

### Farm Fresh Quiche | 18

house made quiche, & a mixed berry salad with field greens, Marcona almonds, seasonal berries, crumbled goat cheese, citrus vinaigrette

### Omelet of the Day | Mkt Price

Chef's fresh market selection

## Fresh Sides

Fresh Fruit | 6

Breakfast Potatoes | 5

Smoked Bacon (4) | 9

Housemade Sausage (2) | 6

Two Farm Eggs | 4

Housemade Biscuit & Gravy | 8

½ Avocado | 2

Parties of 7 or more will have an automatic 20% gratuity added to your bill.

\*\*For those with severe gluten allergies or celiac disease, please be aware that while gluten free options are available, cross contamination can occur due to shared cooking and preparation areas/utensils. We are not a gluten free kitchen.

\*\*Before placing your order, please inform your server if a person in your party has a food allergy.