

## Firsts

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### Salmon Gravlax

With farm radishes, cultured butter, and sea salt.

11.00

*Jean-Luc Colombo - Cotes du Rhone, Blanc 4.50/9.00*

### Crab Salad

With tropical fruit, avocado mousse, and a jalapeño emulsion.

12.00

*Jules Taylor - Sauvignon Blanc 5.50/11.00*

### Chorizo Raviolo

Single Large Raviolo filled with peppers, potato, and Chorizo.  
Peppadew Sauce over creamed charred summer corn.

10.00

*Bodegas Juan Gil - Monastrell "Honoro Vera" 4.00/8.00*

### Chicken Rillettes

House preserved Lake Meadow chicken, served with  
toasted rye bread, basil mustard, and pickled veggies.

10.00

*Segura Viudas - Cava 3.50/7.00*

### Watermelon & Tomato Salad

Florida watermelon and tomatoes tossed in a white balsamic vinaigrette,  
with feta cheese, sunflower seeds, pickled watermelon rind.

10.00

*Dept. C Wines - Rose of Pinot Noir 4.25/8.50*

### Beet & Quinoa Salad

Roasted Harvest Moon beets with pickled carrots,  
golden quinoa, and sherry vinaigrette.

10.00

*Jean-Luc Colombo - Cotes du Rhone, Blanc 4.50/9.00*

## Seconds

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### Smoked Cauliflower & Farm Egg

Roasted heirloom cauliflower over smoked cauliflower puree finished  
with a soft cooked farm egg and pinenuts. Sauce Gribiche.

12.00

*The White Knight - Viognier 4.00/8.00*

### Pan Roasted Florida Grouper

Served with pickled ramp tartar sauce, confit of tomato  
and spinach. Charred Bell Pepper Jus. Tartar Sauce.

16.00

*"Annabella" - Chardonnay 5.00/10.00*

### Lake Meadow Chicken Breast

Roasted with heirloom squash, swiss chard and a sweet potato puree.

14.00

*Dept. C Wines - Pinot noir 6.00/12.00*

### Beer Braised Pork Belly

Pork Belly braised with Cigar City Maduro brown ale.  
Served with collards, tomatillo chutney and Adzuki beans.

15.00

*Viberti Giovanni "Dolba" - Barbera/Dolcetto blend 4.50/9.00*

### Flank Steak with Chimichurri

Served with roasted heirloom carrots, fingerling  
potatoes and carrot puree.

16.00

*Tikal, "Patriota" - Malbec/Bonarda blend 6.00/12.00*

# Coffee Bar + Desserts

## Pour Over

5.00 12oz

6.00 16oz

Tucano  
Espresso/Macchiato

3.00/3.25

## Chemex

9.00 24oz

Single Origin  
Espresso/Macchiato

4.00/4.25

## French Press

5.00 12oz

Order any espresso drink w/  
our single origin espresso, add  
1.00 to its original price.

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## Barista's Choice

Each weekend, a featured barista creates a specialty drink  
of his or her choice. Ask your server or come see us at the bar.

### Passion Fruit Crème Brulee

Silky and smooth. South Florida Passion fruit.  
Caramelized sugar crust.

6.00

### Chocolate Pudding

Served with house-made espresso syrup.

6.00

### "Piña Colada"

Soaked vanilla sponge cake with slow-cooked  
pineapple & coconut sorbet.

7.00

### Avocado Sorbet with Fresh Mango

House-made Hass avocado sorbet, with ripe and unripe  
South Florida mangoes, lime juice, and Maldon salt.

7.00

### Trio of Sorbets

Mango, mixed berry, & Concord grape.

6.00

### Affogato

Your choice of Gelato with a shot of espresso

1 scoop 3.50/2 scoop 6.00

### Assorted Macarons & Biscotti

House made pistachio macarons  
& biscotti with hints of star anise.

5.00



Dinner is about gathering and unwinding it's about refueling our bodies and spirits. Our dinner service on Thursday, Friday and Saturday offers a menu of inventive shared plates inspired by local farms and the flavors of the Coffee Belt. We thoughtfully pair each dish with a favorite wine to enhance this cultural spirit of eating well. Delicious, healthy and affordable, they reflect our Kitchen values: creating something comforting and familiar, yet adventurous and new. Please take this occasion to eat and drink, to converse, and to recall the timeless joy of eating with friends and loved ones in the Kitchen.

**BARNIE'S**  
**COFFEE KITCHEN**

