

COUL BREFIT

YELLOWFIN BREAKFAST \$17 2 Eggs Any Style, Breakfast Potatoes, Choice of Applewood Bacon, Sausage or Turkey Bacon, and Choice of Toast

RANCHERO OMELETTE \$16 Cuban Style Pulled Pork, Crimini Mushrooms, Spinach, Salsa Verde

SPINACH AND EGG WHITE OMELETTE \$14 Grapeseed Tomatoes, Caramelized Onions, Organic Baby Spinach

BUTTERMILK BELGIAN WAFFLE \$14 Berry-Pineapple Compote, Hand Whipped Cream, Maple Syrup

LEMON FRENCH TOAST \$14 Lemon Cream, Cranberry Jam, Maple Syrup

> \$22 \$14

\$15

BENEDICTS

Crab Cake Florentine Classic



ACAI PARFAIT \$13 Greek Yogurt, Acai Puree, Blueberries, Banana, House Made Granola, Toasted Coconut

HICKORY SMOKED \$22 SALMON PLATTER Plain or Everything Bagel, Cream Cheese, Sweet Vidalia Onion, Beefsteak Tomato, Caper Berries

TROPICAL FRUIT PLATE \$15 Wildflower Honey, Cottage Cheese

PASTRY BASKET \$16 Assorted Croissants and Pastries, Local Honey, Vermont Butter and Jam



SIDES

APPLEWOOD BACON \$6

PORK SAUSAGE \$6

TURKEY BACON \$6

FRUIT SALAD \$7

COTTAGE CHEESE \$4

BAGEL or ENGLISH MUFFIN \$4

CROISSANT (PLAIN or CHOCOLATE) \$6

GREEK YOGURT \$6

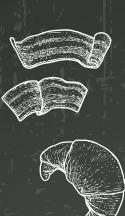


GREEN \$8 Pineapple and Kale

TROPICAL \$8 Mango, Strawberry and Banana

ANTI-OXIDANT \$8 Blueberry, Spinach and Banana

ADD PROTIEN POWDER \$3





DRIP COFFEE \$3.95

ESPRESSO \$3.95

SPECIALTY COFFEE \$5.25 Cappuccino, Latté, Macchiato, Mocha, Americano

JUICES \$4.95 Apple, Cranberry, Pineapple

FRESH SQUEEZED JUICE \$5.95 Orange or Ruby Red Grapefruit

HOT TEA \$3.95 English Breakfast, Green, Black, Passion

ICED TEA \$3.95 House Blend

S EVE OPENERS 🗧

COCONUT PINEAPPLE MIMOSA \$12 OCEANS EDGE BLOODY MARY \$13 STOCK ISLAND BLOODY MARY \$12



SYN 34.

*Consuming raw or uncooked foods may increase your risk of food borne illness, especially if you have certain medical conditions. *For your convenience an 18% gratuity has been added to your check. *Not all ingredients are listed, please inform us of any food allergy or sensitivity.