

BRUNCH



RAW BAR

Chilled Lobster 36
drawn yuzu butter

* **Tuna Crudo 17**
jicama, coconut milk

** **Seafood Plateau 105**
1/2 Maine lobster, jumbo shrimp
crab cocktail, snapper
ceviche, 1/2 dozen oysters

** **1/2 doz Oysters 19**
classic mignonette & wasabi
cocktail sauce

** **Shrimp Cocktail 22**
wasabi cocktail sauce

HEALTHY SECTION

Too Much is Never Enough 12
açai, fresh berries, banana, granola, flax seed, honey

Steel Cut Oatmeal 11
cinnamon, brown sugar, milk
Add Fresh Fruit +4

Homemade Granola 11
greek yogurt
Add Fresh Fruit +4

PANCAKES & WAFFLES

Classic Buttermilk Pancakes 14

Lemon Poppyseed Pancakes 16
strawberry preserves

Belgian Waffles 15

“Korean Fried Chicken” N Waffles 23
scallion waffles, chili peppers, sunny-side up egg

French Toast 16
whipped mascarpone, fresh berries

SIDES

Country Bacon 5

Pork Sausage 5

Chicken Sausage 5

Hash Browns 5

Egg 3

Breakfast Potatoes 6

Grapefruit Brûlée 7

Croissant 5

Pain au Chocolate 5

Toast 5

Breakfast Tomato 5

EGGS / OMELET

* **Spinach Omelet 16**
roasted tomato, feta

* **Mushroom Omelet 15**
spinach, gruyere

* **Frittata 19**
chorizo, onion, pepper, manchego

* **Eggs Benedict 15**
english muffin, hollandaise
choice of: ham, bacon, smoked salmon

* **Steak N Eggs 24**
chimichurri, eggs your way, petit salad

* **Ropa Vieja Empanadas N Eggs 19**
braised short rib, pico de gallo, jalapeño

** **Lobster Hash 32**
sea urchin hollandaise, fresh tarragon

TOASTS / SANDWICHES

* **Avocado 13**
poached egg, heirloom tomato
wheat bread, chipotle crema

Spicy Peach 12
goat cheese, peach jam,
fresh jalapeno, multigrain bread

Chicken “Club” 16
crispy prosciutto, heirloom tomato, basil aioli

Cuban 16
roast pork, ham, salami, house pickle, mustard

* **All-Natural Beef Burger 19**
truffle aioli, vermont cheddar

Executive Chef Johan Svensson

* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food born illness, especially if you have certain medical conditions

** There is risk associated with consuming raw oysters. If you have chronic illness of the liver, stomach, 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

TERRA
MARE