



BRUNCH

11:00 AM – 3:00 PM

Deviled Eggs 7

Curry Pickled Eggs, Onion, Candied Bacon

Jerk Plantains 7

Roasted Jerk Yellow Plantain with Vegan Pineapple Aioli

Southern Bread 9

Fresh Black Pepper Biscuits and Southern Cornbread with Homemade Pepper Jelly and Honey Butter

Baked Brie 14

Brie Baked in Puff Pastry with Pepper Jelly, Pumpkin Butter and Various Accompaniments

Creole Grits 16

Blackened Jumbo Shrimp and Catfish with a Rich Creole Sauce over Creamy Cheddar Grits

Biscuits and Gravy 13

Two Black Pepper Biscuits Topped with Sausage Gravy with Roasted Potatoes

Baked French Toast 12

Pumpkin Spice Baked French Toast topped with Whipped Cream and Caramel

Pork Belly Hash 15

Southern Cornbread topped with Pork Belly, Corn and Sweet Potato Hash, Runny Egg and Smoked Tomato Hollandaise

Breakfast Empanada 13

Jerk Chicken, Peppers, Onions, Cheese and Eggs in a Large Empanada topped with Smoked Tomato Hollandaise with Black Beans and Rice

Cuban Sandwich 13

Mojo Roasted Pork, Smoked Ham, Swiss, Whole Grain Mustard and Pickles on a Pressed Roll with Black Beans and Rice

Mangu' 12

Mashed Yellow Plantains Topped with Sausage, Runny Egg and Pickled Onions with Side of Avocado and Tomato

Fall Salad 12

Mixed Greens Tossed with Roasted Jamaican Pumpkin, Shaved Onions, Dried Cranberries and Spiced Pumpkin Seeds tossed in a Cranberry Pomegranate Vinaigrette

Steak and Eggs 19

Blackened 12oz NY Strip Steak with Scrambled Eggs, Roasted Potatoes and Sliced Tomatoes

House Specialties

MIMOSA SPECIAL

Bottle of Champagne and Glass of Juice

Wycliff, California \$15

La Luca Prosecco, Italy \$35

J Vineyards Cuvee, California \$55

Piper-Heidsieck, France \$65

Juice Options

OJ, Pineapple, Cran-Pom, Peach, Mango, Pear, Guava

2 glasses of juice per bottle. Additional \$2

Mimosa \$4 Dbl \$7

Champagne with Your Choice of Juice

Tropical Refresher \$8

Vodka, Choice of Juice, Key Lime Juice and Champagne

Island Spritz \$8

Amaro, Champagne and Splash of Soda

Bloody Mary \$7

Zing Zang, Tajin Rim

PopMosa \$7

Gourmet Popsicle in a Glass of Champagne

Popsicle Flavors

By Peak Season Pops Using Fresh Local Ingredients

Ask Your Server for Current Flavors

FROZEN DRINKS

Pink Lemonade—Vodka, Pink Lemonade \$7

Sangria—Sangria, Cranberry/Pomegranate \$7

The Swirl—Mix of Lemonade and Sangria \$7

Mango Daquiri—Rum, Lime, Mango, Tajine \$9

Seasonal—Flavors of the Season \$9

NON-ALCOHOLIC Beverages

Coke, Diet Coke, Sprite, Ginger-ale, Lipton Green Tea Bottle, Mango Tea Bottle, Lemon & Lime Bitters \$2.50

Fiji, Perrier, Coconut Water, Ginger Beer \$4.00

SIDES

Eggs \$4

Jerk Candied Bacon \$6

Cheddar Grits, Mashed Plantains (Mangu),

Roasted Potatoes, Black Beans and Rice \$6