



Proudly Established
in Florida
2017

Starters

- Oysters on the Half Shell* *half dozen 18 | dozen 36*
- Roasted Tomato Soup sourdough, creme fraiche, scallion | 11
- Fried Green Tomatoes topped w/ rock shrimp remoulade "louie" salad | 16
- Crab & Avocado lump crab salad, crispy avocado, citrus vinaigrette, herb oil | 19
- Smoked Fish Dip lavash crackers, house pickled vegetables | 14
- Cubano Sliders pulled pork shoulder, ham, swiss, dijon aioli, house pickles | 16
- Steak Tartare hand chopped filet, cornichon, shaved yolk, sourdough crisp | 18
- Thai Coconut Rock Shrimp asian lime, shishito pepper, crispy rice, grilled bread | 14
- Yellowfin Tuna Tartare* crispy shell, cucumber, avocado, citrus-soy vinaigrette | 19
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- Sourdough Flatbreads
- sausage, salumi, chili crunch | 19 tomato, fontina, basil | 18 mushroom, ham, fig, goat cheese | 19

Salads

- Seared Yellowfin Tuna* greens, cabbage, avocado, orange, radish, wonton, ginger vinaigrette | 29
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- Luke's Wedge iceberg, bacon, chives, bleu cheese russian dressing | 17
- Kale golden raisins, aged cheddar, apple, cabbage, toasted hazelnuts, creamy citrus dressing | 17
- Little Gem Caesar anchovy dressing, caper, parmesan, garlic breadcrumbs | 16
- Field Greens asian pear, feta, toasted pecan, honey-thyme vinaigrette | 15
- add to your salad: grilled chicken | 8 grilled salmon | 15*

Brunch

- Crab Cakes Eggs Benedict house made english muffin, pork belly, aleppo hollandaise | 32
- Milk Bread French Toast local strawberry jam, cream cheese, pecan granola, maple-vanilla syrup | 17
- Biscuits & Gravy house cheddar biscuits, garlic sausage gravy, farm egg, pea shoot salad | 19
- Rock Shrimp & Grits snap pea & corn succotash, green tomato chutney, cajun spice, soft egg | 25
- Crab Louie Avocado Toast remoulade, soft egg, smoked trout roe | 21
- Smoked Pulled Pork Hash comeback sauce, crispy potato, fried egg | 17
- Buttermilk Waffle cinnamon butter, maple syrup, side bacon | 18
- Seasonal Frittata chef's preparation and accompaniments | A/Q
- Flat Iron Steak & Eggs sunny eggs, crispy bravas potatoes, L1 sauce | 34
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- Cheeseburger american cheese, lettuce, tomato, pickled onions, fries | 20
- Crispy Fish Sandwich battered fresh cod, lettuce, tomato, pickled onions, caper-tartar aioli, fries | 24
- Steak Sandwich sliced flat iron, chimichurri, sweet onion jam, aged provolone, fries | 28

BRUNCH SPECIALS

- COCKTAIL-
- SPIKED COFFEE-
- WAFFLE-
- BENEDICT-

Sides

- Goats Cheese Boursin Grits tomato | 9 Sourdough Toast butter seasonal jam | 5
- Homemade Sticky Bun | 6 Bacon | 6 French Fries | 7 Crispy Patatas Bravas | 6

PLEASE LET YOUR SERVER KNOW ABOUT ANY ALLERGIES OR DIETARY RESTRICTIONS. *Gluten-Friendly Menu Available*

consuming raw or undercooked meats, poultry, seafood, shellfish, eggs, or unpasteurized milk may increase your risk of food-borne illness

a 20% gratuity will be applied to groups of 8 or more

Wine by the Glass & Bottle

Bubbles & White by the glass

	6oz	9oz	Btl
Prosecco / montelliana, italy	11		42
Blanc de Blancs / raventós i blanc, catalunya	13		50
Rosé / giusti "rosalia", veneto	12		46
Moscato d'Asti / g.d. vajra, piedmont	14		54
Sauvignon Blanc / sandy cove, marlborough	12	18	46
Sauvignon Blanc / paul buisse, loire valley	11	16	42
Pinot Grigio / tiefenbrunner, alto-adige	11	16	42
Gruner Veltliner / stadt krems, kremstal	13	19	50
Riesling / august kessler, qualitätswein, rheingau	11	16	42
Albariño / pazo das bruxa, rias baixas	12	18	46
White Blend / the curator, coastal, south africa	10	15	38
Chardonnay / six hats, western cape	11	16	42
Chardonnay / elizabeth spencer, mendocino	17	25	66

Rose & Red by the glass

	6oz	9oz	Btl
Rosé / mirabeau "forever summer", france	11	16	42
Nerello Mascalese / nicosia, etna rosso	17	25	66
Pinot Noir / planet oregon, willamette valley	14	21	54
Pinot Noir / crossbarn by paul hobbs, sonoma	17	25	66
Malbec / catena, vista flores, mendoza	11	16	42
Cabernet Franc / tintonero, uco valley, mendoza	11	16	42
Red Blend / st. jacques d'albas "le petit", france	13	19	50
Tempranillo / carlos serres, reserva, rioja	12	18	46
Shiraz / man family, cape coast, south africa	11	16	42
Cabernet Sauvignon / bulletin place, barossa	10	15	38
Cabernet Sauvignon / knuttel family, sonoma	17	25	66

Bubbles & White by the bottle

Brut / duval-leroy "réserve", champagne 165
Brut / dom. serene "evenstad reserve", dundee hills, willamette 210
Dry Riesling / pikes, clare valley 2022 65
Sauvignon Blanc / ghost block, morgaenlee vineyard, yountville 2024 85
Sancerre / joseph mellot, sancerre, loire valley 2024 95
Sauvignon Blanc / realm cellars "fidelio", napa valley 2021 215
Chardonnay / dom. serene "evenstad reserve", dundee hills 2020 150
Chardonnay / dom. de montille, puligny-montrachet 2019 180
Chardonnay / kongsgaard, napa valley 2018 235
Viognier / cristom, louise vineyard, eola-amity hills 2024 90

Red Wine by the bottle

Pinot Noir / sea smoke "southing", sta. rita hills, santa barbara 2020 200
Pinot Noir / comte geo. de vogüé, bonnes-mares, grand cru 2014 600
Red Blend / overture by opus one, napa 2022 335
Merlot Blend / jonata "fenix", ballard canyon, santa ynez valley 2016 150
Merlot Blend / realm cellars "the tempest", napa valley 2019 260
Cabernet Franc / chappellet, pritchard hill, napa 2019 225
Cabernet Sauvignon / grace family "reliquus", st. helena 2018 265
Cabernet Sauvignon / realm cellars "the bard", napa 2018 320
Cabernet Sauvignon / opus one, napa valley 2018 580
Cabernet Sauvignon / paul hobbs, beckstoffer dr. crane, napa 2013 590
Cabernet Sauvignon Blend / cht. montrose, saint-estephe 1998 285
Syrah / long shadows "sequel", columbia valley 2018 120
Corvina Blend / nicolis "ambrosan", amarone della valpolicella 2013 180
Grenache Blend / saint cosme "hominis fides", gjigondas 2020 290

Brunch Cocktails

Mimosa

sparkling wine, orange juice | 5
by the carafe | 23

Bellini

sparkling wine, pomegranate or lavender | 8

Spicy Bloody Mary

tito's vodka, housemade bloody, pickled veggie | 10
fire tincture & fresno rim upon request

Tee Time

earl grey infused vodka, lavender-honey,
soda, lemon | 12

Beer

Draft

- Park Light** / blonde ale, ivanhoe park brewing, orlando, fl | 8
- Orange Crush** / wheat ale, hidden springs ale works, tampa, fl | 8
- Stella Artois** / lager, belgium | 8
- Modelo Especial** / lager, mexico | 8
- Jai Alai** / ipa, cigar city brewing, tampa, fl | 9
- Five Points** / ipa, ravenous pig brewing, winter park, fl | 8

Bottled

- Coors Light** / lager, colorado, USA | 6
- Heineken 0.0** / non-alcoholic lager, amsterdam | 8
- Juicy** / non-alcoholic ipa, untitled art, waunakee, wi | 9

Zero Proof

Mocktails

- Strawberry Swing** / strawberry, basil, hibiscus | 7
- Scarlet Lady** / beet shrub, roasted strawberry, mint | 8
- French 86** / aplós "ease", lavender, lemon, topo chico | 10

Juice & Soda

- Orange Juice | 4
- Cranberry Juice | 4
- Coke | 4
- Diet Coke | 4
- Mexican Coke | 5
- Mexican Sprite | 5
- Root Beer | 5

