SUNDAY BRUNCH AT

LUKE'S

Proudly Established
in Florida
2017

BRUNCH COCKTAILS

Mimosa | 8
sparkling wine, orange juice

Bellini | 8
pomegranate or lavender

Spicy Bloody Mary | 10
tito's vodka, pickled veg

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

SIDES | 7

French Fries
Buttery Grits
Morning Fruit
Crispy Potatoes
Sourdough Toast local jam
Homemade Sticky Bun
Bacon

APPETIZERS

Fried Green Tomatoes shrimp remoulade "louie" | 16
Whipped Greek Yogurt pecan granola, caramelized grapefruit, berries, jam | 12
Avocado Toast* soft egg, house pickled veg, tomatoes, lime salt, olive oil | 16
Steak Tartare* cornichon, shaved yolk, sourdough crisp | 18
Oysters on the Half Shell* half dozen 18 | dozen 36
Tuna Tartare* crispy shell, cucumber, avocado, citrus-soy vinaigrette | 19
Sourdough Flatbreads | 19
sausage, salumi, chili crunch | mushroom, ham, fig, goat cheese

ENTREE SALADS & SANDWICHES

Luke's Wedge lump crab, bacon, chives, bleu cheese, russian dressing | 26
Kale chicken, golden raisins, cheddar, apple, hazelnuts, creamy citrus | 22
Grilled Salmon & Noodle* creamy ponzu slaw, edamame, cilantro, sesame-ginger | 29
Cheeseburger* american cheese, lettuce, tomato, pickled onions, fries | 20
Fish & Chips Sandwich battered fish, crispy chips, malt-vinegar tartar | 24
Crispy Chicken Sandwich slaw, house pickles, comeback sauce, fries | 19
The NYC bacon, egg, american cheese, ketchup, bodega bun, potatoes | 17

MAIN PLATES

Crab Cakes Eggs Benedict english muffin, pork belly, aleppo hollandaise | 32
Biscuits & Sausage Gravy cheddar biscuits, farm egg | 19
Mojo Pulled Pork Hash comeback sauce, crispy potato, fried egg | 17
Buttermilk Waffle cinnamon butter, maple syrup, side bacon | 18
Milk Bread French Toast jam, cream cheese, pecan granola, vanilla syrup | 17
Two Egg Breakfast* bacon, grilled tomato, crispy potatoes, toast | 16
Seasonal Frittata chef's preparation and accompaniments | 24
Steak & Eggs* flat iron, sunny eggs, crispy potatoes, steak sauce | 34
Rotolo rolled pasta, spinach, sun dried tomato, ricotta, pomodoro, parmesan | 27
Gulf Shrimp & Grits summer corn, blush tomato, southern chowchow | 25

General Manager | Jonathan Wright Executive Chef | Richard Ferraro

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