

BRUNCH

Saturday-Sunday 8am-2pm

*FAMOUS TRUFFLED EGGS BENEDICT 14

two poached eggs, prosciutto and arugula served on a split house baked croissant, smothered in truffled hollandaise. served with breakfast potatoes

*LOBSTER EGGS BENEDICT 18

Maine lobster, arugula truffled dill hollandaise on english muffin

*HUBBELL FARMS EGG BREAKFAST 12

two eggs any style, choice of bacon, sausage or country ham
choice of toast

ARTISAN BREAKFAST BURRITO 11

local eggs, sausage, peppers, potatoes. and cheddar cheese in a honey wheat wrap, side of potatoes

MONTE CRISTO 11

virginia ham, gruyere cheese pressed between french toast, topped with berry compote, served with potatoes

BISCUITS AND SAUSAGE GRAVY 15

3 biscuits smothered in home made sausage gravy

NANNYS FRENCH TOAST 11

two slices served with whipped butter and imported Vermont maple syrup

BUTTERMILK PANCAKES OR WAFFLE 12

served with whipped butter and imported Vermont maple syrup
+banana, chocolate chip, berries
+\$1ea

PAIN PERDUE 11

challah french toast served with berry compote, whipped cream and 100% Vermont syrup

SIDES

PORK SAUSAGE 3.5

BACON 3.5

VIRGINIA HAM 3.5

GARDEN HERB POTATOES 6

FRUIT 6

SIDE SALAD 6

ADD AN EGG 2

EXTRA SYRUP 1

BERRY COMPOTE 1

*ELOTE HASH 14

chorizo, flame roasted corn, peppers, crispy potatoes, queso fresco, lime crema, fried egg and cilantro

PRESSED GREEK YOGURT & HONEY OATS 8

GF
local honey
add berries, banana, chocolate chips
+1ea

CAJUN SHRIMP AND GRITS 18

andouille sausage, peppers, blackened shrimp, cheddar stone ground grits

*ARTISAN BURGER \$15

american wagyu beef, tomato compote, applewood bacon, arugula, caramelized onion, gruyere cheese on brioche

PEACHY BURRATA 18

grilled preserved peach, prosciutto, arugula, ciabatta toast

ARUGULA MIX SALAD 14

strawberries, almonds, feta cheese, honey poppyseed vinaigrette

CAESAR SALAD 16

romaine, shaved parmesan, house-made croutons

AVOCADO TOAST 11

alfalfa sprouts, red onion, heirloom tomato, EVOO, paprika

ALBACORE TUNA MELT 12

open faced with gruyere cheese, arugula and tomato

MAINE LOBSTER ROLL MP

hot or cold dressed with arugula and tomato. choice of croissant or split top

KIDS BRUNCH 8 12 and under

1 egg any style, choice of bacon ham or sausage, pancake and a kids drink

BEVERAGES

COFFEE 2

FRESHLY BREWED TEA 2

HOT TEA 2

ORANGE JUICE 3

FOUNTAIN SODA 2

BEERMOSA 7

BLOODY MARY 7

MIMOSA 7

BOTTOMLESS MIMOSA

17.5

HOT BISCUIT DONUTS

tossed in cinnamon sugar

8

Executive chef Tim Yoa

Sous Chef Alexis Tedesco

8951 Daniels Parkway Fort Myers, Florida 33912

(239) 887-4844/ (239) 887-4807

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.

=WINE GLASS/BOTTLE

DUE TO THE MANY SUPPLY CHAIN INTERRUPTIONS OUR WINES ARE CONTINUALLY ROTATING, PLEASE ASK ABOUT WHICH WINES WE CURRENTLY OFFER

BYO

CORKAGE FEE 15

**BIG TOP BREWING CO, SARASOTA FL
HAWAIIAN LION COCONUT COFFEE PORTER 5.5**

7.5% Hawaiian Lion combines bold flavors from the finest ingredients in a majestic way. Rich and smooth, a custom coffee blend is freshly roasted and combined with fresh coconut for a roaring flavor to tantalize your taste.

**3 DAUGHTERS BREWING, ST PETERSBERG FL
KEY LIME APPLE CIDER 5.5**

5.5 % Hard apple cider blended with key lime juice for a uniquely Florida taste. The semi-sweet apple flavor is nicely balanced by the tart, zesty key lime juice. Serve cold for a refreshing break from the hot Florida sun.

**3 DAUGHTERS BREWING, ST PETERSBERG FL
BIMINI TWIST IPA 5.5**

7% A slight hint of citrus from the hops makes this India Pale Ale as refreshing as a Bimini sea breeze. It's a catch worthy of a rollicking fish tale. Definitely a keeper.

**COPPERTAIL BREWING CO, TAMPA FL
FREE DIVE IPA 5.00**

5.9% Whether you're diving for stone crabs under Tampa Bay's Sunshine Skyway or just wishing you were, this beer's got you covered. Expect huge hits of citrus and pine aromas layered over a bright malt backbone. Perfect for a day on the water.

**SEA DOG BREWING CO, PORTLAND MAINE
BLUEBERRY WHEAT ALE 5.5**

4.65 Our unique contribution to the fruit ale category features the nutty quench of wheat ale combined with the delightful aromatics and subtle fruit flavor contributed by Maine wild blueberries.

**BLUEPOINT BREWING COMPANY, PATCHOGUE NY
TOASTED LAGER 5.5**

Our World Beer Cup gold medal winning flagship brew is brewed with a blend of six specialty malts for a flavor as rich and unique as the town it's from. Toasted Lager's balanced flavor of malt and hops makes for easy drinking and our special proprietary lager yeast produces an exceptional, long-lasting smooth finish

**3 DAUGHTERS BREWING, ST PETERSBERG FL
BEACH BLONDE ALE 5.00**

5% Refreshing and bright, St. Pete Beach Blonde Ale finishes with a satisfying hint of citrus—a bombshell of a brew that brings the Florida coast to your palate.

**ISLAMORADA BEER CO, FL KEYS
SANDBAR SUNDAY 5.00**

4.75% A perfectly crafted American Wheat Ale. The American hop varieties will impart a mild spice note and a subtle island citrus character. Great to pair with your catch of the day.

**KONA BREWING CO, HAWAII
BIG WAVE GOLDEN ALE 5**

4.4% Paddle into easy-drinking, island refreshment with Big Wave. So smooth, it's like catching the crest of a breaking wave at Oahu's Makaha Beach and gliding all the way into the sandy shore. Paradise is just a sip away, so bring your ohana along for the ride. One life, right?

CORONA 4

STELLA ARTOIS 4.5

BUD LIGHT 3.5

*** CHECK OUT WHAT WE HAVE ON TAP**

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