



Shore



brunch

LIQUID LOVE

BOOZEY

RUBY RED

GRAPEFRUIT | FINLANDIA | CAMPARI | SUGAR \$9

TEQUILA MOCKINGBIRD

EL JIMADOR | HOUSE GINGER SYRUP | TAMARIND | SQUIRT \$10

THE THAI ONE

MARTIN MILLER'S GIN | LEMONGRASS & GINGER SYRUP

BIRD'S EYE CHILI | CILANTRO \$10

BLOODY MARY

HOUSE MADE | STOLI | 3 GROOVY GARNISHES \$9

POMEGRANATE MIMOSA

POMEGRANATE LIQUER | OJ | PROSECCO \$9

NOT BOOZEY

GREEN LEMONADE

PRESSED APPLE | LEMON | GINGER | LOCAL KALE \$8

BANANA BLACKBERRY SMOOTHIE

COCONUT YOGURT | AGAVE | MACA | VEGAN \$9

FRESH CARROT AND BEET JUICE

APPLE | GINGER \$8

LOCAL KOMBUCHA, 221BC TURMERIC | ORANGE \$6

FRENCH PRESS COFFEE 5 CUPS \$8

COLD BREW COFFEE \$4

BRUNCHY

TODAY'S CAST IRON FRITTATA

WITH A GREEN SALAD \$9

MARINATED STEAK & EGGS

SIRLOIN | BEARNAISE | ROAST TOMATO | SKILLET POTATOES \$14

CRUNCHY CHALLAH FRENCH TOAST

SEASONAL TOPPING | VERMONT MAPLE SYRUP \$9

CHARGRILLED DINER MEATLOAF

SUNNYSIDE EGGS | SAUSAGE GRAVY | SKILLET POTATOES \$12

CHICKEN n' CHEDDAR WAFFLE CHOLULA

SAUSAGE GRAVY | MAPLE SYRUP | SPICED APPLE RELISH \$12

HUEVOS RANCHEROS BURRITO

PICO EGGS | QUESO BLANCO | BLACK BEANS & RICE

AVOCADO | RANCHERO SAUCE \$11 ADD CARNITAS \$3

VEGAN SCRAMBLE SAUTEED MUSHROOM, SPINACH &

SEASONAL SQUASH | "CHORIZO" SPICED TEMPEH |

DAIYA CHEDDAR | POTATOES \$11

MUNCHY

BISCUIT & GRAVY \$3

ADD CRISPY ORGANIC CHICKEN + \$8

SKILLET FRIED POTATOES

CAULIFLOWER | PEPPERS | \$4

TOASTED GRANOLA

GREEK YOGURT | ALMOND MILK | FRUIT & BERRIES | VGP \$7

AVOCADO & TOMATO TOAST

EVOO | SEA SALT \$6 | RICOTTA |

ADD GRAVLAX + \$8

FRESH FRUIT BOWL \$6

APPLEWOOD BACON or BREAKFAST SAUSAGE \$3

TOASTED BLUEBERRY MUFFIN \$3

BANANA & NUTELLA SANDWICH

MARSHMALLOW FLUFF \$5

FLACO'S RICE & BEANS PICO DE GALLO \$3

TRUFFLE FRIES PARMESAN & CHIVES \$6

LEMONGRASS LOBSTER BISQUE

BLUE CRAB | CORN FRITTER \$8

HOUSE SMOKED FISH & GRAVLAX

GRAIN MUSTARD POTATO SALAD | CITRUS CURD \$14

THE 'BENNY' SECTION

OF THE MENU

POACHED EGGS | HOLLANDAISE | SPINACH
ENGLISH MUFFIN | SKILLET POTATOES

CHOICE OF;

BLUE LUMP CRAB CAKE \$15

CANADIAN BACON \$12

HOUSE MADE GRAVLAX \$13

BRAISED PORK BELLY \$13

LUNCHY

FISH SANDWICH CREOLE GRILLED CORVINA | SLAW
PICO DE GALLO | LEMON MAYO | FRIES \$17

HOUSE GROUND SHORE BURGER

TILLAMOOK CHEDDAR | BACON JAM | LTO | TRUFFLE FRIES \$15

ADD A FRIED EGG ON TOP FOR A BUCK

BACON EGG & CHEESE SANDWICH

WITH SKILLET POTATOES \$9

BLACK BEAN BURGER

WHOLE GRAIN BUN | AVOCADO | CORN-PEPPER RELISH

SPICY VEGAN AIOLI | GREEN SALAD | VEGAN \$12

PRESSED TURKEY & BRIE SANDWICH GREEN SALAD \$13

CHINESE CHICKEN CHOPPED SALAD

NAPA CABBAGE | CITRUS | WONTON | CRUSHED PEANUT

CILANTRO | RED PEPPER | SESAME GINGER DRESSING \$13

VEGAN KALE 'CAESAR' SALAD

AVOCADO | TOMATO | PEPITAS \$9 ADD CHICKEN + \$8

LOBSTER, SHRIMP & CRAB COBB SALAD

AVOCADO | BACON | EGG | TOMATO |

MEYER LEMON-TARRAGON VINAIGRETTE \$22

\$1 OF EVERY VERO PURIFIED BOTTLED SPARKLING WATER SOLD IS DONATED TO

Healthy Start Coalition of Sarasota