

YOUR MENU

24 HOUR SEASONALLY-INSPIRED IN-ROOM DINING MENU CRAFTED BY
TOM COLICCHIO

BREAKFAST

SERVED 6AM - 12PM

FROM THE GRIDDLE

- **TWO ORGANIC EGGS, ANY STYLE** GF 20
SERVED WITH SAUTÉED VEGETABLES, CHOICE OF BACON OR SAUSAGE
- **HUEVOS RANCHEROS** V | GF 21
CORN TORTILLA, BLACK BEANS, ASPARAGUS, SALSA RANCHERA & QUESO FRESCO
- **GREEN BREAKFAST BOWL** 20
QUINOA, AVOCADO, ALMONDS, KALE, HALLOUMI CHEESE & HARD BOILED EGG
- **RICOTTA PANCAKES** V 19
LEMON ZEST, CHANTILLY & MAPLE SYRUP
- **SEASONAL FRITTATA** GF 21
- **FENNEL, SAUSAGE, BROCOLI RABE, PARMESAN CHEESE & RED PEPPER FLAKES**
- **FLORIDA CRAB AND AVOCADO TOAST** 23
ZAK THE BAKER SOURDOUGH, FLORIDA BLUE CRAB SALAD, SHAVED RADISH & CORIANDER
- **SMOKED SALMON BOARD** V | GF 25
EVERYTHING BAGEL, CREAM CHEESE, CUCUMBER, ARUGULA, LEMON, CAPERS & DILL

ORGANIC 3 EGG OMELETTE 15

Choice of three fillings:

- SAUTÉED ONIONS | SAUTÉED BELL PEPPERS
ROASTED MUSHROOMS
- SAUTÉED SPINACH | HEIRLOOM TOMATO
SMOKED BACON
- BREAKFAST SAUSAGE | CHEDDAR CHEESE
AMERICAN CHEESE | SWISS CHEESE

ADDITIONS

- **ORGANIC GREEK YOGURT** V | GF 12
HOMEMADE ALMOND GRANOLA,
SEASONAL BERRIES & LEMON-AGAVE NECTAR
- **TOAST** V 5
SOURDOUGH, RYE, WHOLE WHEAT, WHOLE GRAIN
- **BREAKFAST POTATOES** V | GF 6
CARAMELIZED ONION & HERBS
- **ANSON MILLS STEEL-CUT OATMEAL** V | GF 11
RICE KRISPIES, BANANA, COCONUT SHAVINGS & BROWN SUGAR
- **SEASONAL FRUIT PLATE** 11
- **BACON, SAUSAGE, CHICKEN SAUSAGE AND HAM** GF 8
- **TWO ORGANIC EGGS, ANY STYLE** V | GF 8

CHILDREN'S MENU

- **TWO ORGANIC EGGS, ANY STYLE** V | GF 12
SERVED WITH BREAKFAST POTATOES
- **PLAIN PANCAKE** V 14
WHIPPED CREAM & MAPLE SYRUP
- **COLD CEREAL** V 8
FROSTED FLAKES, FROOT LOOPS, CHEERIOS,
RICE KRISPIES
- **ORGANIC CINAMON & APPLE "POP TART"** 8

BEVERAGES

- **SMALL POT OF COFFEE** 8
- **LARGE POT OF COFFEE** 12
- **TEA** 5
- **LATTE OR CAPPUCCINO** 6
- **ORANGE JUICE** 5
- **GRAPEFRUIT JUICE** 5
- **PRESSED JUICE OF THE DAY** 10
- **SMALL CARAFE ICED TEA** 5
- **LARGE CARAFE ICED TEA** 12

AVAILABLE TO ORDER ALL DAY

ALL DAY

SERVED 12PM - 11PM

TO BEGIN

- **LOCAL YELLOWFIN TUNA POKE** GF 27
- **SCALLION, AVOCADO, CILANTRO & SPICY QUINOA CRISP**
- **EGGPLANT HUMMUS** V 15
BLACK OLIVE CONFIT, GRILLED NAAN BREAD, LEMON OIL
- **VEGETABLE CHOWDER** V | GF 14
BRAISING GREENS & HEIRLOOM ROOT VEGETABLES
- **MARINATED OLIVES** V | GF 12
ORANGE, STAR ANISE & CHILI
- **CHEESE AND CHARCUTERIE** GF 24
CHEF'S SELECTION OF MEATS AND CHEESES,
MARINATED OLIVES & HOUSEMADE JAM
- **EMPANADAS** 15
SHREDDED BEEF, PLANTAIN, BLACK BEANS & WHITE CHEESE
- **CHICKEN WINGS** GF 18
HOUSEMADE BUFFALO OR GARLIC AND PARMESAN

SALADS

- **HEIRLOOM TOMATOES** V | GF 19
MOZZARELLA, SMOKED PESTO, LEMON & CORIANDER
- **ORGANIC CHOPPED SALAD** V | GF 18
CORN, OLIVES, CUCUMBER, AVOCADO, TOMATO,
EGGS, ONIONS & CHEESE
- **KALE CAESAR** V 16
PECORINO, BREADCRUMBS & CAESAR DRESSING

QUINOA BOWLS

- **GREEK** V | GF 21
KALAMATA OLIVES, CHERRY TOMATOES, SHAVED RED
ONIONS, CUCUMBERS, PARSLEY, HALLOUMI CHEESE,
RED AND WHITE QUINOA, HOUSE VINAIGRETTE
 - **MIAMI'S HERITAGE** V | GF 21
AVOCADO, RED AND WHITE QUINOA, AVOCADO,
BLACK BEANS ROASTED CORN, SHAVED ONIONS,
CILANTRO SAUCE, FRESH GREENS
- ADDITIONS**
- PALMETTO CREEK FARMS ORGANIC CHICKEN, 6 OZ. GF 12
 - GRILLED KEY WEST SHRIMP, 5PCS. GF 14

V: VEGETARIAN

GF: GLUTEN FREE

SANDWICHES

- **GRASS-FED CHEESE BURGER 25**
POTATO ROLL, BUTTER LETTUCE, HOMEMADE BREAD
BUTTER PICKLES & SPECIAL SAUCE
Prepared Medium-Well with American Cheese, served with Sweet Potato Fries
- **HOUSE SMOKED PORK CUBAN SANDWICH 25**
HOUSE MADE "PAN DULCE", HOMEMADE HAM, B&B PICKLES,
SHARP MUSTARD, CILANTRO AIOLI & LOBLOLLY CHEESE
Served with Sweet Potato French Fries
- **MARKET WRAP 23**
BLACK BEANS, QUINOA, QUESO FRESCO, CILANTRO-LIME
AIOLI *Choose from: Chicken or Grilled Shrimp*
Served with Organic Lettuces

CHILDRENS

- **GRILLED CHICKEN FINGERS GF 15**
Served with Steamed Veggies
- **GRILLED SHRIMP GF 17**
Served with Steamed Veggies
- **PASTA WITH MARINARA SAUCE V 13**
- **GRILLED CHEESE SANDWICH WITH FRIES V 15**
- **MACARONI & CHEESE V 14**

ENTREES

- **GRILLED GRASS-FED NY STRIP GF 45**
BAKED POTATO, CREAMED CORN & COMPOUND BUTTER
- **PAN ROASTED PALMETTO CREEK CHICKEN BREAST GF 38**
ROASTED HEIRLOOM POTATOES & SALSA VERDE
- **LOCAL MARKET FISH MP GF 40**
SAUTEED GREENS WITH LEMON AND HERBS

PASTAS

- **IMPASTA V | GF 23**
ZUCCHINI PAPPARDELLE, QUINOA BOLOGNESE
- **POMODORO V 25**
BUCATINI PASTA, WITH HOUSEMADE TOMATO SAUCE,
PARMESAN & CALABRIAN CHILI

PIZZAS

- **TOMATO MOZZARELLA FLATBREAD V 21**
HOMEMADE THIN ROLLED DOUGH, MOZZARELLA,
CHARRED HEIRLOOM TOMATOES & BASIL OIL
- **SHORT RIB FLATBREAD 25**
BRAISED SHORT RIB, MOZZARELLA CHEESE & MUSHROOMS

LATE NIGHT

SERVED 11PM - 6AM

SNACKS

- **CHEESE & CHARCUTERIE GF 24**
CHEF SELECTIONS OF MEATS AND CHEESE,
MARINATED OLIVES & HOMEMADE JAM
- **CHICKEN WINGS GF 18**
HOUSEMADE BUFFALO OR GARLIC AND PARMESAN
- **CHICKEN FINGERS & FRIES 15**
- **EGGPLANT HUMMUS V 15**
BLACK OLIVE CONFIT, GRILLED NAAN BREAD, LEMON OIL

SALADS

- **ORGANIC KALE CAESAR SALAD V 16**
ORGANIC KALE, CAESAR DRESSING,
CROUTONS AND PARMESAN
- **CHEF'S CHOPPED SALAD V | GF 18**
CORN, OLIVES, CUCUMBER, AVOCADO, TOMATO, QUINOA,
RED ONIONS AND CHEESE

ADDITIONS

- PALMETTO CREEK FARMS ORGANIC CHICKEN, 6 OZ. GF 12
- GRILLED KEY WEST SHRIMP, 3PCS. GF 14

TO FINISH

- **GRASS-FED BURGER 25**
POTATO ROLL, BUTTER LETTUCE, HEIRLOOM TOMATO,
HOMEMADE BREAD AND BUTTER PICKLE
& SPECIAL SAUCE
Prepared Medium-Well with American Cheese, served with Sweet Potato Fries
- **HOUSE SMOKED PORK CUBAN SANDWICH 25**
HOUSE MADE "PAN DULCE", BENTON'S HAM,
B&B PICKLES, SHARP MUSTARD, CILANTRO AIOLI &
LOBLOLLY CHEESE
Served with Sweet Potato French Fries
- **GRILLED CHEESE V 15**
BRIOCHE TOAST WITH AMERICAN, SWISS & CHEDDAR
CHEESE *Served with Sweet Potato French Fries*
- **MARKET WRAP 23**
BLACK BEANS, CORN, QUINOA, QUESO FRESCO,
CILANTRO-LIME AIOLI
Choose from: Chicken or Grilled Shrimp
Served with Organic Lettuces
- **STEAK FRITES 45**
GRASS FED - ANTIBIOTIC FREE NY STRIP WITH GARLIC +
PARMESAN FRITES
- **TOMATO MOZZARELLA FLATBREAD V 18**
HOMEMADE THIN ROLLED DOUGH,
MOZZARELLA, CHARRED TOMATOES, BASIL

DESSERTS

- **ZUCCHINI CAKE V 12**
LAYERS OF ZUCCHINI BREAD WITH CREAM
CHEESE FROSTING, SAUTEED APPLES,
SALTED CARAMEL AND ALMOND TUILE
- **CHOCOLATE CAKE V 12**
DARK CHOCOLATE CAKE, CHOCOLATE
MOUSSE, BLUEBERRY GASTRIQUE, MIXED
BERRY
- **KEY LIME CRÉME BRULÉE V 12**
KEY LIME BRULEE, MIXED BERRY COMPOTE, COCONUT
LIME MERENGUE

DESSERTS AVAILABLE TO ORDER FROM 12 PM - 6AM DAILY

V: VEGETARIAN

GF: GLUTEN FREE

BEVERAGESSERVED ALL DAY & NIGHT

		<i>BOTTLE</i>
BUBBLES	• DOMAINE CARNEROS, BRUT, 2010	\$65
	• TAITTINGER, BRUT, NV	HALF \$60
	• PERRIER-JOUET, GRAND BRUT, NV	\$125
	• LALLIER, 1 ER BRUT ROSE, NV	\$145
	• BILLECART-SALMON, BRUT ROSE, NV	HALF \$85
ROSÉ	• JEAN LUC COLOMBO, COTE BLEUE	\$45
	• BERTANI, BERTAROSE	\$57
	• CHATEAU LEOUBE, LE SECRET DE LEOUBE	\$125
WHITE	• PINOT GRIGIO, BORGO MADDALENA	\$44
	• RIESLING, DR. LOOSEN, KABINETT, BLUESLATE	\$51
	• SAUVIGNON BLANC, GERARD BERTRAND, PERLES	\$55
	• CHARDONNAY, LANDMARK, OVERLOOK	\$60
	• CHARDONNAY, BREWER CLIFTON	\$91
	• BURGUNDY, PAUL PERNOT, PULLIGNY-MONTRACHET	\$175
RED	• PINOT NOIR, ACROBAT	\$53
	• CABERNET SAUVIGNON, THE RULE	\$64
	• MALBEC, BODEGA CUARTO DOMINO, CHENTO	\$56
	• CABERNET SAVIGNON, VON STRASSER, DIAMOND MOUNTAIN	\$85
	• PINOT NOIR, DOMAINE FOLLIN-ARBELET, ALOXE-CORTON	\$95
	• SANGIOVESE, BRUNELLO DI MONTALCINO, CAPARZO	\$109

LARGER SELECTION UPON REQUEST

BOTTLE SERVICESERVED ALL DAY & NIGHT | ALL BOTTLES ARE ACCOMPANIED BY ONE MIXER FROM OUR SELECTIONS; JUICES OR SODAS

VODKA	• RUSSIAN STANDARD	\$300
	• TITO'S	\$350
	• GREY GOOSE	\$400
	• BELVEDERE	\$400
	• KETEL ONE	\$400
	• KETEL ONE CITROEN	\$400
GIN	• BEEFEATER	\$300
	• BOMBAY SAPPHIRE	\$350
	• TANQUERAY	\$350
	• HENDRICKS	\$400
RUM	• BACARDI SUPERIOR	\$300
	• BRUGAL 1888	\$350
	• RON ZACAPA 23 YEAR	\$350
	• SAILOR JERRY	\$325
TEQUILA	• CORAZON BLANCO	\$300
	• AVIÓN SILVER	\$350
	• AVIÓN REPOSADO	\$375
	• AVIÓN AÑEJO	\$400
WHISKEY	• JACK DANIELS	\$350
	• CROWN ROYAL	\$350
	• JAMESON	\$350
	• MAKERS MARK	\$400
SCOTCH	• JOHNNY WALKER BLACK LABEL	\$400
	• DEWARS	\$400
	• MACALLAN 12 YEAR	\$450
	CRAFT BUCKET BEER SELECTION (6 BOTTLES)	\$45