



## Breakfast

<b>Pancakes</b> 2 per order, your choice	
<b>Ricotta "Soufflé"</b> candied ginger syrup, cashew streusel	12
<b>Buttermilk</b> served with pure maple syrup	10
<b>House Made Granola</b> fresh fruit, organic vanilla yogurt, toasted nuts	9
<b>Cobalt Omelet</b> rock shrimp, applewood smoked bacon, caramelized onions pimento cheddar cheese, breakfast potatoes and choice of toast	12
<b>Buttermilk Waffle</b> seasonal fruit compote, pure maple syrup	11
<b>The American Breakfast</b> two farm fresh eggs, breakfast potatoes, apple wood bacon, sausage or country ham, choice of toast	12
<b>Smithfield Country Ham Omelet</b> gruyere cheese, green onions, breakfast potatoes and choice of toast	13
<b>Florida Rock Shrimp Benedict</b> rock shrimp and andouille cake, poached eggs, sauce hollandaise breakfast potatoes, choice of toast	14
<b>Egg White Omelet</b> spinach, tomatoes, mushrooms fresh fruit, choice of toast	12
<b>Roasted Red Pepper Scramble</b> red and yellow peppers, onions, cilantro, mozzarella sauce picante, choice of toast	11
<b>Smoked Salmon</b> sliced tomatoes, onions, capers, bagel and cream cheese	14

## Breakfast Sides

<b>Fresh Farm Egg</b> 2	<b>Seasonal Fruit</b> 4
<b>Country Ham, Sausage, Apple Smoked Bacon</b> 4	<b>Seasonal Fruit Smoothie</b> 6
<b>One Buttermilk Pancake</b> 5	<b>One Ricotta Pancake</b> 6
<b>Breakfast Potatoes</b> 4	<b>Fresh Baked Muffin or Croissant</b> 4
<b>English Muffin, White, Whole Wheat or Rye Bread</b> 3	<b>Toasted Bagel and Cream Cheese</b> 4

## Lunch Starters

<b>Steamed Sebastian Inlet Clams</b> tomatoes, oyster mushrooms, arugula, pesto grilled bread	10
<b>Osceola Farm Greens Salad</b> cherry bomb radishes, smoked cheddar, herbs, candied garlic dressing	8
<b>Baby Beet Salad</b> pecans, aged goat cheese, grapes, local arugula, blood oranges, banyuls vinaigrette	11
<b>Ahi Tartare Flatbread*</b> wasabi crème, avocado, spicy tuna, and soy reduction	17

## Lunch Mains

<b>Butter Lettuce</b> fried ham, pink lady apples, brown butter croutons, garlic ranch dressing	10
add grilled organic chicken 12      grilled market fish 18      grilled flat iron steak 18	
<b>Grilled Chicken Cobb Salad</b> avocado, bacon, gorgonzola, tomato, hard-boiled egg, candied pecans	14
<b>Grilled All Natural Sirloin Burger</b> choice of swiss, blue or cheddar, kaiser roll, fries house made bread and butter pickles	12
<b>Turkey Wrap</b> roasted turkey breast, smoked bacon, arugula, cranberry aioli, pear tomatoes served with a local greens salad	12
<b>BBQ Pork Sandwich</b> pickled onions soft roll and cole slaw	12
<b>Soft Shell Crab Club</b> crispy smithfield ham, arugula, yellow tomato, brioche, sauce remoulade cucumber avocado salad	13
<b>Grilled Fish Sandwich</b> local market fish, arugula, tomato, onion, cajun tartar sauce onion roll with cucumber avocado salad	13
<b>Fried Green Tomato BLT</b> pimento cheddar cheese, brioche and fries	11

**Please advise your server of any food allergies prior to ordering**

We use local, organic, sustainable products whenever possible. All of our meat is all natural and hormone free. We support the Monterey Bay Seafood Watch Program.

\* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the consumer's risk of food borne illness.

For your convenience, a 20% gratuity is added to all parties of 6 or more.