

BREAKFAST



LIGHT & FIT

AÇAÌ 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, honey english 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

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 actas

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

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



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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nan tout chèk yo



asian inspired raw bar and grill

habitat



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habitat

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, picked 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 SUNCHOKE+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.