

## BRUNCH

### FRESH BAKED

- counter culture coconut pecan morning bread** brown buttered a la plancha 12  
**large fresh baked croissant** counter cultured butter and jams 8  
**wood fired jamison b breadhouse bakes absolutely everything bagel** cream cheese schmear 6  
**warm buttermilk biscuits** counter cultured butter, local honey 6  
**warm pimiento cheese biscuits** counter cultured butter, local honey 7  
**jamison b breadhouse bakes country sourdough** toasted or not, counter cultured butter and jams 8  
**cardamom sticky bun** black tahini, orange zest, toasted coconut, cream cheese icing 8

### FRESH START

- grilled pink grapefruit** rosemary vanilla bean sugar 8  
**avocado tostada** crushed haas avocado, coriander salad, pickled red onion, radishes, serrano chillies, black garlic crema, tangerine aji amarillo vinaigrette, crispy house corn tortilla 9  
**house cured faroe island salmon\*** watercress, cucumber, shaved fennel, pickled red onion, capers, fresh herbs, lemon zest, creme fraiche, wood fired bagel 19  
**brioche noisette au chocolate** brown butter griddled house brioche, chocolate hazelnut ganache, maldon sea salt, crushed hazelnuts, whipped cream 15

### GRIDDLE

- buttermilk pancakes** vermont maple syrup, counter cultured butter 13  
**macadamia nut pancakes** vanilla bean tropical fruit, passion fruit syrup 17  
**buttermilk belgian waffle** vermont maple syrup, counter cultured butter 14  
**pecan and salted caramel swirl waffle** vermont maple syrup, counter cultured butter 15  
**brioche french toast** cream cheese stuffed french toast, guava syrup 15  
**the p burger** wood plancha seared classic flat-top burger, choice of cheese, little gem lettuce, beefsteak tomato, sweet onion, house pickles, house aioli, butter toasted bun 17

### EGGS

- organic egg sandwich** soft scrambled organic eggs, white cheddar, crispy pork belly, hydro watercress, brioche bun 15 with handcut fries 19  
**chile roasted wild mushroom huitlacoche quesabirria tacos** goat cheese scrambled eggs, charred chile purple potato hash, black truffle charred onion huitlacoche consommé 22  
**breakfast on bayshore** two organic eggs, choice of breakfast sausage or house bacon, artisanal grits or hashbrowns, choice of bread 13  
**egg white omelette** baby spinach, burrata, roasted tomatoes, sliced avocado, choice of toast 22  
**house cured salmon scramble\*** watercress, sweet onion, fines herbes, lemon zest, creme fraiche, toasted everything bagel 17  
**poached eggs bourguignon** poached farm eggs, crispy pork belly, wild mushrooms, red wine sauce, toasted brioche 22  
**tortilla espanola** farm egg omelette, chorizo, wood roasted sofrito, crispy garlic, almonds, patatas bravas, cuban toast 18  
**wood oven shakshuka** organic eggs, urfa chile tomato sauce, lebneh, avocado, french feta, lime, grilled bread 16  
**homemade corned beef hash** organic eggs, watercress asian pear salad, pickled mustard seed beurre blanc, jamison rye toast 21

### BENEDICTS

- classic** poached organic eggs, benton's canadian bacon, jamison b breadhouse bakes english muffin, hollandaise, homestyle breakfast potatoes 19  
**florentine** poached organic eggs, wilted baby spinach, wood grilled heirloom tomatoes, montpellier hollandaise, toasted english muffin, homestyle breakfast potatoes 18  
**7th avenue** poached organic eggs, catalan spinach, grilled chorizo, pimenton hollandaise, cuban toast, patatas bravas 24  
**cracker** poached organic eggs, glazed house bacon, warm pimiento cheese biscuits, tabasco hollandaise, artisanal stone ground grits 17

### SIDES

- crispy house bacon 7  
candied bacon 9  
kurobuta pork breakfast sausage 8  
artisanal stone ground grits 7  
homestyle breakfast potatoes 7

Executive Sous Chef Robert Elwood

Chef Owner Jeannie Pierola



COUNTER CULTURE

**\*Consumer Advisory:** Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. **Section 3-603.11, FDA Food Code**

**\*Consumer Information:** If you have chronic illness of the liver, stomach or blood or have immune disorders, you are at greater risk of serious illness from raw oysters, and should eat oysters fully cooked. If unsure of your risk, consult a physician. **Section 61C-4.010(8), Florida Administrative Code**

**Food Allergies:** Before placing your order, please inform your server if you or a person in your party has a food allergy.

**Automatic Gratuity:** For parties of 6 or more an automatic gratuity of 20% will be applied to the bill. **Florida Statutes 509.214**