

# BREAKFAST



## LIGHT & FIT

### AÇAÏ YOGURT BOWL (VG) 16

*banana, berries, toasted coconut, chia granola, blood orange shot*

### CARVED FRUIT (V,GF) 16

*exotic seasonal fruits*

### AVOCADO TOAST (V) 16

*sourdough bread, shaved carrots, heirloom tomato and chili oil*

### SMOKED SALMON PLATE 22

*hard boiled eggs, capers, pickled onions, tomatoes, bibb lettuce, herb cream cheese*

*choice of breads: whole wheat, white, sourdough, bagels - everything, plain or whole wheat*

### WAKE & BAKE (VG) 14

*assorted pastries*

## THE CLASSICS

### SELECTION OF CEREALS (VG) 8

*whole, skim, soy or almond milk*

### EGGS FLORENTINE (VG) 23

*2 poached eggs, spinach, tomato marmalade, shiso hollandaise, honeyenglish muffin, signature hash potatoes*

### STEEL CUT OATS (V,GF) 12

*seasonal berries, ginger crunch*

### BUTTERMILK PANCAKES, BOURBON MAPLE SYRUP (VG) 18

*choice of: original | blueberries | chocolate chip & nutella syrup*

### BREAKFAST CUBAN SANDWICH 18

*scramble eggs, ham, bacon, swiss cheese, mustard, medianoche bread, potato hash*

### 3 EGG OMELET 22

*choice of: signature hash potatoes or side salad*

*choice of 3 fillings: sautéed onions, sautéed bell peppers, roasted mushrooms, sautéed spinach, heirloom tomato, smoked bacon, chicken apple sausage, ham, cheddar cheese, feta cheese*

*+add additional toppings - \$1 each*

### TWO ORGANIC EGGS 21

*any style, choice of smoked bacon, slides ham or chicken apple sausage. choice of signature hash potatoes or side salad*  
*choice of breads: sourdough, rye, whole wheat, whole grain*

## MARKET TABLES

### CONTINENTAL 27

### CHEF'S BREAKFAST 39

*kids 6-12 yrs old enjoy half-priced buffets, kids 5 and under eat free when accompanied by dining adults*

## SIDES

### TOAST (V) 5

*sourdough, rye, whole wheat, whole grain, or gluten free*

### BAGELS (V) 6

*plain, whole wheat, everything*

### SIGNATURE HASH (V) 6

*mix of breakfast potatoes, sweet plantain, peppers, caramelized onions*

### MEAT 8

*bacon, chicken apple sausage, ham*

### TWO EGGS (VG,GF) 8

*any style*

## HYDRATE

### COLD PRESS ORGANIC BLEND 12

*Green is Good: Kale, Spinach, Cucumber, Green Apple, Celery*

## LIBATE

### MIMOSAS AND BLOODY MARY'S 12 GO BOTTOMLESS 28

## AWAKEN

*Single 4 / Double Espresso 7*  
*Moka Java Blend Cold Brew 6*  
*Americano 5*  
*Macchiato 5*  
*Latte 6*  
*Cappuccino 6*



asian inspired raw bar and grill

habitat

VG - VEGETARIAN | V - VEGAN | GF - GLUTEN FREE

Consuming raw or undercooked meats, poultry, seafood, shellfish, mollusk or eggs may increase your risk of serious food borne illnesses, especially if you have certain medical conditions. If you have chronic illness of the liver, stomach, blood and or immune disorders, you are at greater risk for serious illness from raw or undercooked foods.

APPLICABLE TAXES AND 18% SERVICE CHARGE WILL BE ADDED TO ALL CHECKS

Se agregarán impuestos aplicables y un cargo por servicio del 18% a todos los actos

Taks ki aplikab ak yon chaj sèvis 18% yo pral ajoute nan tout chèk yo



## BRUNCH

CINNAMON BUNS (VG) 4

OVERNIGHT CHIA OATS (V,GF) 14  
*homemade granola, almond milk, seasonal berries*

BUTTERMILK PANCAKES (VG) 18  
*orange butter, bourbon maple syrup*

BRIOCHE FRENCH TOAST (VG) 18  
*banana mascarpone, nutella syrup*

TORTILLA ESPAÑOLA (VG) 18  
*caramelized onions, confit potatoes,  
pan con tomate, greens*

CROQUE MONSIEUR 19  
*french ham, gruyere, beer mustard, side salad*

LOBSTER BENEDICTS 32  
*spinach, classic hollandaise, hash potatoes, english muffin*

STEAK & EGGS (GF) 37  
*grass fed prime skirt steak, potato gratin,  
two eggs any style, chimichurri*

HABITAT FARM BURGER 23  
*wagyu, salsa verde aioli, preserved tomato, crispy bacon,  
arugula, fries*

TWO ORGANIC EGGS (VG) 21  
*any style, hash potatoes  
choice of meats: smoked bacon, slice of ham, or chicken  
apple sausage  
choice of breads: sourdough, rye, whole wheat, whole grain*

3 EGG OMELET (VG) 22  
*choice of: signature hash potatoes or side salads choice of 3  
fillings: sautéed onions, sautéed bell peppers, roasted  
mushrooms, sautéed spinach, heirloom tomato, smoked  
bacon, chicken apple sausage, ham, cheddar cheese, feta  
cheese  
+Add additional toppings for \$1 each*

## FARMLAND

TRUFFLE KALE SALAD (VG,GF) 18  
*black kale, truffle pecorino, candied ginger, pecans,  
pickled lemon vinaigrette*

HABITAT CAPRESE (VG) 18  
*burrata, heirloom tomatoes, fresh basil, balsamic glaze,  
local rustic bread*

ORGANIC GREEN SALAD (VG,GF) 16  
*green goddess dressing, local and seasonal vegetables,  
picked herbs*

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## BITES

YUCCA FRIES (VG) 9  
*avocado mousse, criollo aioli*

GUACAMOLE (V,GF) 16  
*blue corn tortilla chips, crudité  
- add blackened shrimp +7*

EMPANADAS 12  
*braised chicken, aji colombiano*

LOCAL SNAPPER CEVICHE (GF) 17  
*aji amarillo, leche de tigre, avocado, taro chips*

## SIDES

TOAST (V) 5  
*sourdough, rye, whole wheat, whole grain*

MEAT 8  
*bacon, chicken apple sausage, ham*

## SWEETS

DOUGHNUTS (VG) 12  
*spiced chocolate sauce*

COCONUT KEY LIME PARFAIT (VG) 12  
*key lime custard, graham crust, coconut cream*

CHOCOLATE BEET CAKE (VG) 14  
*milk chocolate mousse, chocolate crumble,  
fresh raspberries*

CARVED FRUIT (VG-GF) 16

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## DINNER

### CRUDO

#### AMBERJACK CRUDO 18

lemongrass romesco, roasted peppers, hazelnuts

#### MIAMI AGUACHILES 21

hamachi, watermelon, yuzu, guajillo

#### SPICY TUNA TARTARE 18

pickled cucumber, gochujang, thai chilies, wonton chips

#### LOCAL SNAPPER CEVICHE 17

aji amarillo, leche de tigre, avocado, taro chips

#### STEAK CARPACCIO 18

egg yolk puree, house made pickles, local rustic bread

### SMALL PLATES

#### BACALAO CROQUETTES 14

plantain crusted cod, mojo aioli

#### GRILLED OCTOPUS 24

piquillo peppers, confit baby potatoes, romesco sauce

#### SHISHITO PEPPERS (V) 11

smoked citrus soy

#### MAITAKE MUSHROOMS (VG) 15

yuzu truffle sauce, parmesan

#### BAO BUN 9

beef short rib, kimchi, pickles, cilantro

### GREENS & VEGETABLES

#### GREEN SALAD (GF,V) 16

green goddess dressing, local and seasonal vegetables, pickled herbs

#### SEASONAL BEET SALAD (VG,GF) 18

burrata, pistachio vinaigrette, apples

#### TRUFFLE KALE SALAD (VG,GF) 18

black kale, truffle pecorino, candied ginger pecans, pickled lemon vinaigrette

#### CHARRED BROCCOLI SALAD (VG,GF) 17

herb vinaigrette, pickled onions, feta cheese, arugula

#### CAULIFLOWER CAESAR 17

baby gem, classic caesar dressing, toasted pinenuts

#### ROASTED BRUSSELS SPROUTS (VG) 12

red chilies, ginger/garlic ponzu, orange

### LARGE PLATES

#### KIMCHI FRIED RICE (VG) 19

poached egg, scallion, sesame

Add: grilled chicken 8 | carne frita "pork" 9 | grilled shrimp 12.50

#### FREE BIRD FARM AMISH CHICKEN (GF) 36

stone oven roasted, garlic mashed potatoes,

Habitat's fresh herb sofrito

#### FLORIDA RED SNAPPER (GF) 45

mojo isleño, parmesan crusted plantains, cilantro

#### BRAISED BEEF SHORT RIBS (GF) 36

local orange juice braised, mashed potatoes,

roasted seasonal vegetables, gremolata

### SIMPLY GRILLED

served with Habitat fresh herb sofrito

#### GARLIC AND HERB NORTH ATLANTIC PRAWNS (GF) 48

#### FLORIDA RED SNAPPER (GF) 36

#### MEDITERRANEAN BRANZINO (GF) 45

#### FREE BIRD FARM AMISH CHICKEN (GF) 29

#### CHIMICHURRI MARINATED SKIRT STEAK (GF) 30

#### GRASS FED FILET MIGNON (GF) 48

#### NEW ZEALAND FREE RANGE RACK OF LAMB (GF) 55

### MARKET SIDES 9

CREAMED KALE (VG)

PAN ROASTED MUSHROOMS (VG,GF)

ROSTED BABY CARROTS (V,GF)

POTATO GRATIN (VG,GF)

CRISPY SUNCHOKES+SPICED YOGURT (VG)

ROSTED KABOCHA SQUASH (V,GF)

ROASTED BROCCOLINI (V,GF)

MASHED POTATOES (VG,GF)

-CHEF'S LOCAL FAVORITES-

VG-VEGETARIAN | V-VEGAN | GF-GLUTEN FREE

LOCAL PARTNERS

BUNCH FARMS, FL | GUARA KI ECO FARM, FL  
GLASER ORGANIC FARMS, FL | ASHES FAMILY FARM, FL | FREE BIRD FARMS



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Please let us know if you have any food allergies and require menu information or other assistance. We will certainly do our best to accommodate your needs.