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Pan Rustico

Wyn Wyn Caesar

baby gem lettuce, cavallo nero, olive crumb, house dried tomatoes, green goddess dressing

Add ons: free range chicken (7), sustainable salmon (10)

all day at the bar · Daily: 11:30AM-11PM

16

Avocado Toast

Yuzu Pickles

Fries

bites

roasted garlic sourdough, cashew "ricotta", house dried heirloom tomatoes, aged balsamico di modena		toasts	sourdough bread, smashed avocado, local sprouts, kombucha vinaigrette	
Steam Buns ginger soy short rib, yuzu pickled cucumbers, gochujang aioli, radish	19	conduciches	"Not A Burger" house made organic plant protein patty, crispy onions, local greens & tomatoes, k-pop glaze, veganaise, fries	22
Wings fried, ancho chili, gochujang aioli, valentina, lime	17		Smash Burger double patty, garlic herb cheese, crispy onions,	2:
Truffle Hot Air Popcorn parmigiana reggiano, chives, truffle essence	14		local greens & tomatoes, fries	
Local Artisan Empanadas beef, aji amarillo crema	16			
Papas Bravas gochujang aioli, rooftop herbs	12	flathreads	Funghi Flatbread mozz, provolone, local mushrooms, roasted garlic, chives	19
Organic Protein Bowls quinoa, avocado, mango, pickled cucumbers, snow peas, gochujang aioli, ginger tamari	15		Spicy Pepperoni Flatbread pomodoro, mozz, hot honey, oregano	1
Add ons: plant protein (7), free range chicken (7), braised grass fed beef (10), sustainable salmon (10), rare tuna (12)				

sides

14

salads bowls

17

wyn wyn

breakfast · Daily: 7AM-11AM

signature eggs

poached, scrambled, over-easy, sunny-side up, or boiled, home fried potatoes, seasonal fruit	16	cereal	Granola Bowl coconut & cashew granola, greek yogurt, mango, black sesame powder	1
Omelet three egg omelet, choice of three: diced pepper, onion, mushroom, tomato, cheddar, feta, home fried potatoes, seasonal fruit	17	cereal + grains	Banana Almond Chia Pudding almond milk, bloomed chia seed, banana, date, coconut cream, toasted almond, cacao nibs	10
Avocado & Basil Soft Scramble creamy soft scrambled eggs, avocado, thai basil pesto, sourdough bread	14	y wis	Overnight Oats bircher muesli, coconut, raisins, honey, cinnamon, berries	1
Baked Eggs mushroom conserva, cherry tomato,	16		Applewood Smoked Bacon	ļ
balsamic glaze, sourdough bread			Chicken Apples & Sage Sausage	ļ
White & Greens	14	aidea.	Home Fried Potatoes	
egg white frittata, asparagus, feta, garden greens, lemon, evoo		sides	Bagel & Cream Cheese	(
Avocado Toast	15		Bread white, whole wheat, rye, sourdough, multigrain gluten free, fruit preserves, sea salt honey butter	ļ
sourdough bread, mashed avocado, feta, blueberry, garden greens, lemon, evoo			Brewed Coffee	ļ
Belgain Waffles fresh sliced banana, toasted walnuts,	16		Double Espresso	(
warm maple syrup			Cortado Macchiato	
Smoked Salmon Bagel	18		Cappuccino	(
whipped cream cheese, red onion, cucumber, capers, dill, lemon			Americano	į
		dninke	Latte	6
Plant-Powered Saus'ge Sandy toasted bagel, plant based breakfast patty,	14	drinks	Chai	-
vegan cheddar cheese, tomato,			Jojo Tea	-
vegan pickled pepper aioli, seasonal fruit			Iced Tea	-
Seasonal Fruit Plate	13		Cold Brew	(
honey lemon greek yogurt			Matcha	8
			Orange Juice	į

Grapefruit Juice



lunch • Daily: 11:30AM-4PM

Pan Rustico 14 16 Avocado Toast roasted garlic sourdough, cashew "ricotta". sourdough bread, smashed avocado, house dried heirloom tomatoes. local sprouts, kombucha vinaigrette aged balsamico di modena 19 House Beet Cured Organic Beet Tartare 14 Sustainable Salmon Toast organic beet tartare, mango "yolk", sourdough, 48 hour creme fraiche, cornichons, ancient grain crostini pickled red onions, petite herbs Local Organic Sweet Potato Crisps 16 22 "Not A Burger" house made 48 hr creme fraiche, smoked trout roe house made organic plant protein patty, crispy onions, local greens & tomatoes, Steam Buns 19 k-pop glaze, veganaise, fries ginger soy short rib, yuzu pickled cucumbers, gochujang aioli, radish Smash Burger 22 double patty, garlic herb cheese, crispy onions, 17 Wings local greens & tomatoes, fries fried, ancho chili, roasted garlic mayo, valentina, lime 16 Local Artisan Empanadas chicken, aji amarillo crema Funghi Flatbread 19 mozz, provolone, local mushrooms. flathreads roasted garlic, chives 15 Organic Protein Bowls Spicy Pepperoni Flatbread 19 quinoa, avocado, mango, pickled cucumbers, pomodoro, mozz, hot honey, oregano snow peas, gochujang aioli, ginger tamari Add ons: plant protein (7), free range chicken (7), braised grass fed beef (10), sustainable salmon (10), rare tuna (12) Love At First Bite 13 superfood cashew cacao torte, almond flour crust. 17 Wyn Wyn Caesar whipped coconut cream, sea salt, puffed grains, goji baby gem lettuce, cavallo nero, olive crumb, house dried tomatoes, green goddess dressing 13 Not Your Grandma's Kev Lime Add ons: free range chicken (7), sustainable salmon (10) cashew cream, local limes, almond flour crust, redland guava Sweets 19 Harvest Salad local lettuces, hibiscus, agrodolce beets, Kid At Heart Chocolate Cake 11 pomegranate, pepitas, cinnamon roasted squash, house made dark chocolate cake, cereal milk, meredith dairy cheese, cider vinaigrette fruity pebbles, chocolate pearls 18 Superfood Tabbouleh 12 Purple Sticky Rice Pudding organic quinoa, beluga lentils, cucumber, spice infused coconut milk, ube, mango, heirloom tomatoes, mint, sesame, harissa carambola, pitaya

salads



dinner . Sun-Thurs: 6PM-10PM, Fri & Sat: 6pm-11pm

Pan Rustico roasted garlic sourdough, cashew "ricotta", house dried heirloom tomatoes, aged balsamico di modena	14		Banana Leaf Local Yellow Tail Snapper lemongrass scented purple thai sticky rice, house kimchi, warm coconut milk	35
Organic Beet Tartare organic beet tartare, mango "yolk", ancient grain crostini	14		Sustainable Salmon dry aged, crispy skin, tomato eggplant ragout, grape must, rooftop herbs	37
Sweet Potato Crisps house made 48 hr creme fraiche, smoked trout roe	16		Korean Fried Chicken gochujang, fermented garlic honey, yuzu pickled watern sticky rice, scallions	28 melon,
Steam Buns ginger soy short rib, yuzu pickled cucumbers, gochujang aioli, radish	19	, , ,	Eggplant Cannelloni cashew "ricotta", heirloom sauce pomodoro, roof top basil, aged balsamic, caramelized garlic bread	26
Charred Confit Octopus papas bravas, gochujang aioli, scallions	19	something	Chaufa de Quinoa organic quinoa, ginger, garlic, scallions, tamari,	26
O.G. Tuna Poke cubed raw local ahi, sticky rice, tamari, sesame, avocado, scallions	24	more	yuzu pickles, soft egg Add ons: sous vide lobster (20)	
Lobster Causa chilled yellow potato, aji amarillo crema,	25		Hibachi Grilled Grass Fed Prime Beef ginger tamari, k-pop glaze, bok choy, okinawa purple ya gochujang aioli, yuzu pickled cukes	39 ams,
sous vide lobster, smoked salmon roe, rice crisps Harvest Salad	19		Pork Middlins sous vide heritage pork cheeks, crispy ears, FL heritage rice middlins, pig jus, bitter greens	31
local lettuces, hibiscus, agrodolce beets, pomegranate, pepitas, cinnamon roasted squash, meredith dairy cheese, cider vinaigrette	19		"Not A Burger" house made organic plant protein patty, crispy onions, local greens & tomatoes, k-pop glaze, veganaise, fries	22
Superfood Tabbouleh organic quinoa, beluga lentils, cucumber, heirloom tomatoes, mint, sesame, harissa	18		Smash Burger double patty, garlic herb cheese, crispy onions, local greens & tomatoes, fries	22
Wyn Wyn Caesar baby gem lettuce, cavallo nero, olive crumb, house dried tomatoes, green goddess dressing	17		Love At First Bite superfood cashew cacao torte, almond flour crust, whipped coconut cream, sea salt, puffed grains, goji	13
Supplement to salads: free range chicken (7), sustainable salmon (10)			cashew cream, local limes, almond flour crust,	13
Bok Choy	8	sweets	redland guava	
Yuzu Pickles	8		Kid At Heart Chocolate Cake house made dark chocolate cake, cereal milk,	11
Purple Sweet Potato	10 10		fruity pebbles, chocolate pearls	
Papas Bravas Fries	9		Purple Sticky Rice Pudding	12
Sticky Rice	9		spice infused coconut milk, ube, mango, carambola, pitaya	· <u>-</u>

bites

salads

sides