



Proudly Established
in Florida
2017

Starters

- Oysters on the Half Shell* *half dozen* 18 | *dozen* 36
- Roasted Mushroom Soup *crispy leek, chive, truffle* | 11
- Honey BBQ Chicken Wings *lime gastrique, scallion ranch* | 14
- PEI Mussels *chorizo verde, green chili, cilantro mayo, crispy yuca* | 15
- Fried Green Tomatoes *topped w/ rock shrimp remoulade "louie" salad* | 16
- Crab & Artichoke Fondue *spinach, gruyere, fontina, hand cut tortilla chips* | 24
- Cubano Sliders *pulled pork shoulder, ham, swiss, dijon aioli, house pickles* | 16
- Chips & Dip *sweet onion blt dip, bacon, lettuce, tomato, house kettle chips* | 12
- 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, avocado, onion, tomato, creamy bleu, bacon vinaigrette* | 15
- Kale *golden raisins, aged cheddar, apple, cabbage, toasted hazelnuts, creamy citrus dressing* | 15
- Little Gem Caesar *anchovy dressing, caper, parmesan, garlic breadcrumbs* | 14
- Field Greens *asian pear, feta, toasted pecan, honey-thyme vinaigrette* | 13
- 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, tomato, lettuce, caper-tartar aioli, fries* | 24
- Steak Sandwich *sliced flat iron, chimichurri, sweet onion jam, aged provolone, ciabatta, fries* | 28

BRUNCH SPECIALS

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

Sides

- Goats Cheese Boursin Grits *tomato* | 9 Homemade Sticky Bun | 6 Crispy Patatas Bravas | 6
- Bacon | 6 Crispy Yuca | 8 Sourdough Toast *butter, seasonal jam* | 5 French Fries | 7

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 / dr. g. qualitätswein, mosel	10	15	38
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

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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
Brut Rosé / j vineyards, russian river valley, sonoma county 75
Riesling / grosset, polish hill, clare valley, south australia 2020 120
Sauvignon Blanc / arkenstone, howell mountain, napa 2018 185
Chardonnay / liquid farm “white hill”, sta. rita hills 2018 100
Chardonnay / dom. serene “evenstad reserve”, dundee hills 2020 150
Chardonnay / dom. de montille, puligny-montrachet 2019 180
Chardonnay / kongsgaard, napa valley 2018 235

Red Wine by the bottle

Pinot Noir / sea smoke “ten”, sta. rita hills, santa barbara 2020 200
Pinot Noir / comte geo. de vogüé, bonnes-mares, grand cru 2014 600
Sangiovese / casaloste, “gran selezione”, chianti classico 2018 135
Red Blend / overture by opus one, napa 245
Syrah / colgin “ix estate”, pritchard hill, napa 2013 260
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
Corvina Blend / nicolis “ambrosan”, amarone della valpolicella 2013 180
Grenache Blend / saint cosme “hominis fides”, gigondas 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

Bleue / hard seltzer, woven water brewing co., tampa, fl 10
Park Light / blonde ale, ivanhoe park brewing, orlando, fl 8
Stay Golden / golden ale, golden isles brewing co., st. petersburg, fl 8
Daydream Tangerine / wheat ale, bowigen beer co, casselberry, fl 9
Stella Artois / lager, belgium 8
Bench Life / lager, green bench brewing, st. petersburg, fl 8
Modelo Especial / lager, mexico 8
Five Points / ipa, ravenous pig brewing, winter park, fl 8

Bottled

Coors Light / lager, colorado, USA 6
The Lantern / pumpkin ale, fl avenue brewing, wesley chapel, fl 11
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”, lavendar, lemon, topo chico 10

Juice & Soda

Orange Juice 4
Cranberry Juice 4
Topo Chico 4
Coke 4
Diet Coke 4
Mexican Coke 5
Mexican Sprite 5
Root Beer 5

